



SOUPS & SALADS

Gf Crab Soup	10
Sherry - Tarragon - Cream - Spices	
Featured Chef Soup	8
Chef's Daily Selection of Soup	
Gf Wedge Salad	8
Iceberg Lettuce, Applewood Smoked Bacon, Cherry Tomato, Blue Cheese Crumble, Blue Cheese Dressing	
Lemon Kale Caesar	9
Chopped Romaine - Baby Kale - Herb Croutons - Parmesan Cheese, Lemon Caesar Dressing	
Gf Apple & Pecan Salad	8
Mixed Greens, Chef Selected Apple, Candied Pecans, Cherry Tomato, Blue Cheese Crumble, Honey Balsamic Vinaigrette	
NEW Gf Prosciutto & Fig Salad	10
Fresh Figs, Diced Prosciutto, Bitter Greens, Blue Cheese, Almonds, Raspberry Sherry Vinaigrette	
NEW Gf Autumn Salad	10
Shredded Purple & Green Brussel Sprouts, Kale, Roasted Mushrooms & Butternut Squash, Ginger Vinaigrette	

SMALL PLATES

Center Square Tavern JUMBO Wings 10	NEW Gf Spice Dusted Filet Tips	11
(GF) Traditional or Boneless	3oz Seared Filet Tips, Chili & Coffee Spice Rub, Braised Onions & Mushrooms	
Served with Blue Cheese Dressing	NEW CST Pork Belly	10
-IPA Buffalo - Too Hot	4oz Thick Cut, House Cured Pork Belly served Crispy with Apple BBQ and Crispy Fried Onions over Polenta	
(GF)Hot & Honey - (GF)Apple BBQ	NEW Southwest Short Rib Eggroll (2)	13
(GF)Dry Rubbed - (GF)Garlic & Ginger	Braised & Pulled, mixed with Apple BBQ sauce & Poblano Salsa for a little Kick. Deep Fried & served with Housemade Southwest Sauce	
(GF)Greek Style (Lemon Vinaigrette-Feta-Kalamata Olives- Sundried Tomato- Red Onion)	Gf Littleneck Clams (6)	9
Personal Skillet Corn Bread	Served with Crustini Bread	
Housemade Skillet Corn Bread, Hot out of the Oven - Served with Salted Honey Butter	NEW Gf Chips & Queso	9
NEW Gf CST Skillet Short-Rib Poutine Fries	Tavern Favorite - Creamy Cheese Sauce Blend, topped with Poblano Pepper Salsa, served with warm Corn Tortilla Chips	
House Braised Short-Rib, Housemade French Fries, Cheese Curd, Seasonings & Demi Glaze	Gf Bacon Wrapped Shrimp	11
NEW Crab Mac & Cheese Skillet	(3) Shrimp Wrapped in Applewood Smoked Bacon, Apple BBQ	
Creamy Cheese Blend with Lump Crab, Crunchy Bread Crumb & Herb Topping	Gf Blackened Shrimp	10
NEW Gf Roasted Brussel Sprouts	(3) Blackened Shrimp - Avocado Aioli - Poblano Salsa	
Served Hot out of the oven tossed in a Raspberry/Sherry Vinaigrette with Pancetta	Tuna Tartar	12
Fried Pickle Haystack	Sushi Grade Tuna- Sesame Crunch, Cucumber, Avocado, Cilantro, Ginger & Garlic Soy, Spicy Mayo, garnished with Scallions served with Toasted, Hand Cut Pita Bread	
Thinly Sliced Pickles -Flash Fried Crispy - Southwest Sauce		
Spinach & Artichoke Dip		
Artichoke Heart - Creamed Spinach- Blend of Cheeses - Bread Crumbs, Blue Corn Tortilla Chips		
NEW Eggplant & Caprese		
Lightly Breaded & Fried with Tomato Sauce, Wilted Spinach & Fresh Mozzarella served with Tomato Jam		

CENTER SQUARE BURGERS

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

Be Square Burger	14
Lettuce - Tomato - Onion - Toasted Brioche - House Made Fries	
NEW Tavern Blue Cheese Burger	15
Blue Cheese Crumble, Blue Cheese Aioli, Crispy Fried Onions on a Toasted Brioche Roll, House Made Fries	
NEW Short Rib Sandwich	15
Pulled Short Rib, House-made Apple BBQ & Coleslaw on a Toasted Brioche Roll with Housecut Fries	

KIDS \$12.99 *INCLUDES SOFT DRINK

Kids Pasta	Cheese Burger
Marinara - Mac + Cheese - Butter	(3oz) Burger - American Cheese- House Cut French Fries
Chicken Bites	Gf Filet Beef Tips
Hand Breaded Fried Chicken - House Cut French Fries	(3oz) Filet Mignon - House Cut French Fries



SEASONAL ENTRÉES

ADD SOUP OF THE DAY OR HOUSE SALAD 3.99 * ADD SOUP OF THE DAY & HOUSE SALAD - 6.99
ADD CRAB SOUP - 6.99 * ADD CRAB SOUP & SALAD 9.99

