



## Salads

<b>Butter Lettuce*</b> <i>Tomatoes, mustard vinaigrette</i>	9.5
<b>Roasted Fresh Beets</b> <i>Marinated in balsamic vinegar, with spring mix</i>	11.5
<b>Celery Root Remoulade</b> <i>Julienned, with mustard mayonnaise</i>	8.5
<b>Caesar Salad*</b> <i>Herb croutons, anchovies, Caesar dressing</i>	11.5
<b>Belgian Endive*</b> <i>Roquefort cheese, mustard vinaigrette</i>	12.5
<b>Herb-Crusted Goat Cheese</b> <i>Served warm, with frisée, apple, candied walnuts, &amp; balsamic vinegar reduction</i>	12.5

## Appetizers

<b>Soup Du Jour</b>	9.5
<b>Onion Soup Gratinée</b> <i>Gruyere cheese, herb croutons</i>	10.5
<b>Fresh Oysters on the Half Shell*</b> <i>Half dozen, with shallot vinegar</i>	15.5
<b>Crab Cake Beurre Blanc</b> <i>White wine butter sauce</i>	12.5
<b>Norwegian Smoked Salmon</b> <i>Lemon, capers, onions</i>	12.5
<b>Mussels Marinière</b> <i>White wine, shallots &amp; parsley</i>	15.5
<b>Escargots de Bourgogne</b> <i>Garlic butter, Pernod, parsley</i>	12.5
<b>Paté de Campagne</b> <i>Country-style pork paté, with aspic &amp; cornichons</i>	11.5

## Les Spécialités

<b>Le Central Cassoulet</b> <i>White bean stew with duck confit, Toulouse sausage, lamb</i>	26.5
<b>Boudin Noir</b> <i>Blood sausage with caramelized apples, pommes frites</i>	20.5
<b>Steak Tartare*</b> <i>Filet mignon, freshly ground</i> SM 19.5/LG with pommes frites	32.5

## Entrées

<b>Roast Chicken Pommes Frites</b> <i>Half chicken, with broccolini &amp; jus</i>	23.5
<b>Salad Nicoise</b> <i>House made albacore tuna confit, haricot verts, potatoes, bell peppers, anchovies, egg, red onions, cucumber, pesto dressing</i>	19.5
<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, carrot, fingerling potato, white wine &amp; tarragon butter sauce</i>	26.5
<b>Dayboat Scallops Provençale*</b> <i>Pan-seared with white wine, tomatoes, &amp; garlic, cauliflower gratin, green pea purée</i>	29.5
<b>Cold Filet of Salmon</b> <i>Cucumber salad, sauce verte</i>	26.5
<b>Prime New York Steak Pommes Frites*</b> <i>Sautéed onions &amp; haricots verts</i>	35.5
<b>Filet Mignon au Poivre*</b> <i>Pommes purée, haricots verts, brandy peppercorn sauce</i>	36.5
<b>Grilled Brined Pork Chop</b> <i>Red cabbage, potato gratin &amp; calvados sauce</i>	26.5
<b>Le Central Cheeseburger*</b> <i>Gruyere, bacon, shoestring onions, brioche bun &amp; pommes frites</i>	17.5

## Fromages

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

## Sides

Pommes Frites	7
Pommes Purée	7
Haricots Verts	8
Sautéed Mushrooms	8

## Eaux Minerales

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

\$15 minimum per person. \$20 corkage fee per 750 ml bottle. 4% Surcharge.  
For parties of 6 or more, an 18% gratuity may be added. No personal checks.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.