

# CENTER SQUARE GRILL

## LUNCH MENU

### APPETIZERS

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

Served with mignonette sauce and pernod sauce.

**Jumbo Shrimp Cocktail** \$4 EACH ◊

Served with cocktail sauce, pernod sauce, and tabasco.

**Baked Oysters** \$16 ◆◆

Baked oysters topped with creamy spinach and crispy pork belly. *Make it Bill's Way Add lobster \$15*

**Butternut Squash Ravioli** \$16.25 ◆◆◆

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.

**General Tso's "Double Cooked" Cauliflower** \$14

◆◆◆ GF Option

Hand breaded, roasted cauliflower, flash fried and topped with a tangy general tso's sauce. Finished with crushed peanuts, sesame seeds and green onion.

**Pan Seared Sesame Encrusted Tuna** \$15.75 ◊◆◆◆

Pan seared sushi grade rare Ahi tuna served with wasabi aioli, pickled ginger and soy sauce.

**Gorgonzola Fondue Tower** \$12.50 ◆◆ GF Option +\$4

Hearty Italian bread toasted with garlic butter and parmesan cheese. Served with a side of our creamy gorgonzola fondue.

**Our Famous French Onion Soup** \$8.50 ◆ GF Option

Topped with crostini and hand grated Swiss cheese.

**Wings: Bone in or Tenders** \$13.50 (Bone in Wings ◆)

Buffalo, Garlic Parmesan, Smokey BBQ, Sweet & Spicy Asian Glaze

**Truffle Fries** \$7.25 SM / \$14.50 LG ◆◆◆

House cut potatoes, topped with parmesan, fresh parsley, and truffle oil. Served with truffle aioli.

**Short Rib Nachos** \$15.50 ◆◆ Vegetarian Option

Corn tortilla chips, melted cheddar jack, and shredded short rib, topped with pico de gallo, pickled red onion, olive, cherry peppers and citrus crema.

**Bam Bam Shrimp Lettuce Wraps (2)** \$13.50

Lightly battered shrimp, tossed in our spicy sesame aioli, served in Boston bib lettuce. You may substitute chicken for shrimp. Shrimp ◆◆◆ Chicken ◆◆◆

**Nola's Famous Tik Tok Sticky Ribs** \$14.50 ◆◆

Crispy and tender baby back ribs tossed in an asian inspired glaze and roasted in our hot oven. Finished with Thai chili crisp.

**Calamari Two Ways** \$16.50 ◆ GF Option

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. *Try the CSG way (1/2 & 1/2)*

**Cast Iron Skillet Meatballs** \$14 ◆◆

Three jumbo house made meatballs baked with our zesty marinara sauce, topped with house made ricotta and fresh basil.

**Seafood Cakes** \$17.50 ◆◆◆

Blend of shrimp, crab and scallops pan fried and served over an arugula salad finished with black bean corn salsa and cajun remoulade.

### SALADS

**Harvest Tuscan Salad** \$16.50 ◆◆◆◆

Mixed greens, roasted garlic, mozzarella, kalamata olives, cherry tomatoes, and crispy polenta croutons, tossed in balsamic vinaigrette.

**CSG Power Salad** \$16.50 ◆◆◆◆

Arugula, pecans, boiled egg, avocado, sliced green apples, chia seeds, red cabbage, garbanzo beans, raisins, and cherry tomatoes.

**Chop Cobb** \$16.50 ◆◆◆◆ Vegetarian Option

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.

**Kale Caesar** \$14.50 ◆◆◆◆

Shaved kale, parmesan cheese, house made croutons, and creamy Caesar dressing. Make it spicy with sriracha chili sauce for no additional cost! (Romaine Available)

**Soup and Salad Combo** \$13.50

Any of our soups and a small Caesar or house salad.

**ADD A PROTEIN** ◆

Lobster Salad MARKET PRICE ◆

Steak Tips \$11.50◊ / Salmon \$12.50◊ / Shrimp \$10.50◊ ◆

Grilled Marinated Chicken Breast \$5.50◊

Crunchy Asian Chicken \$7.50◊ ◆

Plain Crispy Chicken \$6.50◊ ◆

Grilled Burger \$8.50◊ / Black Bean Burger \$7.50 ◆

Sesame Encrusted Ahi Tuna \$11.50◊

**DRESSINGS** ◆◆

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

### ENTREES

**Cast Iron Baked "Mac n Cheese"** \$17.50 ◆◆ GF Option

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

Add Crispy Buffalo Chicken + \$5◊ / Add Steak + \$6◊

Add Short Rib + \$10◊ / Add Smoked Bacon + \$4◊

Add Lobster + MARKET PRICE ◆

**New England Baked Cod** \$20.50 ◆◆ GF Option

Topped with seafood stuffing and served over garlic mashed potatoes and sauteed vegetables, finished with lemon beurre blanc.

