



GRAND CENTRAL


Restaurant & Bowling Lounge

Appetizers

PEPPER BACON POTATO SKINS	10.95
Pepper bacon, cheddar, gorgonzola, scallions and cilantro sour cream.	
HAND BREADED CHICKEN TENDERLOINS	8.95
With BBQ sauce and 3-peppercorn ranch dipping sauce.	
LOADED TATER TOTS	10.95
Topped with melted cheddar and Jack cheese, smoked bacon, green onions, tomatoes, chipotle aioli and cilantro sour cream.	
BEER BATTERED ONION RINGS	8.95
Lightly fried and served with 3-peppercorn ranch dipping sauce.	
ARTICHOKE SPINACH DIP	9.95
Parmesan cream, chopped artichokes, jalapeños and roasted garlic. Served with tri-color tortilla chips.	
MOZZARELLA CHEESE STICKS	9.95
Hand breaded in panko bread crumbs and rosemary, served with garlic tomato basil sauce.	
GRILLED BURGER SLIDERS	9.95
Three slider size burgers with cheddar, lettuce, tomato, pickle and burger sauce.	
PULLED PORK SLIDERS	9.95
Three smoked BBQ pork sliders served with Napa slaw and garlic aioli.	
CRISPY CALAMARI	10.95
Dusted with seasoned semolina flour, lightly fried and served with sambal chili lime sauce.	
BUFFALO WINGS	9.95
Crispy-fried chicken wings tossed in our own spicy buffalo sauce, served with blue cheese dressing and celery sticks.	
 ULTIMATE CHICKEN NACHOS	12.95
Crisp tortilla chips piled high with black beans, spicy chicken, melted cheddar and Jack cheese, grilled tomato salsa, guacamole, jalapeños, tomatoes, chipotle aioli and cilantro sour cream.	
POT STICKERS	8.95
Golden fried pork and vegetable gyozas served with sweet Thai chili and ginger soy sauces.	
CALIFORNIA ROLL	8.95
Crab, avocado, cucumber and sticky rice rolled in nori with sesame, wasabi, and pickled ginger.	
SPICY TUNA ROLL*	10.95
Ahi tuna, seared rare, paired with Sriracha aioli, cilantro, green onion, black and white sesame seeds. Served with wasabi and pickled ginger.	

Pizza

16" Hand tossed with smoked Mozzarella, Fontina and Provolone cheeses.


PEPPERONI	18.95
Thick sliced pepperoni, garlic tomato basil sauce and fresh herbs.	
 COMBO	21.95
Pepperoni, spicy sausage, onions, mushrooms, black olives and Roma tomatoes.	
CHEESE	17.95
Three cheeses and garlic tomato basil sauce.	
HAWAIIAN	19.95
Canadian bacon, pineapple and garlic tomato basil sauce.	
MARGHERITA	19.95
Vine ripe tomato, olive oil, fresh basil, fresh mozzarella, three cheese blend and roasted garlic.	
BBQ CHICKEN	19.95
Grilled chicken breast, BBQ sauce, red onions and cilantro.	

Gourmet Burgers

1/3 lb of USDA choice lean ground beef, char-grilled and served on a toasted pub bun with lettuce, tomato and onion. Choice of French fries, Napa slaw or a small house salad. Add soup for \$1.00 extra.

CHEESE BURGER*	9.95
Grilled with lettuce, tomato, onion, pickles, burger sauce and your choice of cheddar, Swiss or pepperjack cheese.	
PEPPER BACON CHEESE BURGER*	11.95
Pepper bacon and choice of cheddar, Swiss or pepperjack cheese and burger sauce.	
 MAPLE BACON, BLUE CHEESE & CHEDDAR BURGER*	12.95
Blue cheese infused burger with grilled sweet onion, maple pepper bacon, white cheddar, arugula and horseradish cream on grilled ciabatta bread.	
JALAPEÑO PEPPERJACK BURGER*	11.95
Melted pepperjack cheese, jalapeños, Tabasco onion strings, fresh guacamole and chipotle aioli.	
MUSHROOM, ONION & SWISS BURGER*	11.95
Sautéed mushrooms, caramelized onions, Swiss cheese and garlic aioli.	
BLACKENED CAJUN BURGER*	11.95
Grilled with Cajun seasoning, melted pepperjack cheese, crispy-fried onions tossed in spicy sauce with Louisiana mayo, lettuce and tomato on a grilled pub bun.	
GRAND CENTRAL BURGER*	12.95
Grilled with pepper bacon, cheddar cheese, fried onion rings and burger sauce.	

