

SOUPS & SALADS

🌿 CRAB SOUP 10

Sherry - Tarragon - Cream - Spice

🌿 WEDGE SALAD 8

Iceberg Lettuce - Applewood Smoked Bacon - Cherry Tomato
Blue Cheese Crumble - Blue Cheese Dressing

🌿 APPLE & PECAN SALAD 8

Spring Mix - Chef Selected Apple - Candied Pecans - Cherry Tomato
Blue Cheese Crumble- Honey Balsamic Vinaigrette

FEATURED CHEF SOUP 8

Chef's Daily Selection of Soup

🌿 LEMON KALE CAESAR 9

Chopped Romaine - Baby Kale - Herb Croutons - Parmesan Cheese
Lemon Caesar Dressing

🌿 ROASTED BEET SALAD 9

Slow Roasted Golden & Red Beets - Wild Baby Arugula - Goat Cheese
Toasted Almond - Shaved Red Onion - Citrus Yogurt - Honey Lime
Vinaigrette

SMALL PLATES

CENTER SQUARE TAVERN WINGS (8OZ) 10

Traditional 🌿 or Boneless

Served with Blue Cheese Dressing

-IPA Buffalo - Too Hot

🌿 -Hot & Honey - Korean BBQ 🌿

🌿 - Dry Rubbed - Orange Soy 🌿

🌿 - Greek Style (Lemon Vinaigrette-Feta- Kalamata Olives- Sundried Tomato- Red Onion)

🌿 BLACKENED SHRIMP 10

(3) Blackened Shrimp - Avocado Aioli - Pickled Vegetable

🌿 KOREAN BEEF TIPS 10

Filet Mignon Beef Tip - Vegetable Stir Fry - Korean BBQ - Sesame Seed

BUFFALO CHICKEN EGG ROLL 9

Slow Roasted Pulled Chicken Breast - IPA Buffalo - American Cheese
Side Blue Cheese Dressing

TUNA TARTAR 10

Sushi Grade Tuna- Avocado - Cucumber & Pineapple Salsa Sriracha
Aioli - Pressed Pita Bread

FRIED PICKLE HAYSTACK 8

Thinly Sliced Pickles -Flash Fried Crispy - Chipotle Ranch

CENTER SQUARE TACOS (2)

Salsa Verde - Cilantro Crema - Pico De Gallo - Avocado

* Chicken 10 - Fish 12 - Steak 12 - Shrimp 12 - Vegetarian 10

🌿 Fried Blue Corn Tortilla \$2.50 *

🌿 BACON WRAPPED SHRIMP 10

(3) Shrimp Wrapped in Applewood Smoked Bacon - Horseradish Cream

🌿 HEIRLOOM CAPRESE 10

Heirloom Tomato - Blistered Heirloom Cherry Tomato - Basil Pesto
Fresh Mozzarella - Balsamic Reduction

SPINACH & ARTICHOKE DIP 10

Artichoke Heart - Creamed Spinach- Blend of Cheeses - Bread Crumb
Blue Corn Tortilla Chips

🌿 SPICED TUNA APP 10

Seasoned & Seared Rare - Pickled Asian Slaw - Ponzu - Wasabi

VEGETARIAN BRUSCHETTA 7

Blend of Zucchini - Squash - Spinach - Tomato- Dill Spread - Feta
Balsamic Glaze - Toasted Sesame Baguette

NEW CST PORK BELLY 10

4oz Thick Cut, House Cured Pork Belly served Crispy with Peach
Habenero BBQ and Crispy Fried Onions over Polenta

CENTER SQUARE BURGERS

Add \$1.50 Each- Jalapeno - Mushroom - Sautéed Onion - Crispy Fried Onion - Bacon - Avocado - American Cheese - Swiss Cheese - Pepperjack Cheese
Cheddar Cheese - Sub Gluten Free Bun \$2.50

BE SQUARE BURGER 14

Lettuce - Tomato - Onion - Toasted Brioche - House Cut French Fries

BLUE CHEESE STUFFED BURGER 17

Wild Baby Arugula - Crispy Fried Onions - Blue Cheese Aioli - Blue Cheese Crumble-Toasted Brioche - House Cut French Fries

SALSA BURGER 15

Melted Goat Cheese - Cucumber Pineapple Salsa - Balsamic Glaze - Toasted Brioche - House Cut French Fries

Non- Alcoholic Beverages

Coke / Diet Coke / Sprite / Ginger Ale /

Lemonade / Unsweetened Iced Tea / Saratoga Sparkling Water / Saratoga Spring Water

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Please Advise Your Server Of Any Allergies

