

60 NORTH 100 WEST
435-259-4295 for Reservations

OPEN 4 - 6 Light Fare
5:30 Dinner

5 years
Best Restaurant
in Southern Utah
"Salt Lake City Magazine"



Outside Courtyard Dining
Award of Excellence (since 1997)
- Zagat Readers Poll

Paul and Zee McCarroll chefs/owners welcome you to Center Cafe and Market.

We are passionate about providing you with an exceptional dining experience. We serve a simple, yet exciting seasonal cuisine that relies heavily on local, and organic ingredients. The menu changes frequently to offer quality ingredients each season.

We offer many wines by the glass, a full bar menu and a wine list containing over 75 selections.

A place to celebrate life with great food and friends in a beautiful and relaxed atmosphere.

THIS IS JUST A SAMPLE OF OUR EVER-CHANGING MENUS

THE LIGHTER FARE

Tapas & Shared Platters

Served 4 - 6 PM

\$5 ~ \$18

Steamed Prince Edward Island Mussels -
Asian Sweet Chili Sauce

Steamed Clams In Lemon, Garlic And White Wine

Ceviche

Salted Halibut Brandade, Tomato Confit

Shiitake Springroll, House Pickles,
Wasabi-Miso Vinaigrette

Cod Croquettes, Lemon Aioli, Avocado Salsa

Shrimp Slow Roasted With Feta And Tomato

Baked Feta, Slow Roasted Tomato, Olives,
Fresh Oregano, Lemon Oil, Olive Bread

Burrata Cheese, Prosciutto, Heirloom Tomatoes,
Aged Balsamic

Roasted Artichoke, Herb Dipping Sauce

House Marinated Olives and Almonds

Salads • Soups

Fra'mani Salami

Artisian Cheese Platter

Mediterranean Platter

Pizza

DINNER MENU

Served 5:30 ~ Close

\$12 ~ \$39

Sweet Potato – Goat Cheese Ravioli With Sage Brown Butter Sauce

Fresh Asparagus And Morel Mushrooms Poached In Chicken Stock,
With Smoked Bacon And Tarragon Butter

Lumpmeat Crab Cakes With Fresh Tomato Coulis And Citrus Crème Fraiche

Liver & Onions - Pan Seared Foie Gras On Johnny Cakes,
Applewood Smoked Bacon, Sautéed Apples,
Carmelized Onions With Maple Bourbon Reduction

Roasted Butternut Squash & Apple Soup
With Smoked Bacon And Apple Slaw

Pan Roasted Lamb With Roasted Garlic Flan,
Balsamic Port Wine Reduction

Grilled Venison Rack With Huckleberry Demi Glace And Hazelnut Wild Rice

Butternut Squash Flan With White Bean Ragout, Roasted Winter Vegetables
And Balsmic Syrup

Scallops Benedict On Potato Cake Applewood Smoked Bacon & Crab
Hollandaise

Shrimp Sautéed With Tasso Ham & Tomato Shallot Fondue,
With Moscarpone & Vermont Cheddar Anson Mills Grits

Seared Tuna With Expensive Mushroom Crust
Cauliflower Puree And Red Wine Vinaigrette

Beef Tenderloin, Pinot Noir Dimi Glaze, Potato, Roasted Garlic Mousseline,
Blue Cheese Fritter

Cedar Planked Wild-Caught Salmon With Applewood Bacon Shallot Crust,
Roasted Garlic, White Bean Ragout

12 oz. Ribeye, Herb Fries, House Steak Sauce

By dining at the Center Cafe, you are helping to support the local Farmer's Market, Youth Garden Project, Canyonlands Community Recycling as well as the Chef's Collaborative, a national food community that seeks to encourage sustainable practices and improve the quality and taste of the food we eat by the use of local growers, seasonal products and artisan cooking.

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