



Luncheon Menu

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Soups

- Soup of the Day - Cup \$3.75 / Bowl \$5.75
- Crock of Lobster Bisque - \$7.50
- Crock of French Onion - \$5.75

Salads

House Side Salad - \$3.00 / Caesar Side Salad - \$4.00

- Large House Salad - \$7.00**
Mixed greens, tomatoes, cucumbers, choice of dressing
- Traditional Caesar Salad - \$9.00**
Romaine hearts, croutons, romano cheese
- Strawberry Spinach Salad - \$11.00**
Baby spinach, sliced strawberries, cucumbers, almonds, feta cheese, poppy seed dressing
- Large Salad Additions:*
Grilled Chicken - \$4.00 / *Grilled Steak - \$6.00
Grilled Shrimp - \$5.00 / Grilled Salmon - \$6.00

Appetizers

- Shrimp Cocktail - \$10.00**
With horseradish cocktail sauce
- Clams Casino - \$9.50**
Baked with peppers, garlic, butter, topped with bacon
- Fried Calamari - \$9.75**
Sliced cherry peppers, spicy tomato sauce
- Maryland Lump Crab Cake - \$10.00**
Served with sherry lobster sauce
- Melanzana - \$8.75**
Fresh fried eggplant fries, marinara
- Veal Meatballs - \$10.00**
Ground veal, garlic, parmesan cheese, tomato sauce with Ricotta Cheese

Sandwiches

Served with chip fries or fruit and coleslaw

- Roasted Eggplant - \$8.75**
Mozzarella, roasted peppers, mixed greens, balsamic on a roll
- Pot Roast - \$9.25**
Caramelized onions, pan gravy on a roll
- Grilled or Blackened Chicken Breast - \$9.00**
Mozzarella cheese, roasted peppers, basil pesto mayonnaise on a roll
- Fried Cod - \$9.00**
Panko breadcrumbs, lettuce, tomato, lemon aioli on a roll

- *150 Burger - \$9.50**
8oz. Black Angus, bacon, pepper jack cheese, chipotle mayonnaise, sweet onion marmalade, lettuce, tomato on a roll
- Turkey Wrap Panini - \$9.25**
Chopped bacon, cheddar, chipotle mayo and a side of sour cream
- Crab Cake - \$10.50**
Lettuce, tomato, tartar sauce on a roll
- Lobster Roll - \$ MP**
Poached in butter on a toasted roll

Entrees

Served with Potato or Pasta and Vegetable

- Salmon Fillet - \$11.50**
Lemon, herb vinaigrette
- Broiled Tilapia - \$11.25**
Artichoke dill beurre blanc
- Sole Almandine - \$11.75**
Lemon, white wine, butter, toasted almonds
- *Charbroiled Flat Iron Steak - \$12.50**
Kentucky bourbon soy sauce
- Veal or Chicken Piccata - \$13.75 / \$11.50**
Egg and cheese battered, capers, garlic, white wine, lemon, butter
- Veal or Chicken Parmigiana - \$13.25 / \$11.50**
Topped with mozzarella cheese, marinara sauce
- Veal or Chicken Marsala - \$13.25 / \$11.50**
Mushrooms, herbs, marsala wine sauce

Pasta

- Italian Sausage with Cavatappi - \$11.75**
Basil pesto, sundried tomato, tossed with cavatappi pasta
- Rigatoni Bolognese - \$11.75**
Ground beef, veal, pork, tomato ragout, Ricotta Cheese
- Shrimp Chardonnay - \$12.50**
Lemon, garlic, tomatoes, capers, white wine over angel hair
- Mikey's Lasagna - \$11.75**
Ground beef, pork, veal, tomato sauce and béchamel
- Penne a la Vodka - \$11.50**
- Pasta Primavera - \$11.50**
Olive oil, garlic, fresh vegetables, over angel hair

"Gluten-Free pasta available."

The Essence of Culinary Art is time. We ask for your kind indulgence.

*Thoroughly cooking Meats, Poultry, Seafood, Shellfish or Eggs reduces the risk of foodborne illness.

Gary Santorso - Owner • Mike Pinette - Chef