

# CENTER SQUARE GRILL

## Appetizers

**Oysters on the 1/2 Shell** \$4 each ◊

Served with mignonette sauce.

**Jumbo Shrimp Cocktail** Served with cocktail sauce, pernod

sauce, and tabasco. \$4 each ◊

**Baked Oysters** Fresh shucked oysters topped with creamy

spinach and crispy pork belly \$16 ◊◊

Make it Bill's way Add lobster +\$15

**Nola's Famous Tik Tok Sticky Ribs** Crispy and tender baby back ribs tossed in an Asian inspired glaze and roasted in our hot oven. Finished with Thai chili crisp. \$14.50 ◊◊

**Butternut Squash Ravioli** Fresh pasta filled with roasted butternut squash, fresh sage, ricotta and mascarpone cheese

tossed in a pistachio cream sauce and topped with crispy prosciutto and roasted pistachios. \$16.25 ◊◊◊

**General Tso's "Double Cooked" Cauliflower** Hand breaded

roasted cauliflower, flash fried and topped with a tangy

General Tso's sauce. Finished with crushed peanuts, sesame seeds, and green onion. \$14 ◊◊◊ GF Option

**Pan Seared Sesame Encrusted Tuna** Pan seared sushi grade

rare Ahi tuna served with wasabi aioli, pickled ginger, and soy sauce. \$15.75 ◊◊◊

**Our Famous French Onion Soup** Topped with crostini and hand

grated Swiss cheese. \$8.50 ◊ GF Option

**Gorgonzola Fondue Tower** Hearty Italian bread toasted with garlic butter and parmesan cheese. Served with a side of our creamy gorgonzola fondue. \$12.50 ◊◊ GF Option +\$4

**Wings: Bone in or Tenders** Buffalo, Garlic Parmesan, Smokey BBQ, Sweet & Spicy Asian Glaze \$13.50 (Bone in Wings ◊)

**Truffle Fries** House cut potatoes, topped with parmesan, fresh parsley, and truffle oil. Served with truffle aioli. \$7.25 sm / \$14.50 lg ◊◊◊

**Short Rib Nachos** Corn tortilla chips, melted cheddar jack, and shredded short rib, topped with pico de gallo, pickled red onion, olive, cherry peppers and citrus crema. \$15.50 ◊◊ Vegetarian Option

**Bam Bam Shrimp Lettuce Wraps (2)** Lightly battered shrimp, tossed in our spicy sesame aioli, served in romaine lettuce.

You may substitute chicken for shrimp. \$13.50

Shrimp ◊◊◊ Chicken ◊◊

**Calamari Two Ways** Choice of Classic fried calamari or the spicy Rhode Island Style, which adds a hint of garlic butter, and sliced cherry peppers. Served with zesty marinara. \$16.50 ◊ GF Option

Try the CSG Way 1/2 & 1/2

**Cast Iron Skillet Meatballs** Three jumbo house made meatballs

baked with our zesty marinara sauce, topped with house made ricotta and fresh basil. \$14 ◊◊

**Seafood Cakes** Blend of shrimp, crab and scallops pan fried and served over an arugula salad finished with black bean corn salsa and cajun remoulade. \$17.50 ◊◊◊

## Allergy & Dietary Restriction Key

Gluten Free



Vegetarian



Contains Dairy



Contains Egg



Contains Soy



Contains Shellfish



Contains Nuts



## Salads

**Harvest Tuscan Salad** Mixed greens, roasted garlic, mozzarella, kalamata olives, cherry tomatoes, and crispy polenta croutons, tossed in balsamic vinaigrette. \$16.50 ◊◊◊◊

**CSG Power Salad** Arugula, pecans, boiled egg, avocado, sliced green apples, chia seeds, red cabbage, garbanzo beans, raisins, and cherry tomatoes. \$16.50 ◊◊◊◊

**Chop Cobb** A combo of our favorite salads. Everything comes diced up. Marinated diced chicken, tomato, hardboiled egg, cucumbers, bacon, blue cheese, carrots, and avocado, all served over chopped romaine. \$16.50 ◊◊◊◊ Vegetarian Option