Specialties

BAJA FISH TACOS	13.95
Spice rubbed sautéed cod, chipotle aioli, cilantro lime slaw, pico de gallo, Cotija cheese and white corn tortillas. Served with Santa Fe bacon black beans.	
I.P.A. BEER BATTERED FISH & CHIPS	13.95
Beer battered Alaskan cod, coated in Panko breading and golden fried, served with French fries, Napa slaw and lemon caper tartar sauce.	
ORANGE CHICKEN	13.95
Crispy-fried chicken breast tossed in a sweet and sour orange glaze with sautéed Szechwan chilies, green onions, garlic and ginger. Served with sticky rice.	
 KUNG PAO CHICKEN**	13.95
Pan fried chicken breast, sautéed with garlic, ginger, peanuts, green onions, Szechuan chilies and a brown sugar soy glaze. Served with sticky rice.	
SMOKED CHICKEN ENCHILADAS	14.95
White corn tortillas stuffed with smoked chicken, three cheeses, green onions and green chilies. Topped with enchilada sauce, cilantro sour cream and served with Santa Fe bacon black beans.	



Mac & Cheese Specialties

Prepared with corkscrew pasta, fresh cream and gourmet cheeses.

CLASSIC 4 CHEESE	10.95
Cheddar, Jack, Swiss and Parmesan cheeses.	
PESTO MAC**	11.95
Spinach & basil pesto, bacon, tomatoes, Parmesan, smoked Mozzarella, Fontina and Gorgonzola cheeses.	
SPICY SAUSAGE	12.95
Chipotle cream, roasted red peppers, Jack, cheddar and Swiss cheeses.	

 = GRAND CENTRAL SPECIALTY ITEM

We accept all major credit cards. No checks please, ATM available. *Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness. **Recipe contains nuts. For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes.

Salads

- COBB SALAD

Mixed greens tossed with all the goods; bacon, grilled chicken, avocado, blue cheese, cherry tomatoes, egg and olives with your choice of dressing.

11.95
- GRILLED CHICKEN CAESAR

Crisp romaine lettuce tossed with house made Parmesan croutons, Caesar dressing, Parmesan cheese, topped with grilled chicken breast.

11.95
- SOUTHWEST BBQ CHICKEN SALAD

Fresh salad greens tossed with chipotle ranch dressing, black beans, cheddar and Jack cheeses, topped with BBQ chicken breast, cilantro and tortilla strips.

11.95
- SEARED AHI SALAD*

Ahi tuna coated in sesame seeds, seared rare on a bed of crisp lettuce, red peppers, cucumbers, carrots and Napa cabbage. Tossed with a ginger wasabi dressing and topped with crispy wonton strips and soy ginger glaze.

14.95

GRILLED STEAK SALAD*

Marinated in garlic and rosemary and cooked medium with tossed greens, red onions, peppers, Gorgonzola, balsamic vinaigrette chimichurri and fried onion strings.

14.95
- ## Starter Salads
- HOUSE SALAD

A bed of mixed greens topped with tomato, julienne carrots and cucumbers. Topped with crispy-fried wontons.

4.95

CAESAR SALAD

Crispy romaine lettuce tossed with house made Parmesan croutons, Caesar dressing and Parmesan cheese.

5.95

WEDGE SALAD

A crisp wedge of iceberg lettuce, topped with smoky bacon, marinated cherry tomatoes, slivered red onions, crumbled Gorgonzola cheese and your choice of dressing.

5.95
- ## House Made Soup
- Our special house made soup of the day. Ask your server for our current selection. *Cup* - 4.95 *Bowl* - 6.95
- # Lunch Combinations
- Served until 4pm.
- HALF SANDWICH *OR* HALF SALAD + SOUP: 9.95
HALF SANDWICH + HALF SALAD: 11.95
- Sandwiches*
GRILLED TURKEY CLUBHOUSE
GRILLED VEGGIE SANDWICH**
ROAST BEEF FRENCH DIP
- Salads*
GRILLED CHICKEN CAESAR
SW BBQ CHICKEN SALAD
COBB SALAD
-
- # Sandwiches
- Served with your choice of French fries or a house side salad.
- GRILLED TURKEY CLUBHOUSE

Peppered smoked turkey, pepper bacon, pepperjack cheese, avocado, tomato, lettuce and chipotle aioli.

10.95

ROAST BEEF FRENCH DIP*

Slow roasted beef and melted Swiss on Parmesan crusted ciabatta with rosemary au jus.

12.95

ALBACORE TUNA MELT**

Albacore tuna, lemon garlic aioli, capers, basil, toasted pecans, Parmesan and melted cheddar on butter toasted sourdough.

10.95

BLUE CHEESE CHICKEN SANDWICH

Grilled chicken breast, pepper bacon, Gorgonzola cheese, garlic aioli, lettuce, tomato and onion on ciabatta bread.

11.95

PULLED PORK SANDWICH

Smoked BBQ pork, Napa slaw and garlic aioli on grilled ciabatta bread.

11.95

GRILLED VEGGIE SANDWICH**

Swiss cheese, zucchini, eggplant, squash, tomato, basil pesto, fresh Mozzarella, arugula and garlic aioli on grilled rustic bianco bread.

