



STARTERS

Baked Escargot in Herbed Citrus Parmesan Butter 13

Grilled & Fried Calamari with Sweet & Spicy Dipping Sauce 16

Signature Fried Dungeness Crab Cakes with Spicy Herbed Remoulade 17

Grilled Portobello Mushroom Stuffed with Garlic Goat Cheese & Herbs 11

Seafood Platter:

Chilled Jumbo Shrimp, Crab Claws, Crab Cakes, Sashimi of Tuna, Smoked Salmon with American Caviar 50

Simply Raw/Barely Touched

Octopus Tiradito, Cilantro & Onion Confit, American Strugen Caviar 15

Yellow Tail Sashimi, Ponzu, Serrano Peppers, Siracha, Micro Cilantro 16

Tuna Sashimi, Yuzu Vinagrette, Spicy Watermelon Gelee, Olive Oil Powder, Micro Asian Mix 16

Ceviche Verde with Scallop, Snapper, Halibut, Cucumber, Jalapeno, Avocado, Tomatillo, Cilantro 19

Beef Carpaccio, Avocado, Baby Greens, Truffle Vinaigrette, Jicama, Parmesan, Shaved Black Truffles 15

SOUPS

Daily Creation 5

Signature Cream of Green Chile 7

GARDEN

Classic Caesar Salad with Housemade Garlic Crostini 7

Lump Crab & Avocado Tower with Lavash Cracker & Greens 15

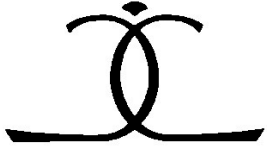
Baby Field Greens, Apples, Pears, Seasoned Walnuts, Maytag Blue Cheese 9

Slow Roasted Beet Tower with Garlic Infused Goat Cheese & Seasoned Walnuts 9

Petit Iceberg, Shaved Radishes, Tomatoes, Baked Prosciutto Chip, Roquefort Dressing 9

Vine Ripened Tomatoes with Mozzarella, Basil, Balsamic Vinegar, & Extra Virgin Olive Oil 9

Watermelon with Marinated Ricotta Salata, Red Onions, Olive Chile Oil, Mint, Black Hawaiian Sea Salt 9



PASTA

Lobster Ravioli in Orange Fennel Nage, Pea Tendrils 29

Linguini Fra Diavolo with Jumbo Sea Scallop, Shrimp, Lobster, Chilean Sea Bass 31

Paella Valenciana with Pork Loin, Chicken, Shrimp, Clams, Mussels, Chorizo Cantimpalo 35

Jalapeno & Tequila Marinated Sea Scallops on Squid Ink Risotto with Calamari & Tomatoes 33

OCEAN

Broiled Miso Marinated Chilean Sea Bass, Sweet Ginger Jasmine Rice 36

Sterling Salmon, Little Neck Clams, Rock Shrimp, Octopus, Garlic Cream 31

Sesame Crusted Tuna, Wasabi Risotto with Scallions & Water Chestnuts, Teriyaki Vegetables 29

Bacon Wrapped Prawn Brochette Marinated in Chipotle, Braised Leek & Creamy Lobster Orzo 33

LAND and AIR

Puntas de Filete, Roasted Long Green Chile, Jalapeno au Jus 26

Roasted Half Chicken, Sun Dried Tomato and Lemon Pan Sauce 23

Roasted Rack of Colorado Lamb Marinated in Cabernet, Herbs & Citrus 44

Grilled Angus Tenderloin, Four Cheese Dauphinoise Potatoes, Sautéed Baby Spinach 39

Angus Ribeye, Chipotle Lime Butter, Daily Mashed Potatoes, Seasoned Onion Strings 37

Cashew Crusted Duck Breast, Confit Fingerling Potatoes, Medjool Date Puree, Grilled Scallions 29

Double Cut Pork Chop, Ancho Chile & Pineapple Sauce, Salted Fingerling Potatoes, Roasted Apples 29

SIDES

Mirin Glazed Wild Mushrooms 15

Lump Crab & Truffle Gnocchi 13

Lobster Gruyere Mac & Cheese 13

Togorashi Dusted Tempura Onion Rings with Siracha Aioli 9

Manchego Creamed Peas with Serrano & Slow Cooked Egg 9

Any entrée split for two, add 7, any salad split for two, add 2. Please Request Separate Checks Upon Ordering

*A 20% gratuity will be added to parties of 6 or more.

*All of us at Café Central would like you to know that we use only the freshest ingredients in every dish. Subsequently, quantities may be limited.

*We apologize if we are not able to accommodate your choice upon occasion.