**Kale Caesar** Shaved kale, parmesan cheese, house made croutons, and creamy Caesar dressing. Make it spicy by adding sriracha chili sauce for no additional cost! (Romaine Available) \$14.50 ◊◊◊◊

**Dressings** ◊◊

Balsamic Vinaigrette, Creamy Gorgonzola ◊, Herbed Ranch ◊, Creamy Caesar ◊

**ADD A PROTEIN** ◊

Lobster Salad MARKET PRICE ◊ Shrimp \$10.50◊ Salmon \$12.50◊ Grilled Marinated Chicken Breast \$5.50◊ Crunchy Asian Chicken \$7.50◊ Steak Tips \$11.50◊ Sesame Encrusted Ahi Tuna \$11.50◊ Grilled Burger \$8.50◊ Black Bean Burger \$7.50 ◊ Plain Crispy Chicken \$6.50◊ ◊

Proprietors: Bill, Julia, Sophia and William

Executive Chef: Manfredy Carballo

Executive Sous Chef: Jose Ramos

Before placing your order please inform your server if a person in your party has any food allergies.

◊ Consuming raw or under cooked foods may result in food-borne illness.

# Seafood

Served with a small side salad with choice of dressing or upgrade to Caesar for +\$4. \* Excludes Tacos & Lobster Roll

**New England Baked Cod** Topped with seafood stuffing and served over garlic mashed potatoes and sautéed vegetables. Finished with lemon beurre blanc. \$28 ◆◆ GF Option

**Lobster Sophia** Fresh lobster, cherry tomatoes, fire roasted corn, artichokes, Calabrian peppers tossed in a fresh mint butter sauce served over pappardelle pasta. \$36 ◆◆ GF Option

**Pan Roasted Chilean Salmon** Served with butternut squash, brussels, kale and potato hash finished with champagne beurre blanc. \$31 ◆◆

**Pan Seared Sea Scallops** Five pan seared sea scallops served with sage risotto, butternut squash puree topped with fennel and arugula salad. \$33.25 ◆◆◆

**New England Fish and Chips** Hand cut fries, tartar sauce, and cole slaw. \$23.25 GF Option

**Lobster Roll** Freshly shucked lobster meat tossed in warm tarragon butter, served on a hot dog roll. Also available traditional New England style (chilled with mayo). \$25.50  
HOT: ◆◆ GF Option +\$2 COLD: ◆◆ GF Option +\$2

\*This item does not come with a salad.

**Roadside Shrimp Basket** Flash fried lightly battered shrimp served with side of hand cut fries, coleslaw, and Cajun remoulade. \$22 ◆◆◆

**CSG Fish Tacos (2)** Battered cod, pico de gallo, pickled red onion, coleslaw, and chipotle mayo, served with hand cut fries. \$19.50 ◆ GF Option

\*This item does not come with a salad.

# Landfood

Served with a small side salad with choice of dressing or upgrade to Caesar for +\$4.

**Crispy Skin Duck Confit** Duck leg confit served over a white bean, kale and sweet sausage casserole, finished with champagne beurre Blanc. \$33.50 ◆◆

**6-Hour Braised Short Rib** Pan roasted Chicken breast stuffed with asparagus, caramelized shallots provolone cheese and fresh herbs wrapped in prosciutto served over garlic mash potato and finished with a mushroom marsala demi sauce. \$33.50 ◆◆

**Prosciutto Wrapped Stuffed Chicken Breast** Pan roasted chicken breast stuffed with asparagus, caramelized shallots, provolone cheese and fresh herbs wrapped in prosciutto served over garlic mashed potato and finished with a mushroom marsala demi sauce. \$29 ◆◆

**Short Rib Ragu** Slow cooked short ribs with carrot and white onions, crushed tomatoes and fresh herbs simmered in a rich red wine and tomato sauce, served with rigatoni pasta and topped with creamy burrata cheese. \$32.25 ◆ GF Option

**Jamaican Jerk Chicken Thighs** Boneless, skinless, chicken thighs marinated in a tangy Caribbean rub, grilled to order, served over Cajun rice with black bean corn salsa, and zesty chipotle aioli. \$29 ◆◆