**Lobster Sophia** \$28 ◆◆ GF Option

Fresh lobster, cherry tomatoes, fire roasted corn, artichokes, Calabrian peppers tossed in a fresh mint butter sauce served over pappardelle pasta.

**Pan Roasted Chilean Salmon** \$24 ◆◆

Pan roasted salmon served with butternut squash, brussels sprouts, kale and potato hash finished with champagne beurre blanc.

**Pan Seared Sea Scallops** \$25.25 ◆◆◆

Four pan seared sea scallop served with sage risotto, butternut squash purée, topped with fennel and arugula salad.

**New England Fish and Chips** \$18.50 ◆ GF Option

Hand cut fries, tartar sauce, and cole slaw.

**Roadside Shrimp Basket** \$18 ◆◆◆

Flash fried lightly battered shrimp served with side of hand cut fries, coleslaw, and Cajun remoulade.

**Prosciutto Wrapped Stuffed Chicken Breast** \$20 ◆◆

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.

**Short Rib Ragù** \$24 ◆ GF Option

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.

**Jamaican Jerk Chicken** \$19.50 ◆◆

Boneless, skinless, chicken thigh meat marinated in a tangy Caribbean rub, and grilled to order. Served over Cajun rice with black bean corn salsa, and zesty chipotle aioli.

**Rigatoni alla Bolognese** \$18.50 ◆◆ GF Option

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.

**BBQ Steak Tips** \$24.50 ◆◆

Grilled steak tips served with side of garlic mashed potatoes, sauté vegetables finished with a bourbon BBQ sauce and topped with crispy onion rings.

### PIZZA

◆ *We offer a 10 inch gluten free pie crust for \$2 extra!*

**CSG House Special** \$19.50 ◆◆

Extra virgin olive oil, roasted garlic, fire roasted tomatoes, basil, and fresh mozzarella

**ENHANCEMENTS:** Thinly Sliced Prosciutto \$3 Arugula & Balsamic Salad \$3 or both \$5

**Old School "Ochoa"** \$21 ◆

Mozzarella and stracciatella cheese sweet sausages, fresh basil, lemon zest and EVOO.

**Brussels & Bacon** \$21 ◆

Creamy parmesan base, mozzarella cheese, shaved roasted brussels sprouts, bacon bits.

**Fig & Pig** \$21 ◆

Fig spread, mozzarella and gorgonzola cheese, caramelized onions, arugula, thin sliced prosciutto.

**Margherita** \$11 ◆◆

Red sauce, farm fresh tomatoes, melted fresh mozzarella, and fresh basil.

**Combo Classic** \$21 ◆

Red sauce, cupping pepperoni, mushrooms, peppers, red onions, and crumbled meatballs.

**BBQ Chicken** \$21 ◆

Red sauce, mozzarella cheese, red onion, bacon, and fresh cilantro.

**Mediterranean** \$21 ◆◆

Pesto base, fresh mozzarella, artichoke hearts, sun-dried tomatoes, kalamata olives, spinach, and grilled chicken.

**Honolulu** \$22.25 ◆

Sweet and spicy glaze, mozzarella, pineapple, grilled chicken, and chopped honey ham.

### SANDWICHES

**Substitute GF Bread for +\$2**

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

**House Made Corned Beef Reuben** \$16.50 ◆

Melted Swiss and Irish Whiskey infused dijon mustard with house made corned beef and braised red cabbage. Served on grilled rye bread.

**CSG Hot Honey Crispy Chicken Sandwich** \$15.50 ◆◆

Pounded chicken breast dipped in buttermilk and special CSG seasoning fried and tossed in hot honey buffalo sauce. Served on a brioche bun and topped with pickles, coleslaw, tomatoes, mayo and herb ranch dressing.

**Elena's Cranberry Chicken Salad Sandwich** \$15.50 ◆◆

Shredded chicken breast, green apples, cranberries, chopped green onions, pecans and mayonnaise served on a butter croissant.