9.95

B.L.T.A. SANDWICH

Peppered bacon, lettuce, tomato, avocado and mayo on grilled bianco bread.

9.95

THREE CHEESE GRILLED CHEESE

Mild and sharp white cheddar and fresh Mozzarella on seeded harvest bread. Add pepper bacon and tomato - 9.95

8.95

Draft Beer & Cider

AVAILABLE IN 16OZ PINTS & 64OZ PITCHERS
ASK ABOUT OUR ROTATING SEASONAL TAP

10 BARREL APOCALYPSE IPA

A fruity hop aroma with hints of pine resin and a medium-bodied mouth feel, finishing crisp.

6.5% ABV • 65 IBU • Bend, OR

BONEYARD RPM IPA

Pineapple and citrus notes. Dry hopped using four NW hop varieties.

7.5% ABV • 75 IBU • Bend, OR

BREAKSIDE IPA

Huge citrus and tropical fruit aromas with hints of perfume and pine.

6.8% ABV • 70 IBU • Portland, OR

DESCHUTES FRESH SQUEEZED IPA

A heavy helping of citra and mosaic hops makes this a mouthwateringly delicious IPA.

6.4% ABV • 60 IBU • Bend, OR

FORT GEORGE VORTEX IPA

A solid balanced IPA with hop aroma and flavors along with a sweet malty backbone.

7.4% ABV • 97 IBU • Astoria, OR

NINKASI TOTAL DOMINATION IPA

Multiple hops collide in a balanced perfection that dominates the senses.

6.7% ABV • 65 IBU • Eugene, OR

MAC & JACK'S AFRICAN AMBER

Aroma of caramel, floral and citrus hops. Taste is a good balance of malt and hops.

5.2% ABV • Redmond, WA

DESCHUTES MIRROR POND PALE ALE

A quintessential American pale ale with a definitive hop aroma and hop forward flavor.

5% ABV • Bend, OR

WIDMER HEFEWEIZEN

A golden unfiltered wheat beer that is cloudy and superb. The first American Hefeweizen.

4.7% ABV • Portland, OR

DOUBLE MOUNTAIN KOLSCH

Unfiltered and generously hopped with a subtle fruitiness and rounded maltiness.

5.2% ABV • Hood River, OR

BLUE MOON BELGIAN WHITE

Light spicy citrus flavors, full flavored with a smooth finish. Unfiltered, giving it more depth in flavor and color.

4.7% ABV • Golden, CO

STELLA ARTOIS

Pours a transparent straw color with a white fluffy head. Smells of grain, wheat, pale malts and a little residual sugar.

5% ABV • Belgium

COORS LIGHT

Light gold with a clean, crisp finish.

4.2% ABV • Golden, CO

PABST BLUE RIBBON

Clean aroma, slight grassiness from the grain and a smooth palate throughout.

4.7% ABV • Milwaukee, WI

WYDER'S DRY PEAR CIDER

A light, crisp cider with a tangy aroma and distinct pear taste.

4.5% ABV • Canada

Bottled Beer & Cider

STRONGBOW CIDER • CRISPIN APPLE CIDER • SPIRE DARK & DRY CIDER
OMISSION GLUTEN-FREE • HEINEKEN • BUDWEISER • BUD LIGHT
CORONA • MICHELOB ULTRA • COORS LIGHT • ST. PAULI GIRL N/A

Tallboy Cans

GUINNESS NITRO • PABST BLUE RIBBON
RAINIER • MILLER LITE

Wine

Sparkling

	glass	bottle
LUNETTA PROSECCO	8. ⁵⁰	---
KORBEL BRUT (SPLIT)	9. ⁵⁰	---
WYCLIFF BRUT	---	18. ⁰⁰
ARGYLE BRUT	---	38. ⁰⁰

White

	glass	bottle
CHATEAU ST. MICHELLE RIESLING	6. ⁰⁰	20. ⁰⁰
CAPOSALDO PINOT GRIGIO	7. ⁰⁰	24. ⁰⁰
ACROBAT BY KING ESTATE PINOT GRIS	8. ⁵⁰	30. ⁰⁰
CK MONDAVI CHARDONNAY	6. ⁰⁰	20. ⁰⁰
CLOS DU BOIS CHARDONNAY	8. ⁰⁰	28. ⁰⁰

Red

	glass	bottle
UNDERWOOD PINOT NOIR	8. ⁰⁰	28. ⁰⁰
ALAMOS MALBEC	7. ⁰⁰	24. ⁰⁰
TWO VINES MERLOT-CABERNET	6. ⁰⁰	20. ⁰⁰
14 HANDS CABERNET	7. ⁰⁰	24. ⁰⁰
MARYHILL WINEMAKERS RED BLEND	8. ⁰⁰	28. ⁰⁰

We accept all major credit cards. No checks please, ATM available. *Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness. **Recipe contains nuts. For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes.

GC.10.15