**Pesto Pappardelle** Artichoke hearts, sun-dried tomato, kalamata olives, spinach, fresh mozzarella, pine nuts and pesto, served over pappardelle pasta. \$25 ◆◆◆ GF Option  
Add chicken \$5.50 Add shrimp \$10.50

**Rigatoni alla Bolognese** Rich sauce of ground beef and sweet Italian sausage with marinara, a touch of cream, pesto and parmesan cheese. Finished with a scoop of fresh ricotta. \$28.25 ◆◆ GF Option

◆ **Gluten free pasta available for \$3.00**

# Chef's Cuts

## CHOOSE A PROTEIN

**Roasted Poblano Black Bean Burger** (8 oz) \$19 ◆◆

**Bistro Steak** (10 oz) \$30 ◆

**Atlantic Salmon** (8 oz) \$32.25 ◆

**Petite Filet Mignon** \$34.25 ◆

**Filet Mignon** (9 oz) \$41.25 ◆

**Bunless Burger** (8 oz) \$22 ◆

**Grilled Jerk Chicken Thighs** (2 thighs) \$29 ◆

Served with a small side salad with choice of dressing or upgrade to Caesar for +\$4.

## CHOOSE TWO SIDES

**Baked Potato w/ Butter** ◆◆◆

**Hand Cut Fries** ◆◆

**Steak House Mushrooms** ◆◆◆

**Whipped Garlic Mashed Potatoes** ◆◆◆

**Seasonal Vegetables** ◆◆◆

**Herb Roasted Potatoes** ◆◆◆

**Creamy Spinach** +\$4 ◆◆◆

**Brussels Sprouts and Bacon** +\$4 ◆◆◆

**Loaded Baked Potato** +\$4 ◆◆

**Loaded Mashed Potatoes** +\$4 ◆◆

**Mac & Cheese** +\$4 ◆◆ GF Option +\$2.50

**Herb Roasted Potato, Butternut Squash & Kale Hash** +\$4 ◆◆◆

## ADD A TOPPER

**Sautéed Mushrooms & Onions** +\$3 ◆◆

**Protein Blackened w/Citrus Butter** ◆◆

**Crispy Red Onion Rings** +\$4 ◆ GF Option

**Grilled Shrimp** +\$10 ◆◆

**Hot Buttered Lobster** MARKET PRICE ◆◆◆

**3 Pan Seared Scallops** MARKET PRICE ◆◆

## CHOOSE A SAUCE ◆

**Argentinian Chimmichurri** An emulsion of fresh herbs, vinegar, pepper and olive oil ◆

**Syrah Demi Glace** Rich reduction of classic brown sauce and Syrah wine ◆◆

**Gorgonzola Cream** Gorgonzola cheese, house made garlic butter, cream, and shallots ◆◆

**Mushroom Marsala** Sweet marsala wine reduced with garlic and mushrooms ◆◆

**Au Poivré** Cognac, cream, garlic butter, and green peppercorns ◆◆

**White Bordeaux Butter Sauce** Reduction of White Bordeaux, butter, and citrus zest ◆◆

All of meat is locally sourced when possible, and guaranteed to be choice grade or above.

# Mac n cheese

Served with a small side salad with choice of dressing or upgrade to Caesar for +\$4.

**Cast Iron Baked** \$20 ♦♦ GF Option

House cheddar jack fondue, cavatappi pasta, baked in our cast iron skillet topped with Ritz cracker crumbs.

Add Crispy Buffalo Chicken +\$5.50♦ Add Steak +\$6.50♦

Add Short Rib +\$10.50♦ Add Smoked Bacon +\$4.50♦

Add Lobster Market Price ♦

**Gluten free pasta available for \$3.00**

# Burgers + Sandwiches

Served with hand cut fries. Upgrade to parmesan fries or truffle fries for +\$2 or a side salad +\$3.

