



# Le Central

SINCE 1974

## Salads

<b>Butter Lettuce</b>	8.5
<i>Tomatoes, mustard vinaigrette</i>	
<b>Roasted Fresh Beets</b>	10.5
<i>Marinated in balsamic vinegar, with spring mix</i>	
<b>Celery Root Remoulade</b>	8.5
<i>Julienned, with mustard mayonnaise</i>	
<b>Caesar Salad</b>	10.5
<i>Herb croutons, anchovies, Caesar dressing</i>	
<b>Belgian Endives</b>	11
<i>Roquefort cheese, mustard vinaigrette</i>	
<b>Herb-Crusted Goat Cheese</b>	11.5
<i>Served warm, with frisée, apple, candied walnuts, &amp; balsamic vinegar reduction</i>	

## Appetizers

<b>Soup Du Jour</b>	A/Q
<b>Onion Soup Gratinée</b>	9.5
<i>Gruyere cheese, herb croutons</i>	
<b>Fresh Oysters on the Half Shell</b>	12
<i>Half dozen, with shallot vinegar</i>	
<b>Crab Cake Beurre Blanc</b>	11
<i>White wine butter sauce</i>	
<b>Norwegian Smoked Salmon</b>	11
<i>Lemon, capers, onions</i>	
<b>Clams Bordelaise</b>	11.5
<i>Steamed, with white wine, shallots, lemon &amp; parsley</i>	
<b>Escargots de Bourgogne</b>	11
<i>Garlic butter, Pernod, parsley</i>	
<b>Paté de Campagne</b>	9
<i>Country-style pork paté, with aspic &amp; cornichons</i>	

## Les Spécialités

<b>Le Central Cassoulet</b>	<i>White bean stew with duck confit, sausage, pork, lamb</i>	19
<b>Boudin Noir</b>	<i>Blood sausage with caramelized apples, pommes frites</i>	18
<b>Steak Tartare</b>	<i>Filet mignon, freshly ground</i>	SM 15.5/LG with pommes frites 28.5

## Entrées

<b>Roast Chicken Pommes Frites</b>	<i>Half chicken, with sautéed spinach &amp; jus</i>	19
<b>Salad Nicoise</b>	<i>Lettuce, haricot verts, potatoes, bell peppers, tomatoes, anchovies, tuna, egg, cucumber, pesto dressing</i>	17.5
<b>Goat Cheese &amp; Leek Tart</b>	<i>Frisée, pears poached in white wine</i>	16.5
<b>Grilled Salmon Beurre Nantais</b>	<i>Asparagus, carrots, boiled potato, white wine &amp; tarragon butter sauce</i>	24.5
<b>Dayboat Scallops Provençale</b>	<i>Pan-seared with white wine, tomatoes, &amp; garlic, cauliflower gratin, sautéed spinach</i>	26.5
<b>Grilled Jumbo Prawns</b>	<i>Saffron green pea risotto, tomato sauce</i>	25.5
<b>Cold Filet of Salmon</b>	<i>Cucumber salad, sauce verte</i>	24
<b>New York Steak Pommes Frites</b>	<i>Sauteed onions, haricots verts</i>	28.5
<b>Filet Mignon au Poivre</b>	<i>Pommes purée, haricots verts, brandy peppercorn sauce</i>	29.5
<b>Rack of Lamb Persillé</b>	<i>Herb-crusted, with ratatouille &amp; potato gratin</i>	30.5



## Fromages

Roquefort "Société"	8.5
Brie	7.5
Goat Cheese	7.5
Triple Crème	7.5
Imported Cheese Plate	16.5
<i>Roquefort, Brie, Triple Crème</i>	

## Sides

Pommes Frites	5
Pommes Purée	5
Haricots Verts	8
Sautéed Mushrooms	8

## Eaux Minérales

Evian	4
Perrier	3.5
Calistoga	3.5
Pellegrino large	7
Sparkling Lemonade	4
Orangina	4



\$15 minimum per person. \$18 corkage fee for 750 ml bottle.

For parties of 6 or more, an 18% gratuity may be added. No personal checks.