MAIN COURSE

ADD SOUP OF THE DAY OR HOUSE SALAD 3.99 - ADD SOUP OF THE DAY & HOUSE SALAD -6.99

CENTER SQUARE MEATLOAF 24

Housemade Meatloaf - Yukon Gold Mashed Potato – Sautéed Asparagus
Crispy Fried Onion & Bourbon Onion Demi Glaze

BLACKENED MAHI - MAHI 26

6oz Blackened Mahi - Spanish Style Rice - Diced Avocado - Salsa Verde
Pico De Gallo

SHRIMP & CRAB PASTA 29

(4) Pan Seared Shrimp - Roasted Cremini Mushroom - Spinach & Garlic
White Wine Butter Sauce - Fettuccini Pasta

🍷 CITRUS GLAZED SALMON 27

Hand Fileted 7oz Norwegian Salmon Crispy Smashed Potato - Sautéed
Spinach & Garlic - Citrus Glaze

PESTO MARINATED SHRIMP PASTA 26

(4) Basil Pesto Shrimp - Blistered Heirloom Cherry Tomato - Spinach
Marinated Artichoke- Lemon Butter Sauce - Fettuccini Pasta

🍷 SUMMER RISOTTO 21

Lemon & Thyme Risotto - Zucchini – Squash – Tomato - Spinach

🍷 BISTRO RIBEYE 30

12-14oz Boneless Ribeye - Red Wine Braised Mushroom & Onion
Horseradish Mashed Potato

🍷 CHICKEN & VEGGIE BRUSCHETTA 24

2(5oz) Chicken Breast - Vegetarian Bruschetta - Yukon Gold Mashed
Roasted Asparagus - Balsamic Glaze

SPRING GNOCCHI 24

Asparagus Stuffed Gnocchi - Roasted Asparagus - Cherry Tomatoes
Lemon Cream Sauce

🍷 FILET MIGNON 30

Hand Trimmed 6oz Filet Mignon - Sautéed Asparagus - Smashed
Crispy Potato - Demi Glaze

🍷 FILET BEEF TIPS 25

8oz Filet Mignon Beef Tips - Chef Selected Seasonal Vegetables - Yukon
Gold Mashed - Bourbon Onion Demi Glaze

🍷 PAN SEARED SCALLOPS 29

(4) Pan Seared Scallops- Asparagus & Pancetta Risotto - Dill Crema
Cucumber & Pineapple Salsa

🍷 PORK CHOP 28

12oz Premium Reserve Pork Chop - Sesame Smashed Potatoes
Sautéed Asian Slaw - Orange Soy Glaze

PARMESAN CRUSTED TROUT 27

Pan Seared Hand Trimmed Lake Trout - Crispy Smashed Potato
Roasted Asparagus - Lemon Butter Sauce

🍷 STEAK & FRIES 25

8oz Choice Sirloin -House Cut French Fries - Demi Glaze

VEGETARIAN SCAMPI 21

Zucchini & Squash “Pasta” – Soba Noodles – Spinach- Roasted Peppers
White Wine Butter Sauce

SIDES

SEASONAL VEGETABLE 7

SPANISH STYLE RICE 6

🍷 CREAMY POLENTA 7

🍷 FRENCH FRIES 5

🍷 CRISPY SMASHED POTATO 7

🍷 SAUTÉED SPINACH & GARLIC 7

🍷 ROASTED MUSHROOM & ONION 7

🍷 YUKON GOLD MASHED POTATO 7

ADD PROTEIN

6OZ SEARED MAHI MAHI 10

8OZ SIRLOIN 12

LUMP CRAB MEAT 12

SEARED AHI TUNA 8

(4) PAN SEARED DIVER SCALLOPS 14

(3) PAN SEARED SHRIMP 8

* Try it Blackened *

6OZ HERB MARINATED CHICKEN 8

5OZ OVEN ROASTED SALMON 9

KIDS \$12.99

KIDS PASTA

Marinara - Mac + Cheese - Butter

CHEESE BURGER

(3oz) Burger - American Cheese- House Cut French Fries

🍷 FILET BEEF TIPS

(3oz) Filet Mignon - House Cut French Fries

CHICKEN BITES

Hand Battered Fried Chicken - House Cut French Fries

DESSERT

CHOCOLATE CHIP COOKIE FRITTERS 10

Deep Fried Cookie Dough - Salted Caramel - Chocolate Ganache -
Whipped Cream

🍷 FLOURLESS CHOCOLATE BROWNIE 10

Chocolate Ganache- Salted Caramel Vanilla Ice Cream
Whipped Cream

BASSETS ICE CREAM 9

(3) Scoops- Vanilla - Blueberry Pomegranate - Raspberry Chocolate
Truffle

🍷 CITRUS CREME BRULEE 10

Citrus Custard - Torched Sugar - Berry Compote

HAPPY HOUR

Served Daily 3 - 5 pm

FROM THE KITCHEN

CENTER SQUARE TAVERN WINGS (8OZ)