**Niko's favorite CSG Burger** Served on brioche with lettuce, tomato, red onion, mayo, and four slices of apple wood smoked bacon. \$17♦♦

**E.L. Spartan Burger** Served on brioche with lettuce, tomato, red onion, mayo, and four slices of apple wood smoked bacon. \$17♦♦

**Blackened Salmon Burger** Served on brioche with lettuce, tomato, onion, avocado, and chipotle mayo. Served with hand cut fries. \$18.25♦ ♦ Substitute GF Grilled Salmon Filet +\$5

**Roasted Poblano Black Bean Burger** Served on brioche with lettuce, tomato, red onion, and California aioli. \$15.25 ♦♦

**CSG Hot Honey Crispy Chicken Sandwich** Chicken breast dipped buttermilk and special CSG seasoning fried with hot honey buffalo sauce served on a brioche bun and topped with pickles, coleslaw, tomatoes, mayo and herb ranch dressing. \$15.50 ♦♦♦

**Make any burger a double for \$6.50 | We offer gluten free buns \$2.50**

**Want to add a sauce for your fries?**

Spicy Chipotle Aioli \$1.50 ♦ Truffle Aioli \$1.50 ♦

Asian Bam Bam Sauce \$1.50 Smokey BBQ \$1.50

# Pizza

**CSG House Special** Extra virgin olive oil base, roasted garlic, fire roasted tomatoes, basil, and fresh mozzarella \$19.50 ♦♦

**Enhancements:**

Thinly Sliced Prosciutto \$3

Arugula & Balsamic Salad \$3

or both enhancements for \$5

**Old School "Ochoa"** Mozzarella and stracciatella cheese, sweet sausages, fresh basil, lemon zest and EVOO. \$21 ♦

**Brussels & Bacon** Creamy parmesan base, mozzarella cheese, shaved roasted brussels sprouts and bacon bits. \$21 ♦

**Fig & Pig** Fig spread, mozzarella and gorgonzola cheese, caramelized onions, arugula, and thin sliced prosciutto. \$21 ♦

**Margherita** Red sauce, farm fresh tomatoes, melted fresh mozzarella, and fresh basil. \$19 ♦♦

**Combo Classic** Red sauce, pepperoni, mushrooms, peppers, red onions, and crumbled meatballs. \$21 ♦

**BBQ Chicken** Red sauce, mozzarella cheese, red onion, bacon, fresh cilantro, crispy BBQ chicken, and BBQ drizzle. \$21 ♦

**Mediterranean** Pesto base, fresh mozzarella, artichoke hearts, sun-dried tomatoes, kalamata olives, spinach, and grilled chicken. \$21 ♦♦

**Honolulu** Sweet and spicy glaze base, pineapple, grilled chicken, chipped honey ham, and mozzarella. \$22.25 ♦

♦ We offer a 10 inch gluten free pie crust for \$2.50 extra!

## CSG MEAL DEALS

### Monday 15\$ Steak Night

8oz bistro steak, mashed potatoes, seasonal vegetables, choice of steak sauce

Add a small side salad for +\$3 or substitute a Caesar for +\$4

\*No substitutions on sides, customer may double one side in place of the other

### Taco Tuesday Mix + Match 5\$ Tacos

2 taco minimum order per person. Served on corn and flour tortillas. (For GF substitute lettuce wraps)

**Jerk Chicken Taco:** Jerk chicken, cabbage slaw, chipotle aioli, black bean corn salsa

**Fish Taco:** Battered cod, chipotle aioli, pico de gallo, cabbage slaw, pickled red onion

**Short Rib Taco:** Braised BBQ short ribs, citrus crema, cabbage slaw, pico de gallo

\*Make any style taco into rice bowl \$10.99

### Wine Down Wednesday

#### 1/2 Priced House Wine

Includes The Following:

Backhouse Cab  
Backhouse Merlot  
Backhouse Chardonnay  
Proverb Pinot Grigio

\*Participants must purchase a "Landfood", "Seafood", or Chef's Cut entree. 1 wine glass will be placed on the table per entree ordered. (Excludes Tacos & Lobster Roll)

### Happy Hour Everyday!

3-6pm in  
Bar and Lounge Only

### Friday Prime Rib Night

Prime Rib, Garlic Whipped Mashed, Seasonal Vegetables, Au Jous, Choice of Horseradish Cream Sauce or a Side of Fresh Horseradish

Served with small side salad with choice of dressing, or substitute caesar for +\$4

Subject to availability. Ask your server.

