

WEEKLY SPECIALS

“\$10 Lunch Specials”

11am until 3pm Mon thru Sat

Brisket Sandwich

House smoked brisket with sauteed onions and mushrooms on toasted rye with roasted red pepper aioli. Served with fries.

Sandwich Combo

House sandwich of the day served with your choice of a side salad or a cup of soup.

Smoked Salmon Bagel Sandwich

Smoked salmon with havarti dill cheese and a lemon caper dill aioli on toasted brioche with sliced tomato and onion. Served with fresh fruit.

Turkey and Smoked Gouda Sandwich

House smoked turkey with smoked gouda and sliced apples on toasted sourdough with a cranberry and maple sauce. Served with fresh fruit.

Bistro Burger Sliders

Two hamburger sliders topped with brie, bacon and sauteed onions.
Served with fries.

Twin starter

Choice of house or Caesar salad with a bowl of soup.

Blackened Chicken Alfredo

Classic alfredo sauce tossed with tomato fettuccine pasta and blackened chicken.

Cranberry and Walnut Salad

Spinach and arugula tossed with pear and white balsamic vinaigrette and topped with dried cranberries, sliced apples, sliced prosciutto, walnuts and feta cheese crumbles.

Brioche Chicken Sandwich

Panko crusted or grilled chicken breast topped with cheddar cheese and a sun dried tomato aioli on a toasted brioche. Served with an arugula and cherry tomato salad.

Fish Tacos

Blackened fish with Asian vegetables, smoked mozzarella, pico de gallo. Served with fresh fruit.

“Monday: Burger Night-\$6.50”

5p.m. until 9p.m.

“Tuesday: Seafood Nite-\$13.99”

5p.m. until 9p.m.

Prince Edward Mussels

A generous portion of mussels sauteed with white wine, butter, garlic, bacon, scallions and crushed peppers.
Served with toast points.

Shrimp and Grits

Shrimp, scallions, tomatoes, and mushrooms sauteed in a garlic-chive butter sauce,
served over creamy three cheeses and bacon grits.

Linguini & Clams

Freshly shucked clams tossed with a white garlic butter or homemade marinara and white wine.
Served over linguini and garlic toast points.

Shrimp Alfredo

Sauteed shrimp tossed in our homemade alfredo sauce.
Served over Capellini pasta and garnished with parmesan cheese.

“Wednesday: 2 Dinners for \$25”

5p.m. until 9p.m.

Spinach Ravioli

Egg pasta filled with a blend of premium ricotta cheese and spinach. Topped with sauteed mushrooms and sun dried tomatoes in a parmesan and roasted garlic cream sauce.

Chicken Fettucine

Grilled chicken breast tossed in homemade Alfredo sauce. Served over spinach fettucine and topped with Asiago cheese.

Sirloin Steak

Grilled sirloin steak topped garlic chive butter. Served with buttermilk mashed potatoes and seasonal vegetable.

Roasted Chicken

Fresh herb & lemon roasted chicken. Served with mash and seasonal vegetable.

Asiago Tilapia

Asiago crusted Tilapia topped with roasted tomatoes and glazed with balsamic. Served with grits and seasonal vegetable.

Pork Medallions

Grilled pork medallions topped with mushroom jus.
Served with buttermilk mashed potatoes and seasonal vegetables.

Shrimp and Grits

Shrimp, scallions, tomatoes, and mushrooms sauteed in a garlic-chive butter sauce,
served over creamy three cheeses and bacon grits.

“Thursday:Filet Mignon-\$19.99”

5p.m. until 9p.m.

Herb Crusted Filet

Herb crusted filet topped with a brandy cream sauce. Served with herb roasted bliss potatoes and seasonal vegetables.

Filet Mignon Pasta

Filet mignon sauteed with fresh rosemary, mushrooms, heirloom tomatoes and penne pasta with a cabernet cream sauce.

Bacon Wrapped Filet

Grilled bacon wrapped filet mignon topped with a tarragon and bacon butter.
Served with herb roasted red bliss potatoes and creamed spinach.

Pan Seared Filet

Pan seared filet mignon topped with a mushroom and parmesan cheese gratin.
Served with buttermilk mashed potatoes and creamed spinach.

