Centennial

STARTERS

QUESO FUNDIDO (V) **15**
soyrizo | poblano queso | cheddar jack cheese
pico de gallo | corn tortilla chips

SOUTHWEST EGG ROLLS **14**
chicken | black beans | corn | spinach | bell pepper
pepper jack cheese | creamy salsa dip

WHITE CHICKEN CHILI **6**
cheddar jack cheese | cilantro

SALADS

BLACKENED SALMON **16**
baby greens | cucumber | mango | carrot | toasted pepitas
roasted corn | pepita green goddess dressing

SOUTHWEST COBB **15**
crispy lettuce | smoked chicken | bacon lardons
hard boiled egg | cherry tomato | avocado | radicchio
green onion | cheddar | bbq ranch

CAJUN SHRIMP CAESAR **17**
blackened shrimp | romaine hearts | parmesan
ciabatta croutons | black pepper-parmesan dressing

HANDHELDS

served with choice of: fries, fruit, or cucumber tomato salad
*+**2** for cup of soup*

ALL-AMERICAN BURGER **20**
certified angus beef | american cheese | lettuce | tomatoes
onion | chive aioli | southern bun

CARNE ASADA **18**
chopped skirt steak | pepper jack cheese | arugula
jalapeño onion jam | chive aoili | hoagie

BAJA TACOS (GF) **18**
blackened white fish | purple cabbage slaw | pico de gallo
cilantro aioli | hand pressed corn tortillas

CHOPPED BRISKET **17**
mesquite smoked brisket | bbq | dill pickles
coleslaw | southern bun

PASTOR CHICKEN **18**
marinated chicken thigh | pepper jack cheese
pineapple chutney | leaf lettuce | southern bun

CHICKPEA SALAD WRAP (VG) **18**
house made chickpea salad | petite greens
farm tomato | english cucumber | flour tortilla

ENTREES

HALF CHICKEN AL PASTOR **28**
cilantro-lime rice | tropical relish | street corn esquites
avocado salsa

ATLANTIC SALMON **25**
cauliflower rice | tropical relish | charred broccolini
cilantro crema

GRILLED LAMB CHOPS **29**
roasted tomato chimichurri | asparagus
fingerling potatoes

GRILLED RIBEYE (GF) **42**
certified angus beef | roasted fingerling potatoes
asparagus | house steak sauce

MUSHROOM & SWEET POTATO ENCHILADAS (VG) **25**
roasted sweet potato | smoked portabella | ancho tomato sauce
pickled onion | cashew crema | cilantro-lime rice
add chicken pastor +**5** | add carne asada +**7**

SIDES

4
CRINKLE FRIES
CUCUMBER TOMATO SALAD
HOUSE SALAD

6
ASPARAGUS
ROASTED FINGERLING POTATOES
CILANTRO-LIME RICE
CHARRED BROCCOLINI
CAULIFLOWER RICE
CUP OF SOUP

DESSERT

DULCE DE LECHE CHEESECAKE **9**
whipped cream | fresh berries | berry sauce

CHOCOLATE TRILOGY CAKE **10**
white chocolate mousse | chocolate cheesecake
berries | whipped cream | caramel | chocolate sauce

HOT HONEY CORNBREAD CAKE **10**
blueberry compote | vanilla ice cream

VEGAN GELATO (VG, GF) **6**
ask your server for available flavors

Parties of 6 or more are subject 18% gratuity on consumption.

V - Vegetarian | VG - Vegan | GF - Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies or special preparation requirements and we will be happy to accommodate you.