8

Traditional **GF** or Boneless

Served with Blue Cheese Dressing

-IPA Buffalo - Too Hot

GF -Korean BBQ - Hot & Honey **GF**

GF - Dry Rubbed - Orange Soy **GF**

GF - Greek Style (Lemon Vinaigrette-Feta- Kalamata Olives- Sundried Tomato- Red Onion)

GF BLACKENED SHRIMP 1.50 EA

Blackened Shrimp - Avocado Aioli - Pickled Vegetable

GF BACON WRAPPED SHRIMP \$1.50 EA

Shrimp Wrapped in Applewood Smoked Bacon - Horseradish Cream

TUNA TARTAR 5.50

Sushi Grade Tuna- Cucumber & Pineapple Salsa - Sriracha Aioli

Avocado-Pressed Pita Bread

SPINACH & ARTICHOKE DIP 8

Artichoke Hearts - Creamed Spinach- Blend of Cheeses - Bread Crumb

Blue Corn Tortilla Chips

BUFFALO CHICKEN EGG ROLL 3.50

Slow Roasted Pulled Chicken Breast -IPA Buffalo - American Cheese

Side Blue Cheese Dressing

FRIED PICKLE HAYSTACK 5.50

Thinly Sliced Pickles -Flash Fried Crispy - Chipotle Ranch

GF KOREAN BEEF TIPS 8

Filet Mignon Tips - Vegetable Stir Fry - Korean BBQ- Sesame Seeds

CENTER SQUARE TACOS (EA)

Salsa Verde - Cilantro Crema - Pico De Gallo - Avocado

* Chicken 5 - Fish 5 - Steak 5 - Shrimp 5 - Vegetarian 5 *

KEGS & CASES

CRAFT BEER OF THE DAY 5.50

Ask Your Server For Selected Craft

COORS LIGHT 3.50

American Lager (4.2%, 16oz) Golden, CO

YEUNGLING 3.50

American Amber Lager (4.5% ABV, 16 oz) Pottstown, PA

MILLER LITE 3.50

American Light Lager (4.2% ABV, 16 oz) Milwaukee, WI

CORONA EXTRA - 3.50

Mexican Lager (4.6% ABV, 12 oz) Nava, Coahuila de Zaragoza Mexico

COCKTAILS & CARAFES

DRINK OF THE WEEK 9.50

Ask Your Server About Our Handcrafted Drink of The Week

GST LEMON BASIL MARTINI 8.50

Tito's Vodka - Muddled Basil - Lemon Juice - St Germain

CRANE LAKE 5.50

Merlot - Sauvignon Blanc

COASTAL VINES 5.50

Cabernet - Chardonnay - Pinot Grigio - White Zinfandel

RUM PUNCH 10.50

Captain Morgan - Bacardi - Malibu - Pineapple - Orange Juice - Grenadine

CENTER SQUARE MARGARITA 5.50

Bribon Tequila - Fresh Lime Juice -Triple Sec - Agave - Orange Juice

* Add \$2 Strawberry - Raspberry - Blueberry - Pomegranate - Watermelon *

SUMMER BREEZE 9.50

Stateside Vodka - Peach Schnapps - Blue Curacao - Sprite

HAND CRAFTED COCKTAILS

DRINK OF THE WEEK 10.50

Ask Your Server about our Handcrafted Drink of The Week

CENTER SQUARE MARGARITA 10.50

Bribon Tequila - Fresh Lime Juice -Triple Sec
Agave - Orange Juice

* Add \$2 Strawberry Raspberry - Blueberry
Pomegranate - Watermelon *

KENTUCKY BUCK 13

Makers Mark Bourbon - Strawberries
Citrus - Bitters - Ginger Beer

PINEAPPLE UPSIDE DOWN MARTINI 10.50

Vanilla Vodka - Pineapple Juice - Grenadine

PINK SENORITA 10.50

Bribon Tequila - Citrus - Fresh Lemonade
Triple Sec - Salted Rim

LIMONCELLO MARTINI 11.50

Vodka, Limoncello, Lemonade, Sugar Rim

CENTER SQUARE LEMON DROP 12.50

Stateside Vodka - Lemon -Simple -Triple Sec
* Add \$2 Strawberry - Raspberry - Blueberry
Pomegranate - Watermelon *