“Sunday: Wine and Dine-\$13.99”

5p.m. until 9p.m.

Spinach Ravioli

Egg pasta filled with a blend of premium ricotta cheese and spinach. Topped with a sauted mushrooms and sundried tomatoes in a parmesan and roasted garlic cream sauce.

Smoked Salmon

Smoked salmon sauteed with Roma tomatoes, capers and spring onions in a creole cream sauce.
Served over linguine and garnished with shaved asiago cheese.

Chicken Carbonara

Grilled chicken breast sauteed with pancetta and peas. Tossed with bowtie pasta in a creamy carbonara sauce.

Chicken Alfredo

Grilled chicken breast served over spinach fettucine and tossed in our homemade alfredo sauce.
Garnished with shaved Asiago cheese.

EARLY BIRD MENU

SUNDAY THROUGH THURSDAY

4:00-6:00

Appetizer

(choose one of the following)

House Salad

Cup of Soup

Entree

Panko Fried Chicken

Panko fried chicken topped with a sun-dried tomato morney sauce. Served with mashed potatoes and seasonal vegetables.

Linguine and Clams

Linguine pasta tossed with fresh parsley, garlic and lemon juice in a white wine butter sauce. Served with whole clams.

Smoked Brisket

Our house smoked brisket topped with mushroom gravy. Served with mashed potatoes and seasonal vegetables.

Tortellini Pasta

Tri color and cheese stuffed tortellini pasta tossed with arugula, peas, cherry tomatoes and corn in a parmesan cream sauce.

Parmesan Tilapia

Parmesan crusted tilapia with sauteed capers, roma tomatoes, in a lemon basil butter sauce. Served with three cheese grits and sauteed spinach.

Dessert

(choose one of the following)

Key Lime Pie, Chocolate Espresso Tort, Seasonal Sorbet

Three courses for only \$15.00

Call for reservations 757-220-4600.

“Brunch”

Country Breakfast Platter

Three eggs* served with bacon, Surry Sausage, hash browns, fresh fruit and toast.
11.00

Crab Cake Breakfast Platter

Broiled lump crab cake served with three eggs* any style, bacon
and three cheese grits.
14.00

Corned Beef Hash

House braised corned beef and diced potatoes
topped with two poached eggs* served with a
side of toast and three cheese bacon grits.
9.50

Stuffed French Toast

Thick sliced Challah bread dipped in vanilla
scented batter stuffed with a maple and
cranberry cream cheese and powdered sugar.
9.00

Eggs Benedict

Two poached eggs* served upon an English muffin with grilled Canadian bacon and
hollandaise sauce served with hash browns and fresh fruits.
9.75

Brioche and Black Forest Ham Sandwich

Brioche with two eggs*, black forest ham, bacon and Swiss cheese.
Served with fresh fruit and hollandaise sauce.
11.00

Smoked Salmon Bagel Sandwich

Toasted bagel piled high with smoked salmon*, cream cheese, tomato and slices of red onion.
Served with fresh fruits.
10.50

Center Street Grill Omelettes

Spanish: Three eggs* stuffed with chorizo, roasted red peppers, caramelized onions and
blue cheese. Served with toast and hash browns.
9.50

Vegetarian: Egg* whites stuffed with wild mushrooms, arugula, sun dried
tomatoes and feta cheese. Served with toast and hash browns.
9.50

Alaskan: Three eggs* stuffed with Alaskan smoked salmon and fresh avocados.
Topped with sriracha aioli and served with toast and hash browns.
12.00

One Egg* (any style) 1.50
Two Eggs* (any style) 3.00
Bagel/Cream Cheese 4.00
Toast 1.50

Corned Beef Hash 4.00
Bacon (four slices) 3.00
Fresh Fruits 3.00
Hash Browns 3.00

Surry Sausage (two) 3.00
English Muffins 2.00
Croissant 2.00

**Pork, Oysters, Scallops, Duck, Lamb, Eggs, Tuna, Salmon, Clams and Burgers are cooked to order or served raw. Consumption of raw or undercooked foods of animal origin such as ground beef, eggs, fish, meat and shellfish may result in an increased risk of food born illness.*