

## SQ STARTERS

### **Blackened Shrimp (GF) ~ 14.99**

Avocado Aioli

### **CST "Pull-Apart" Bread ~ 7.99**

Melted Cheddar & Mozzarella Cheese, Butter & Garlic Stuffed Sourdough, Side of Marinara

### **Thai Style Calamari ~ 14.99**

Ancho Chile Buttermilk Marinated Calamari, Cilantro, Sesame, Lime Soy Thai Chile Dipping Sauce

### **Loaded House Cut Chips~ 8.99**

Tomato & Corn Salsa, Avocado Aioli, Five Cheese Sauce  
Add Chicken ~5 Add Short Rib- 8 Add Steak- 10

### **Five Cheese Mac & Cheese ~ 10.99**

Add Crab ~ 6.00

### **Short Rib Egg Rolls ~ 12.99**

Chipotle Maple Bourbon BBQ Pulled Short Rib, House Slaw, Pepper Jack Cheese, Horseradish Cream Dipping Sauce

### **(10) Center SQ Wings (GF)~ 10.99**

IPA Buffalo | Lime Soy Thai Sauce | Chipotle Maple Bourbon BBQ | Greek Style | "Too Hot"

### **Fried Pickle Hay Stack ~ 8.99**

Chipotle Ranch

### **Buffalo Shrimp ~ 14.99 *New***

Buttermilk Marinated Shrimp tossed in IPA Buffalo, Blue Cheese Aioli, Blue Cheese Crumble

### **House Cut Chips & Dip (GF)~ 7.99 *New***

Rosemary & Garlic Chips, Horseradish & Onion Dip

### **Sesame Encrusted Tuna (GF)~ 15.99 *New***

Asian Slaw, Green Onion, Lime Soy Thai Chile Sauce

### **Crab Cake Appetizer ~ 15.99 *New***

6 oz. Jumbo Lump Crab Cake, Cajun Cream Sauce, Charred Lemon

*Presented by Executive Chef:  
Daniel Luber*

## SQ SOUPS & GREENS

### **Center SQ Tavern Crab Soup (GF) ~ 9.99**

(Daily) Lump crab, Cream, Special Spices & Herbs

### **Soup of The Day ~ MP**

Chefs Daily Selection

### **French Onion ~ 8.99 *New***

Trio of Slow Cooked Onions, Brandy, Parmesan Crostinis, Provolone & Swiss Cheeses

### **Apple & Walnut Salad (GF) ~ 11.99**

Local Chef Selected Apples, Candied Walnuts, Tomatoes, Mixed Greens, Blue Cheese Crumble, Honey Balsamic Vinaigrette

### **Roasted Beet Salad (GF) ~ 10.99**

Arugula, Red & Golden Beets, Red Onions, Toasted Almonds, Citrus Yogurt, Goat Cheese, Honey Lime Vinaigrette

### **Lemon Kale Caesar ~ 9.99**

Romaine & Kale, Herbed Croutons, Parmesan Cheese, Lemon Vinaigrette

### **Wedge Salad (GF) ~ 8.99**

Iceberg Lettuce, Cherry Tomatoes, Bacon, Blue Cheese Crumble, Blue Cheese Dressing

### **Southwest Chicken Salad ~ 12.99**

Chopped Iceberg-Romaine, Cajun Pulled Chicken, Cheddar, Corn & Tomato Salsa, Avocado, Black Beans, Fried Onions, Chipotle Ranch

### **\*PROTEIN ADD-ONS**

Chicken Breast ~ 5

Salmon (4 oz) ~ 7

Sirloin-(8 oz) ~10

(5) Shrimp ~ 7.

(4) Seared Scallops~14.

### **Non-Alcoholic Beverages**

Coke | Diet Coke | Root Beer | Sprite | Ginger Ale | Lemonade | Goslings Ginger Beer | Fever Tree Tonic | Unsweetened Iced Tea | Saratoga Sparkling or Spring Water

### ***Little Squares* \*12 & Under**

All Meals ~ \$9

Includes a Soft Drink or Milk

Grilled Cheese w/Fries | Chicken Bites w/Fries

Cheeseburger w/Fries | Pasta w/Red Sauce

Mac & Cheese | Pasta w/Butter



*\*Before placing your order, please inform your server if a person in your party has a food allergy.*

## SQ SIGNATURE DISHES

### **Marinated Cauliflower Steak (GF) ~ 19.99 *New***

Butternut Squash Puree, Roasted Portobello Mushrooms, Kale & Cherry Tomatoes

### **Meatloaf Dinner ~ 16.99**

Red Bliss Mashed Potatoes, Seasonal Vegetable, Bourbon Mushroom Onion Demi, Crispy Onions