**Lobster Roll** \$25.50

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

**Crispy Shrimp Po Boy** \$18.50

Flash fried lightly battered shrimp served on brioche roll topped with coleslaw, lettuce, tomatoes, and Cajun remoulade served with a side of fries.

**Classic Tuna Melt** \$14.75

Toasted rye, Swiss cheese, tuna salad with celery, tomato, red onion, and mayo.

**Grilled Cheese** \$12.50 ◆◆

Brie, cheddar, and Swiss on buttered brioche with a cup of tomato bisque soup.

Add Bacon \$2 / Avocado \$2 / BBQ Short Ribs \$4

### TACOS

**Served on flour & corn tortillas. Not gluten free. Substitute lettuce wrap for GF**

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

**BBQ Short Rib Tacos (2)** \$17.50 ◆

Pico de gallo, coleslaw, pickled red onion, and citrus crema.

**Jamaican Jerk Chicken Tacos (2)** \$17.50 ◆

Jamaican jerk rubbed chicken thighs, black bean corn salsa, creamy cabbage slaw, and chipotle aioli.

**CSG Fish Tacos (2)** \$17.50 ◆

Battered cod, pico de gallo, pickled red onion, creamy cabbage slaw, and chipotle aioli.

**Birria Tacos (2)** \$17.50 ◆◆

Braised Beef slowly cooked with a blend of savory Mexican spices, melted cheddar jack cheese, a side of coleslaw, and birria sauce.

### BURGERS

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

**Niko's favorite CSG Burger** \$16.50 ◊◆

Served on brioche topped with au poivre sauce, crispy onion ring and Boursin cheese.

**E.L. Spartan Bacon Burger** \$16.50 ◊◆

Served on brioche with lettuce, tomato, red onion, mayo, and four slices of apple wood smoked bacon.

**Blackened Salmon Burger** \$17.50 ◊◆ GF Option

Served on brioche with lettuce, tomato, onion, avocado and chipotle mayo.

GF: Substitute grilled salmon filet +\$5

**Roasted Poblano Black Bean Burger** \$14.50 ◊◆◆

Served on brioche with lettuce, tomato, red onion, and California aioli.

**ADD A SAUCE TO YOUR FRIES!** +\$2

Spicy Chipotle Aioli, Truffle Aioli, Asian Bam Bam Sauce, or Smokey BBQ

*Make any burger a double for \$6. We offer gluten free buns \$2.*

### ALLERGY & DIETARY RESTRICTION KEY

Gluten Free	Vegetarian	Contains Dairy	
◆	◆	◆	◆
Contains Egg	Contains Soy	Contains Shellfish	Contains Nuts
◆	◆	◆	◆

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.

# CENTER SQUARE GRILL

## LUNCH MENU

### WINES

#### WHITE



##### HOUSE WINES

<b>Backhouse Chardonnay</b> CALIFORNIA	9.50	34
<b>Proverb Pinot Grigio</b> CALIFORNIA	9.50	34

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

#### ROSE

<b>House Made Sparkling Rose Sangria</b>	10	33
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<b>Rebanada Rose</b> SPAIN	10	33
<b>Lamarca Prosecco</b> ITALY	12.75	41

#### BUBBLES

<b>Barcava Cava Brut</b> SPAIN	10.25	33
<b>LaLuca Prosecco</b> ITALY		33
<b>Lamarca Prosecco</b> ITALY		41
<b>Veuve Cliquot NV</b> FRANCE		101

#### RED



##### HOUSE WINES

<b>Backhouse Cabernet Sauvignon</b> CALIFORNIA	9.50	34
<b>Backhouse Merlot</b> CALIFORNIA	9.50	34
<b>Backhouse Pinot Noir</b> CALIFORNIA	9.50	34

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

##### ORIN SWIFT SELECTIONS

<b>Abstract Red Blend</b> \$20.75 glass \$72 bottle
<b>Mannequin</b> \$72 bottle
<b>Machete</b> \$83 bottle
<b>8 Years in the Desert</b> \$78 bottle

Are you a CSG rewards member?

Did you know CSG offers catering?

Did you know all CSG sauces are Gluten Free?

Did you know CSG has 2 rooms for Private Parties?

Proprietors: Bill, Julia, Sophia and William  
Executive Chef: Manfredy Carballo  
Executive Sous Chef: Jose Ramos