

The Centennial Grille

Entrees

All entrees come with your choice of House Salad, Caesar Salad or a cup of soup.

Pub Steak / 27

8oz locally sourced steak grilled to your desired temperature and topped with a mushroom red wine demi glaze. Served over herbed risotto and grilled broccolini.

Alaskan Sockeye Salmon / 24

6oz wild caught alaskan salmon filet, pan seared and finished with a lemon-dill compound butter. Served with herbed risotto and sautéed asparagus.

Chicken Fettuccine Alfredo / 22

Marinated grilled chicken tossed with fettuccine noodles in a creamy alfredo sauce with spinach, sun-dried tomatoes and garlic. Served with garlic bread.

Substitute Grilled Shrimp / +2 Substitute Alaskan Salmon / +4

Chicken Marsala / 21

Breaded and pan seared chicken breast topped with a sauté of garlic, shallots, mushrooms, a touch of cream and marsala wine. Served with grilled asparagus and rosemary roasted red potatoes.

Chicken Cordon Bleu / 21

7oz breaded chicken breast stuffed with ham, swiss and american cheese and topped with a dijon cream sauce. Served with grilled broccolini and rosemary roasted red potatoes.

Classic Spaghetti / 17

Spaghetti noodles smothered in our home-made ground beef marinara sauce (vegetarian sauce available) and finished with shaved parmesan cheese. Served with garlic bread.

Asian Stir Fry / 17

Stir-fry vegetables sautéed with teriyaki sauce and served over yakisoba noodles.

With Grilled Chicken / +4.5 With Grilled Shrimp / +6.5

Shrimp Scampi / 23

Large prawns sautéed in white wine, garlic, shallots and butter and tossed with linguini noodles, sun dried tomatoes, spinach and bell peppers. Served with garlic bread.

Have an allergy? Please let us know and we will accomodate you as best we can!

20% Gratuity added to tables of 10 or more. Split Plate charge / \$5 (split items come with extra sides)

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness