

LUNCH

SMALL PLATES

Crab Cakes	7
With chipotle remoulade	
Shrimp Cocktail	9
Thai-Beef Skewers	8
Cucumber yogurt sauce	
Jerk Shrimp Skewers	10
With banana-mango chutney	
Chicken Spiedies	6
Skewered marinated grilled chicken on slider buns	
Burger Sliders	7
Sautéed mushrooms & onions, cheddar & bourbon barbeque sauce	
Shredded Beef Short Rib Sliders	8
With boursin cheese & veal demi-glace	

Add a Family-style House Salad or Soup Feature to Small Plates for \$3

SOUP & SALAD

Soup Feature	3
Soup Feature & Family-style House Salad	6
Lobster Bisque	11
With lobster, chives & garlic toast	
Caesar Salad	7
Romaine, shaved parmesan [with chicken 11, shrimp 14, lobster 17]	
Seared Sesame-Encrusted Ahi Tuna	14
Mixed greens, orange supremes, bean sprouts, water chestnuts, honey-Sriracha vinaigrette	
Apple-Pomegranate Salad	9
Thinly-sliced fennel, apple slices, orange supremes, crumbled goat cheese, arugula & mixed greens, pomegranate-poppy seed vinaigrette	
Fried Camembert-Walnut Salad	11
Arugula & mixed greens, fried Camembert wrapped with prosciutto, dried currants, walnuts, tomatoes, red onions & apple cider vinaigrette	



DINNER

Our Central Commitment * At Central Steak, we source all our steaks and chops from Buckhead Beef®, one of America's finest meat purveyors. Buckhead goes that extra mile to deliver the best beef – from choice plains cattle, finished on corn and aged to perfection. What it means for you is exceptionally tender cuts of meat – enhanced by the freshest available ingredients and sides. We bring this paramount attention to detail, quality and flavor to everything we serve.

SMALL PLATES

Crab Cakes	7
With chipotle remoulade	
Salmon Tacos	8
Avocado, red cabbage, lime-cilantro mayonnaise & cucumber-apple salsa	
Shrimp Cocktail	9
Thai-Curry Beef Skewers	7
Cucumber yogurt sauce	
Chicken Spiedies	6
Skewered marinated grilled chicken on slider buns	
Short Rib Shepherd's Pie	12
With apricots & Yukon Gold mashed potato crust	
Slider Burgers	7
Sautéed mushrooms & onions, cheddar & bourbon barbeque sauce	
Beef Short Rib Sliders	8
Boursin cheese	
Fried Calamari	7
Arugula, banana peppers, balsamic glaze	
Cider-Chipotle Chicken Wings	10
Jerk Shrimp Skewers	10
With banana-mango chutney	
Tomato & Avocado Salad	6
Red onions, sliced almonds & vanilla vinaigrette	

SOUP & SALAD

Soup Feature	3
Lobster Bisque	11
Lobster, chives & garlic toast	
Caesar Salad	10
Romaine, shaved parmesan [with chicken 14, shrimp 17, lobster 20]	
Seared Sesame-Encrusted Ahi Tuna	17
Mixed greens, orange supremes, bean sprouts, water chestnuts, & honey-Sriracha vinaigrette	
Chopped Cobbster Salad	22
Romaine, tomato, bacon, avocado, hard-boiled egg, crumbled blue cheese, lobster & blue cheese dressing	
Apple-Pomegranate Salad	13
Thinly-sliced fennel, apple slices, orange supremes, crumbled goat cheese, arugula & mixed greens, pomegranate-poppy seed vinaigrette	
Fried Camembert-Walnut Salad	15
Arugula & mixed greens, fried Camembert wrapped with prosciutto, dried currants, walnuts, tomatoes, red onions & apple cider vinaigrette	

