

# CENTRAL CAFÉ & BAKERY

## DINNER MENU

BEVERAGES	APPETIZERS
<b>Ice cold Beer</b> 5 Coors Light, Miller Lite, Corona, Blue Moon Belgian White, Swamp Head Big Nose IPA	<b>Fancy Fried Green Tomatoes</b> 11 Firm green tomatoes coated in a seasoned cornmeal batter, topped with crumbled Feta cheese served with house made cajun aoli
<b>Wine</b> 6 Chardonnay, Pinot Grigio, Sauvignon Blanc Cabernet Sauvignon, Merlot Californian Champagne Mimosa	<b>Sweet Onion Rings</b> 8 Thick slices of sweet onions dipped in a rich beer batter & fried until crispy & golden brown. Served with a side of zesty dipping sauce
<b>Florida Cracker</b> 7.50 Bloody Mary Mix	<b>Chicken Bites</b> 13 Fresh, hand-cut and breaded chicken: BBQ, sweet & spicy, mild, or garlic-parmesan
<b>Carbliss</b> 6 Hand Crafted Premium Cocktails	<b>Side Salad</b> 6 Lettuce, tomatoes, cucumber, onions, croutons & dressing
<b>Soft Drinks</b> 2.70 Pepsi, Pepsi Zero, Diet Pepsi, Mountain Dew, Pink Lemonade, Root Beer, Dr. Pepper & Starry, Iced Tea	<b>French Carrot Salad</b> 7 Fresh carrots, corn, parsley, chives, tossed in our scratch made honey- lemon-vinaigrette
<b>Hot Coffee</b> Brewed Coffee 12 oz 2.50 Espresso 2.70 Double Espresso 3.70	<b>Elias Spinach Salad for 2</b> 13 Fresh baby spinach, onions, sliced mushrooms, hard-boiled egg*, crispy bacon bits & cherry tomatoes. Finished with Feta cheese & served with balsamic vinaigrette

We aim to procure only the freshest ingredients, always striving to bring them straight from the source to our kitchen.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

04/04/26

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### **Smashed Pub BBQ Burger** 16

Fresh smashed Angus ground beef\*, fried BBQ Onions, crispy Bacon, Pepper Jack Cheese, Lettuce, Tomatoes, served with a side

### **Berlin Style Liver and Onions** 17

Tender, savory liver with sauted apples & onions, mash potatoes

### **Zurich Ragout (Züricher Geschnetzeltes)** 18

Tender pork loin with a creamy white wine mushroom sauce served over Rösti (Swiss hash browns patties) with one side

### **Matia's grilled Chicken on Asparagus** 17

Two seasoned grilled chicken breast topped with cherry tomatoes, Feta and drizzled with balsamic glaze, served with grilled Asparagus

### **Philly Cheesesteak** 17

Hand shaved Ribeye\*, caramelized onions, sautéed bell peppers, and melted Monterey Jack cheese on a toasted hoagie roll with one side

### **Prime Rib Steak** King Cut 10oz 25 Queen Cut 7oz 20

Fresh cut prime rib\*, served with two sides  
upcharge for 6 Shrimp on top

### **Grouper Dinner** 22

Grilled or blackend Grouper filet\*, served with two sides

### **Veggie Tempura** 14

Beer battered crispy fried Eggplants, Asparagus and Carrots served with house made cajun aoli

### **Sides**

Baked Potatoes, Mashed Potatoes, Sweet Potato Fries, Fries, Coleslaw, Onion Rings, Seasonal Grilled Veggies, Grilled Asparagus, Side Salad +\$3

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