### **Winter Risotto (GF) 17.99**

Creamed Corn & Asparagus Risotto

### **Chicken Bucatini Pasta ~ 19.99**

Herb Marinated Chicken, Spinach, Pancetta, Mushrooms, Chorizo Béchamel, Goat Cheese

### **Short Rib & Butternut Squash Gnocchi ~ 26.99**

House Made Mascarpone & Butternut Squash Gnocchi, Roasted Butternut Squash, Mushroom Cream Sauce

### **Chicken Pot Pie ~ 19.99 *New***

Oven Roasted Chicken, Peas, Carrots, Onion, Celery, Potatoes Slow Cooked in a Cream Sauce & Puff Pastry Crust (\*Please Allow for a 25-30 Minute Cook Time)

### **Beef Stew 19.99 *New***

Slow Cooked Beef, Stewed Vegetables, Potato, House Made Biscuit

## SQ BURGERS & SANDWICHES

All Served with our House Cut French Fries

### **Blue Cheese Stuffed Burger ~ 16.99**

Fried Onions, Arugula, Blue Cheese Aioli,

### **Hot Roast Beef Sandwich ~ 16.99**

Herb Crusted Beef, Provolone, Sautéed Onions, Horseradish Cream Sauce

### **BBQ Short Rib Sandwich 15.99**

Chipotle Maple Bourbon BBQ, House Slaw, Crispy Fried Onions, Horseradish Cream Sauce

### **Be Square Burger ~ 12.99**

Lettuce, Tomato, Onion, House Cut French Fries  
ADD-for \$1.00 EACH ~ Bacon, Mushrooms, Onions, Avocado, Swiss, Provolone, Pepper-Jack, Cheddar, Gouda Cheese

## SQ LAND & SEA

### **Market Fish ~ MP**

Chef's Choice of Preparation

### **6 Hour Roasted Pork Shank (GF) ~ 24.99**

Mascarpone Sweet Mashed Potato, Brussel Sprouts & Pancetta, Port Wine Reduction

### **8 oz. Sirloin Steak ~ 26.99 *New***

Asparagus & Creamed Corn Risotto, Bourbon Mushroom-Onion Demi

### **BBQ Half Roasted Chicken ~ 20.99 *New***

Chipotle-Maple Bourbon BBQ, Choice of Two (2) Sides

### **Herb Crusted Pork Tenderloin ~ 22.99 *New***

12oz Pork Tenderloin, Sweet Potato, Bacon & Spinach Hash, Cranberry-Apple Chutney

### **10 oz. Center Cut NY Strip ~ 32.99 *New***

Roasted Fingerling Potatoes, Chef Selected Vegetables, Peppercorn Cognac Cream Sauce

### **Porcini Dusted Scallops (GF) ~ 34.99 *New***

Lemon Thyme Risotto, Asparagus Tips, Pancetta, Truffle Butter Sauce

### **Shrimp & Risotto (GF) ~ 21.99**

Blackened Shrimp, Asparagus & Roasted Pepper Risotto, Mango Cucumber Salsa

### **Maple & Bourbon Glazed Salmon ~27.99**

Citrus Rice, Sautéed Spinach, Roasted Portobellos, Cauliflower Puree

### **Roasted Filet Mignon (GF) ~ 36.99**

7 oz. Filet, Red Bliss Mashed Potato, Seasonal Vegetable, Demi Glaze

### **Shrimp & Crab Pasta~ 24.99**

Linguini, Sautéed Spinach, Roasted Mushrooms, White Wine Garlic Sauce, Jumbo Lump Crab

### **Blackened Ahi Tuna (GF) ~ 32.99 *New***

Blend of Red & Yellow Pepper Rice Pilaf, Mango-Cucumber Salsa, Avocado Aioli, Lime Soy-Thai Chile Sauce

### **Surf & Turf ~ 32.99 *New***

Trio of (3) 3oz Filet medallions & (3) Jumbo Shrimp, Roasted Red Bliss Potato, Lemon Garlic Butter Sauce

### SIDES DISHES ~ 7.

Red Bliss Mashed Potato  
Mascarpone Sweet Mashed Potato  
Seasonal Vegetables  
Brussel Sprouts & Pancetta  
Roasted Butternut Squash  
Portobello Mushroom  
Roasted Red Bliss Potatoes  
Sautéed Spinach & Garlic  
(\*Sides cannot be ordered as an Entrée)

\*Indicates food items that are cooked to order or served raw.  
Consuming raw or under cooked meat, seafood, or eggs may increase your risk for food borne illnesses.

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