**CENTRAL
STEAK**

MEATS

8 oz/12 oz/16 oz Prime Rib	18/22/26
12 oz/16 oz New York Strip	24/28
8 oz/12 oz Filet Mignon	25/29
14 oz Ribeye	24
20 oz Porterhouse	32
With onion straws & steak fries	
Sliced Pork Flat Iron	15
Roasted red & poblano pepper salad, sweet plantains, cilantro vinaigrette, chile threads	
Hanger Steak	21
Brandied cherries & toasted almonds	
Kobe Burger	20
Gorgonzola & onion straws, truffle-parmesan fries	
Danish Ribs	18
Jicama slaw & sweet potato steak fries	
Lager-Braised Beef Short Ribs	25
Teriyaki Chicken	18

Beef Temperature Guide * **Rare:** Red with cool center * **Medium Rare:** Red with warm center * **Medium:** Pink with hot center * **Medium Well:** Slight pink with hot center * **Well Done:** Charred & cooked throughout

PASTA & SEAFOOD

Chicken & Brie Pasta	18
Cherry-smoked pulled chicken, tomatoes, mushrooms, creamed brie & sour cream, pappardelle pasta	
Seafood Pasta	24
Shrimp, scallops, clams, mussels, pollock & tomatoes, in a spicy coconut-curry sauce with linguine	
Tequila-Broiled Scallops	18
Crushed almonds	
Crab-Stuffed Shrimp	20
Cognac lobster sauce	
Grilled Salmon	18
Roasted vegetables & yuzu vinaigrette	
Pan-Seared Halibut	22
Chive cream sauce	
Crab-Stuffed Haddock	18

ENTRÉE ENHANCEMENTS

Sauteed onions	2
Sauteed mushrooms	2
Chimichurri sauce	2
Crumbled blue cheese	2
Crab cakes	6
Grilled shrimp	6
Panko scallops	6
Crab-stuffed Shrimp	8

SIDES

Featured potato
Fried sweet plantains
Sweet potato steak fries
Grilled asparagus
Sautéed garlic green beans

Family-style House Salad included with all entrees.
Meats & Seafood entrees also include a choice of side.

Family-style House Salad included with sandwiches and entrees.
Entrees also include a choice of side.

SANDWICHES

Shaved Prime Rib Sandwich	10
On brioche with horseradish mayonnaise & au jus	
Open-faced Steak Sandwich	12
With sauteed mushrooms & onions, cheddar & homemade steak sauce	
Cubano Sandwich	9
Roast pork, ham, Swiss cheese, pickles & Dijon mustard, grilled on crusty white bread	
Curried Chicken Salad Wrap	8
Pumpkin seeds & golden raisins, rolled in a garlic-herb wrap with mixed greens	
The Saratoga	8
Turkey & smoked ham, apple mustard & cheddar grilled on apple-pecan bread	

LUNCH ENTRÉES

Danish Ribs	8
Half rack barbeque ribs	
8 oz New York Strip	20
Kobe Burger	20
With crumbled gorgonzola & onion straws, with truffle-parmesan fries	
Crab Cakes	12
Entrée-size, with chipotle remoulade	
Crab-Stuffed Shrimp	13
With cognac lobster sauce	
Grilled Salmon	12
Over roasted vegetables with yuzu vinaigrette	
Lemon-Pepper Haddock	12

Entrée Sides * Featured potato * Fried sweet plantains * Sweet potato steak fries * Grilled asparagus *
Sautéed garlic green beans

Planning special events at Central Steak * Central Steak is a place for good food and great times. But if you want to entertain, celebrate or do business on a grander scale, then look into *The Hangar*, our private events room. With lunch, dinner or event seating for 28 people, *The Hangar* sets up equally well for daytime business meetings or evening party space. *The Hangar* comes fully wired with the necessities of modern life: 63" 3D HDTV, Dolby 5.1 surround system as well as a dedicated computer input system with laptop access. And of course, our kitchen can create dynamite food to cater the event with everything from appetizers to full-course feasts. For a more casual setting, we can also recommend the *Atrium* with room for 32 people. Or if you're throwing something more like a cocktail party with nosh, our *Solarium* can comfortably hold groups of 45-50. Whatever you choose, it'll be an amazing experience. Talk to your server or the Manager to learn more.