

Center Square Restaurant

Dinner Hours Mon - Sat 5pm-10pm
CLOSED SUNDAY



Appetizers

Buffalo Wings* / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$14

Chicken Strips* / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbeque sauce. \$12

Quesadilla* / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$9
Add grilled chicken \$4 / 1120 CAL Add steak \$5 / 1305 CAL Add shrimp \$6 / 1090 CAL

Sliders* / 1340 CAL

Three bite-sized burgers topped with crisp bacon and Cheddar cheese served with a side of our house-made pub chips. \$12

BBQ Chicken Flatbread* / 860 CAL

Grilled chicken, caramelized onion and smoky barbecue sauce with a blend of cheeses. \$13

Pub Chips / 540 CAL

Thinly sliced potatoes fried until crispy, lightly seasoned and served with spicy ketchup. \$7

Buffalo Chicken Sliders* / 1002 CAL

Three bite-sized Buffalo chicken sandwiches topped with blue cheese, lettuce and tomato served with a side of our house-made pub chips. \$12



Salads

Caesar Salad* / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10
Add grilled chicken \$4 / 870 CAL Add Steak \$5 / 955 CAL Add shrimp \$6 / 1090 CAL

Grilled Sirloin Salad* / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$18

Crispy Chicken Salad* / 670 CAL

Crispy chicken strips, mixed greens, cucumbers, tomatoes and shredded Cheddar cheese tossed with honey mustard dressing. \$16

Market Salad / 1120 CAL

Mixed greens, Mandarin oranges, fresh strawberries, grapes, toasted pecans and crumbled feta tossed with raspberry vinaigrette. \$13



Entrees

All of our Entrees are served with your choice of two sides; Pasta dishes are served with one side.

Citrus Grilled Salmon* / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$18

Blackened Chicken Alfredo* / 1260 CAL

Blackened chicken and penne pasta tossed with roasted garlic, mushrooms and charred tomatoes and served with Ciabatta. \$16

Garden Penne Pasta / 960 CAL

Sautéed vegetables and penne pasta tossed with roasted red peppers and pesto, topped with shaved Parmesan and served with Ciabatta. \$12

Ribeye* / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$29

Monterey Grilled Chicken* / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$15

Fish & Chips* / 720 CAL

Flaky beer battered cod served with our house-made pub chips and creamy coleslaw. \$17



Burgers & Sandwiches

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

Classic Burger* / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$13

BBQ Bacon Cheddar Burger* / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbeque sauce, crisp bacon and melted Cheddar cheese. \$15

Build Your Own Burger* / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$14

Add bacon for an additional \$1.50

BLT Club Wrap* / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$14

Tuscan Chicken Sandwich* / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on Ciabatta with pesto mayonnaise. \$16

The Philly Burger* / 1240 CAL

Grilled peppers, onions, mushrooms, American cheese and KGB sauce. \$15

Desserts

Brownie Sundae \$8 / 1010 CAL

NY Cheesecake \$8 / 800 CAL

Cookies and Cream \$8 / 1310 CAL

Sides

French Fries \$6 / 280 CAL

Red Skin Mashed Potatoes \$7 / 200 CAL

Rice Pilaf \$7 / 210 CAL

Pub Chips \$4 / 540 CAL

Seasonal Vegetables \$7 / 30 CAL

Side Caesar \$8 / 390 CAL

Side Salad \$8 / 150 CAL

Room Service Dial Ext. 538

A 18% gratuity charge and applicable sales tax will be added to the price of all items.
Delivery charge \$1.00

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

For parties of 10 or more, a 20% gratuity will be automatically added to the bill.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

Bar Hours Mon - Thurs 4pm-11pm
Fri - Sat 4pm-12am



Handcrafted Cocktails

Margarita

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$8

Moscow Mule

Smirnoff vodka, ginger beer, fresh-squeezed lime juice \$8

Classic Martini

New Amsterdam vodka or New Amsterdam gin, splash of Martini & Rossi dry vermouth, olive or lemon twist \$9

Jack Daniel's Lemonade

Jack Daniel's Tennessee Whiskey, Aperol, simple syrup, fresh-squeezed lime juice \$10

Mojito

Castillo Rum, muddled garden-fresh mint, club soda, fresh-squeezed lime juice, sugar \$9

Manhattan

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters \$9 *Maker's Mark for only \$1 more.*

Mexican Mule

Corazón Blanco Tequila, ginger beer, fresh-squeezed lime juice \$8

Bloody Mary

Smirnoff vodka, housemade Bloody Mary mix \$9



Beers

Craft

Blue Moon \$5.5

Goose Island IPA \$5

Sam Adams \$5.5

Sam Adams Seasonal \$5.5

White Claw Assorted \$4

Angry Orchard Cider \$5

Import

Corona Extra \$4.5

Modelo Especial \$5

Heineken \$4.5

Stella Artois \$5.5

Guinness \$5.5

Domestic

Bud Light \$3.5

Miller Lite \$3.5

Michelob Ultra \$4

Budweiser \$3.5

Coors Light \$3.5

Yuengling Lager \$4

Draft

Michelob Ultra \$3

Stella Artois \$5

Blue Moon \$5

Voodoo Ranger IPA \$5

Yuengling Lager \$3

Victory IPA \$5



White Wines

	GLASS	BOTTLE
Chardonnay <i>Canyon Road, California</i>	\$6	\$20
Riesling <i>Chateau Ste. Michelle, Washington</i>	\$8	\$24
Pinot Grigio <i>Crane Lake, California</i>	\$6	\$20
Sauvignon Blanc <i>Sebastiani, North Coast</i>	\$7	\$20
Chardonnay <i>Kendall-Jackson Vintner's Reserve, California</i>	\$9	\$26
White Zinfandel <i>Beringer, California</i>	\$6	\$20



Red Wines

	GLASS	BOTTLE
Merlot <i>Canyon Road, California</i>	\$6	\$20
Cabernet Sauvignon <i>William Hill Coastal Collection, California</i>	\$9	\$28
Cabernet Sauvignon <i>Kendall-Jackson Vintner's Reserve, California</i>	\$12	\$38
Merlot <i>Rodney Strong, California</i>	\$10	\$32
Red Blend <i>14 Hands Stampede, Washington</i>	\$7	\$22
Chianti <i>Placido, Italy</i>	\$7	\$22

Drinks

Assorted Soft Drinks \$3 / 0-160 CAL

Coffee \$2.5 / 0 CAL

Tea \$2.5 / 0 CAL

Milk \$2.5 / 150 CAL