### Friday & Saturday

#### Late Night Happy Hour in Bar and Lounge Only

Extended late night hours now open until 11pm!

\*Participants must purchase a cocktail or mocktail to participate. Example: 2 people on same tab minimum 2 drinks to qualify for a happy hour app, 4 people on same tab minimum 4 drinks, etc.

### Saturday & Sunday

CSG Style Brunch 11:30am-3pm

# Wine list

## White



### HOUSE WINES

Backhouse Chardonnay CALIFORNIA	9.50	34
Proverb Pinot Grigio CALIFORNIA	9.50	34

Frisk Riesling WASHINGTON STATE	9.50	34
Lobster Reef Sauvignon Blanc NEW ZEALAND	10.25	33
J Lhor Chardonnay CALIFORNIA	11.25	39
Conundrum White Blend CALIFORNIA	39	
Decoy by Duckhorn Chardonnay CALIFORNIA	39	
Kim Crawford Sauvignon Blanc NEW ZEALAND	12.25	41
William Hill Chardonnay CALIFORNIA	13.75	43
Emmolo Sauvignon Blanc CALIFORNIA	42.25	
Sonoma Cutrer RUSSIAN RIVER VALLEY	50.50	
Joseph Drouhin Pouilly Fuisse FRANCE	52.50	
Ramey Chardonnay CALIFORNIA	52.50	
Cakebread Cellars Chardonnay "CUTTINGS WHARF" CALIFORNIA	78.50	
Far Niente Chardonnay CALIFORNIA	87.50	

## Rose

House Made Sparking Rose Sangria	10	33
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Rebanada Rose SPAIN	10	33
Lamarca Prosecco ITALY	12.75	41

## Bubbles

Barcava Cava Brut SPAIN	10.25	33
Lamarca Prosecco ITALY	41	
Veuve Cliquot NV FRANCE	101	

## Red



### HOUSE WINES

Backhouse Cabernet Sauvignon CALIFORNIA	9.50	34
Backhouse Merlot CALIFORNIA	9.50	34
Backhouse Pinot Noir CALIFORNIA	9.50	34

La Finca Malbec ARGENTINA	10	35
Chateau Souverain Cabernet Sauvignon CALIFORNIA	10.25	37
Castle Rock Pinot Noir CALIFORNIA	11.25	39
Federalist Zinfandel CALIFORNIA	42.25	
Rocca delle Macie Chianti Classico D.O.C.G. ITALY	44	
Elemental Substance Cabernet CALIFORNIA	13.75	48
Rombeaur Merlot CALIFORNIA	48.50	
Decoy by Duckhorn Cabernet Sauvignon CALIFORNIA	48.50	
Domaine Paul Autard Chateauneuf Du Pape FRANCE	55.75	
Ridge Geyserville Blend CALIFORNIA	57	
Emmolo Merlot CALIFORNIA	57.75	
Frogs Leap Cabernet Sauvignon CALIFORNIA	63	
Joseph Phelps Freestone Pinot Noir CALIFORNIA	63	
Jordan Cabernet Sauvignon CALIFORNIA	68	
Belle Glos Pinot Noir "Clark & Telephone" CALIFORNIA	69	
Stags Leap Artemis CALIFORNIA	99	
Cakebread Cellars, Cabernet Sauvignon CALIFORNIA	88.50	
Speri Amarone ITALY	90	
Caymus Cabernet Sauvignon CALIFORNIA	93.75	
Vieux Telegraphe Chateauneuf du Pape FRANCE	93.75	
Opus One NAPA CALIFORNIA	285	

### JOIN THE CSG REWARDS CLUB!

*Our way of saying thank you to our loyal customers!*

- Leave cell phone number on the bottom of your receipt to join CSG Loyalty Program.
- Receive one point for every dollar you spend.
- Points will accrue on your account and never expire.
- For every point you receive \$.06 on your card immediately.
- On your birthday you will receive a \$10 credit as a gift from CSG.

### ORIN SWIFT SELECTIONS

**Abstract Red Blend**  
\$20.75 GLASS \$72 BOTTLE

**Mannequin** \$72 BOTTLE

**Machete** \$83 BOTTLE

**8 Years in the Desert** \$78 BOTTLE