SUMMER BREEZE 11.50

Stateside Vodka - Blue Curacao - Sprite
Peach Schnapps

PINA COLADA SANGRIA 10.50

Coconut Rum - Moscato - Pineapple
Maraschino Cherries

BLUEBERRY LEMON MOJITO 11.50

Bacardi Rum - Muddled Mint & Lemon
Blueberry Puree - Club

GST LEMON BASIL MARTINI 11.50

Tito's Vodka - Muddled Basil - Lemon Juice
St Germain

ROYAL BLUE COCKTAIL 12

Stateside Vodka - Cranberry - Citrus
Simple - Blue Curacao - Sugar Rim

TRIPLE BERRY FIZZ 12.50

Vodka - Citrus - Triple Sec - Blue Curacao
Berry Puree

RUM PUNCH 12.50

Captain Morgan - Bacardi - Malibu
Pineapple Juice - Orange Juice - Grenadine

KEGS & CASES

GUINNESS 7.50

Irish Dry Stout(4.2% ABV, 16oz)Dublin, IRE

TONEWOOD "FUEGO" 8

Golden Hazy IPA (6.2% ABV,14oz) Oaklyn,
NJ

DEATH OF THE FOX 7.5

SandiPa Watermelon - Double IPA (7.6%
ABV) - Clarksboro

BRIX CITY "SET BREAK" 8.50

IPA New England (7% ABV, 14 oz) Little
Ferry, NJ

MCKENZIE'S HARD CIDER 8

Cider - Other Fruit (5% ABV, 14 oz) West
Seneca, NY

ALLAGASH WHITE 8

Wheat Beer, Witbier. (5.2%ABV, 14oz)
Portland, ME

STELLA ARTOIS 7.50

Euro Pale Lager (5% ABV, 14 oz) Leuven, BE

YEUNGLING 5.50

American Amber Lager (4.4% ABV, 16 oz)
Pottstown, PA

CAPE MAY IPA 8

IPA - American (6.3% ABV,14oz) Cape May
NJ

BONESAW "SWOOSH" 8

IPA - American (7.1% ABV,14oz) Glassboro,
NJ

SLACK TIDE BELL BUOY 8

Belgian Blonde Ale (7.3 ABV)

SWEDESBORO BREWERY "RACCOON" 8.00

Juicy IPA (6% ABV, 14 oz) Swedesboro, NJ

EIGHT & SANDS 8

#2 IPA (6.2% ABV) Woodbury, NJ

COORS LIGHT 5.50

American Light Lager (4.2% ABV, 16 oz)
Golden, CO

MILLER LITE 5.50

American Light Lager (4.2% ABV, 16 oz)
Milwaukee, WI

HEINEKEN 0.0 4.50

Non-Alcoholic (0% ABV, 12 oz) Zoeterwoude,
Zuid-Holland Netherlands

CORONA EXTRA 5.50

Mexican Lager (4.6% ABV, 12 oz) Coahuila
de Zaragoza, MEX

BLUE MOON 6.50

Witbier (5.4% ABV, 12 oz) Denver, CO

HEINEKEN 6.50

Euro Pale Lager (5% ABV, 12 oz)
Zoeterwoude, Zuid-Holland Netherlands

BUDWEISER 5.50

American Lager (5% ABV, 12 oz) St. Louis,
MO

CORONA LIGHT 5.50

Lager - American Light (4.6% ABV, 12 oz)
Coahuila de Zaragoza, MEX

ANGRY ORCHARD "CRISP APPLE" 6.50

Cider (5% ABV, 12 oz) Walden, NY

MICHELOB ULTRA 5.50

American Light Lager (4.2% ABV, 12 oz) St.
Louis, MO

LIENENKUGEL SUMMER SHANDY 8

Shandy/Rader (4.2% ABV) Chippewa Falls,
WI

RED & WHITES

CRANE LAKE MERLOT \$7.50/22

SMOKIN LOON PINOT NOIR \$11.50/36

SAN ANGELO PINOT GRIGIO 10/30

JOSH CELLAR CABERNET SAUVIGNON 12/39

CK MONDAVI MOSCATO 8/23

COASTAL VINES WHITE ZINFANDEL 7.50/22

NOBLE VINES MERLOT \$10.50/34

CRANE LAKE CHARDONNAY 7.50/22

HAYES RANCH CHARDONNAY \$12.50/36

LEESE-FINCH PINOT NOIR \$11.50/ 36

COASTAL VINES PINOT GRIGIO \$7.50/22

COASTAL VINES CABERNET 7.50/22

BUTTER CHARDONNAY 12/39

JEAN-LUC ROSE \$11.50/ 36

TRIVENTO MALBEC 11.50/36

CRANE LAKE SAUVIGNON BLANC 7.50/22

GNARLY HEAD CABERNET \$10.50/34

MONKEY BAY SAUVIGNON BLANC \$9.50/28

SILK & SPICE RED BLEND \$11.50/36

PACIFIC RIM "J" RIESLING 9.50/25

NOBLE VINES CABERNET SAUVIGNON 9/36

STERLING SAUVIGNON BLANC 8/36