



Ask Your Server about
Central Gift Cards

Michel's Award-winning Cookbooks!

Happy in the Kitchen 45.00
Sweet Magic 28.00

Lunch

Appetizers, Soups, & Salads

Cheese Puffs (Gougeres)	9.00	Beet Salad, Warm Goat Cheese	16.50
French Onion Soup	10.00	Warm Spinach Salad, Bacon Dressing	16.00
Thai Chicken Soup	12.00	Capitol Chicken Salad	16.50
Chopped Salad	14.50	Asian Style Tuna Carpaccio	17.00
Frisee Salad, Bacon Poached Egg	15.50	Provençal Calamari	15.50
Goat Cheese Caesar Salad	15.00	Tartare of Filet Mignon	17.00

add to any salad: Chicken \$7, Salmon \$10, Steak \$14

Burgers and Sandwiches

served with choice of fries or salad

Hamburger, add cheese \$1, bacon \$1	18.00
Ahi Tuna Burger	21.00
Lobster Burger	32.00
Chicken & Lemon Burger	18.50
Grilled Mushroom & Cheese Sandwich	17.50
Corned Beef Sandwich	18.50

Entrees

Rockfish, Green Lentils, Watercress	26.00
Salmon, Soba Noodles, Vegetables	24.00
Grilled Loup de Mer	21.50
Fish & Shrimp Tacos	19.00
Mussels, White Wine, French Fries	21.50
Fish & Chips	19.50
Vegetarian Pearl Pasta Risotto	19.00
Pasta Bolognese	22.00
Chicken Schnitzel	21.00
Rotisserie Chicken	24.50
Michel's Fried Chicken	24.50
Hanger Steak & Fries	26.50
Short Rib "Bourguignon"	33.00
Tartare of Filet Mignon	28.00

Sides \$9

Mashed Potatoes
French Fries
Brussels Sprouts with Bacon
Haricot Vert
Macaroni & Cheese

Central's Lunch Special \$22.50

APPETIZER

French Onion Soup

Warm Spinach Salad, Bacon Dressing

ENTREE

Fried Chicken Breast, Mashed Potato

Salmon, Soba Noodles, Vegetables

DESSERT

Michel's Chocolate Bar

Passion Fruit Mousse

Beverage List

Acqua Panna/San Pellegrino	\$8.00
Sodas/Iced Tea	\$3.25
Lemonade/Arnold Palmer	\$4.00
House Grapefruit Soda	\$5.00
Dr. Brown's Sodas: Diet Black Cherry & Cream	\$4.00
Fever Tree Ginger Beer	\$4.00
Sprecher Root Beer (16 oz)	\$5.00
Maine Root Organic Blueberry Soda	\$4.00

David Deshaies: General Manager/Partner/Executive Chef

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions."



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Happy in the Kitchen	45.00
Sweet Magic	28.00

Dinner

To Share

Cheese Puffs (Gougères)	9.00
Bacon-Onion Tart	13.00
Faux Gras & Country Pate	16.50
La Quercia Prosciutto	16.50
Charcuterie Tower	32.00
Oysters, 1/2 dozen or dozen	18/34

Soups & Salads

French Onion Soup	11.00
Thai Chicken Soup	12.50
Goat Cheese Caesar Salad	15.00
Frisée Salad, Bacon, Poached Egg	15.50
Chopped Salad	14.50
Beet Salad, Warm Goat Cheese	16.50
Warm Spinach Salad, Bacon Dressing	16.00

Appetizers

Tartare of Filet Mignon	17.00
Mussels, White Wine, Garlic	16.50
Asian Style Tuna Carpaccio	17.00
Provençal Calamari	15.50

Burgers

served with choice of fries or salad

Hamburger, add cheese \$1, bacon \$1	18.00
Ahi Tuna Burger	22.00
Lobster Burger	32.00

Entrees

Rockfish, Green Lentils, Watercress	27.00
Salmon, Soba Noodles, Vegetables	26.00
Scallops, Chestnut Veloute, Broccolini	30.00
Grilled Loup de Mer	34.00
Rotisserie Chicken	25.00
Michel's Fried Chicken	25.00
Vegetarian Pearl Pasta Risotto	22.50
Duck Leg Confit, Spaetzle	25.00
Hanger Steak, French Fries	28.50
Tartare of Filet Mignon	29.00
Pasta Bolognese	24.00
Braised Lamb Shank, Flageolet	33.00
Short Rib "Bourguignon"	35.00

Sides \$9

Creamed Spinach	Mashed Potatoes	French Fries	Brussel Sprouts & Bacon
Sautéed Mushrooms	Haricot Vert	Mac & Cheese	Side Mixed Green Salad

Up-charge to substitute sides on main dishes \$3

Pre and Post Theater Menu \$35.50

5pm-6:30pm, 9pm-Close

APPETIZER

French Onion Soup
Goat Cheese Caesar Salad
Frisée Salad, Bacon, Poached Egg

ENTRÉE

Salmon, Soba Noodles, Vegetables
Michel's Fried Chicken with Mashed Potato
Vegetarian Pearl Pasta Risotto

DESSERT

Crème Brulee
Michel's Chocolate Bar
Housemade Ice Cream and Sorbet

Beverage List

Acqua Panna/San Pellegrino	\$8.00
Sodas/Iced Tea	\$3.25
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House Grapefruit Soda	\$5.00
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BRUNCH MENU

\$27 FIXED PRICE

THREE COURSE MENU – YOUR CHOICE

FIRST COURSE

CHOCOLATE OR BLUEBERRY PANCAKES
CHOPPED SALAD
FRENCH ONION SOUP
GOAT CHEESE CAESAR SALAD
WAFFLE
YOGURT PARFAIT
WITH ROASTED ALMOND CRUMBLE

SECOND COURSE

**SERVED WITH A SIDE MIXED GREEN SALAD*
EGGS BENEDICT
FRIED CHICKEN & WAFFLES
CROQUE MADAME, SUNNY SIDE UP EGGS*
PROVENCAL FRITTATA*
CORNED BEEF HASH, POACHED EGGS*
SPICY LAMB SAUSAGE, MASHED POTATOES*

THIRD COURSE

CHOCOLATE MOUSSE
LEMON EGGCEPTIONAL
PASSION FRUIT MOUSSE
HAZELNUT PANNA COTTA

BOTTOMLESS DRINKS: \$15
MIMOSA, BELLINI, BLOODY MARY