<p>NEW Gf Roasted Duck 29 10oz Tender Spiced Duck Breast, Seared & Roasted served with Brussels Sprouts & Pancetta over Butternut Squash Puree with a Honey, Ginger & Garlic Glaze • "Served Medium Temp"</p> <p>NEW Center Square's Pasta Alfredo 20 Creamy Classic Alfredo Sauce (Shallots, Cream & Parmesan Cheese) served over Fettucine • Add Shrimp + 8 ~ Chicken + 8 ~ Scallops + 14 ~ 8oz Sirloin +12</p> <p>NEW Gf Marinated Bistro Ribeye 33 12-14oz Boneless Ribeye, Parsley Pesto, Chef Selected Veggie, Yukon Gold Mashed Potatoes</p> <p>NEW Gf Cajun Strip Steak 29 Blackened, Hand Carved 8oz Choice Strip Steak, Shrimp, Roasted Peppers & Tomatoes in a Cajun Cream Sauce with Yukon Gold Mashed Potato</p> <p>NEW Gf Braised Short Rib 26 8oz Braised Short Rib, Cabernet Reduction, Brussel Sprouts & Pancetta, Yukon Gold Mashed Potato</p>	<p>NEW Gf Shrimp & Risotto 22 Risotto of Peppers & Corn with 5 Large Blackened Shrimp</p> <p>NEW Gf Veggie Vegetable Risotto 20 Butternut Squash, Mushroom, Arborio Rice, Parmesan Cheese & Fresh Herbs</p> <p>NEW Gf Cauliflower "Milanese" 21 Thick Cut Oven Roasted Cauliflower, Seared & Roasted, served with a Salad of Arugula, Sundried Tomatoes, Kalamata Olives & Feta Cheese, Lemon Vinaigrette</p> <p>Gf Steak & Fries 27 8oz Choice Strip Steak -House Made French Fries - Demi Glaze</p> <p>Gf Blackend Mahi - Mahi 28 6oz Mahi-Mahi, Citrus Vinaigrette, Sautéed Spinach & Garlic, Citrus Rice</p>
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CENTER SQUARE SIGNATURE ENTRÉES

<p>Center Square Meatloaf 24 Housemade Meatloaf - Yukon Gold Mashed Potato – Roasted Brussel Sprouts, Crispy Fried Onion & Bourbon Shallot Demi Glaze</p> <p>Shrimp & Crab Pasta 33 (4) Pan Seared Shrimp - Roasted Cremini Mushroom - Spinach & Garlic, White Wine Butter Sauce -Fettuccini Pasta</p> <p>Gf Pan Seared Scallops 33 Day Boat Scallops, Corn, Pancetta & Fingerling Hash, Dijon Cream, Cauliflower Puree</p> <p>Gf Pan Roasted Salmon 28 7oz Hand Fileted Salmon, Chive Crème Fraiche, Sautéed Spinach, Herb Roasted Potatoes</p> <p>Gf Premium Reserve Pork Chop 33 10oz Premium Reserve Pork Chop - Apple, Mushroom & Sweet Potato Hash, Sweet Potato Puree, Maple & Bourbon Glaze</p> <p>Gf Filet Beef Tips 28 8oz Filet Mignon Beef Tips, Chef Selected Seasonal Vegetables, Yukon Gold Mashed Potato, Bourbon Onion Demi Glaze</p> <p>Gf Filet Mignon 32 Hand Trimmed 6oz Filet Mignon, Chef Selected Vegetables, Herb Roasted Potatoes, Shallot Demi Glaze</p>

ADD PROTEIN

Gf 6oz Seared Mahi Mahi 10
Gf (3) Pan Seared Shrimp 8
Gf 5oz Oven Roasted Salmon 9
Gf Seared Ahi Tuna 8
Gf (4) Pan Seared Diver Scallops 14
Gf 8oz Sirloin 12
Gf LUMP CRAB MEAT 19
Gf 6oz herb marinated Chicken 8

SIDES

Gf Yukon Gold Mashed Potato 7
Gf Braised Mushroom & Onion 7
Gf Sautéed Spinach & Garlic 7
Gf French Fries 5
Seasonal Vegetable Selection 7
Gf Creamy Polenta 7
Herb Roasted Potato 7

HOUSEMADE CENTER SQUARE TAVERN DESSERTS

<p>NEW Pumpkin Cheesecake 10 Graham Cracker Crust, Smooth Cream Cheese & Pumpkin Custard, Warm Spices, Whipped Cream</p> <p>NEW Gf Blackberry Creme Brulee 10 Blackberry Puree, "Independent Spirits" Blackberry Liqueur Custard, Lavender, Torched Sugar • Local Distillery "Independent Spirits"</p> <p>Gf Bassets Ice Cream 9 (3) Scoops- Vanilla - Raspberry Truffle, Moose Tracks • Ask Your Server for Seasonal Selection</p>	<p>Gf Flourless Chocolate Brownie 10 Chocolate Ganache- Salted Caramel Vanilla Ice Cream Whipped Cream</p> <p>Chocolate Chip Cookie Fritters 10 Deep Fried Cookie Dough - Salted Caramel - Chocolate Ganache - Whipped Cream</p>
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NON-ALCOHOLIC DRINKS

Coke - Diet Coke - Sprite - Ginger Ale - Lemonade -
Unsweetened Ice Tea -

November 2021 Saratoga Sparkling Water - Saratoga Spring Water - Coffee - Hot Tea