



BILL OF FARE

"THE ORNAMENT OF A HOUSE IS
THE FRIENDS WHO FREQUENT IT."
-RALPH WALDO EMERSON



APPETIZERS

CENTRALIA HOUSE SHRIMP

OUR FAMOUS CAJUN-STYLE SHRIMP PREPARED IN THE SHELL IN A SPICY WINE AND BUTTER SAUCE

2 PCS, 8
4 PCS, 16

ESCARGOTS, 12

SNAILS BAKED IN BUTTER, WINE & GARLIC

SHRIMP COCKTAIL, 16

FRENCH FRIED ONIONS, 10

DUSTED PORTABELLO MUSHROOM, 12

JUMBO FRIED SHRIMP, 12

SOUPS

CAJUN 2-BEAN

CUP, 4
BOWL, 6

SOUP OF THE DAY

CUP, 4
BOWL, 6

SALADS

GARDEN OR CAESAR SALAD, 10

ADD CHICKEN OR SHRIMP, 8
ADD STEAK, 10

SEAFOOD CHEF SALAD, 18

SHRIMP AND LUMP CRAB SERVED ON BED OF ROMAINE AND ICEBERG LETTUCE THEN TOPPED WITH A HARD-BOILED EGG AND CHEESE

SANDWICHES

ALL SANDWICHES SERVED WITH FRENCH FRIES

CHEESEBURGER, 13

8 OZ. HAND-FORMED PATTY WITH YOUR CHOICE OF CHEESE ON A BRIOCHE BUN

STEAK SANDWICH, 18

TENDER 8 OZ. STEAK ON A FRENCH ROLL WITH CARAMELIZED ONIONS AND BLACK TRUFFLE INFUSED HOT SAUCE

BLACKENED CHICKEN MOZZARELLA PO' BOY, 18

NEW ORLEANS-STYLE SANDWICH FEATURING GRILLED CHICKEN, MOZZARELLA, LETTUCE, TOMATO AND REMOULADE SAUCE ON A FRENCH ROLL

ENTREES

ALL ENTREES INCLUDE CUP OF SOUP OR SIDE SALAD

CHICKEN & MORE

FETTUCCHINE ALFREDO, 16
ADD CHICKEN OR SHRIMP, 8

CHICKEN CREOLE, 24
TWO SAUTEED CHICKEN BREASTS SIMMERED IN
CREOLE SAUCE AND SERVED OVER RICE

**ANDOUILLE SAUSAGE, RED
BEANS & RICE, 18**

SEAFOOD

CENTRALIA HOUSE SHRIMP, 28
NEW ORLEANS STYLE BARBECUED SHRIMP PREPARED
WITH SHELL-ON IN OUR UNIQUE AND SPICY SAUCE

SHRIMP CREOLE, 28

GRILLED SALMON, 24
SERVED WITH ROASTED BRUSSELS SPROUTS AND
CHOICE OF POTATO OR CREOLE RICE

OUR MOST POPULAR DINNER

BEEF TENDERLOIN FILET WITH CENTRALIA HOUSE SHRIMP, 47
6 OZ. BEEF TENDERLOIN FILET GRILLED TO ORDER AND SERVED WITH
4 CENTRALIA HOUSE SHRIMP, SALAD OR SOUP AND CHOICE OF POTATO OR RICE

STEAKS & CHOPS

DON'T FORGET TO ADD CENTRALIA HOUSE SHRIMP TO ANY MEAL: TWO PIECES, 8 - FOUR PIECES, 16

PORTERHOUSE PORK CHOP, 28
LARGE 16 OZ. PORK CHOP GRILLED TO PERFECTION AND SERVED WITH
FRENCH GREEN BEANS AND CHOICE OF POTATO

BEEF TENDERLOIN FILET
GRILLED TO ORDER AND PAIRED WITH ROASTED
CARROTS AND THE POTATO OF YOUR CHOICE
6 OZ. 33
8 OZ. 38

NY STRIP STEAK, 27
12 OZ. STRIP GRILLED TO YOUR SPECIFICATIONS
AND SERVED WITH ROASTED BRUSSELS SPROUTS
AND CHOICE OF POTATO

PEPPER STEAK, 33
6 OZ. BEEF TENDERLOIN FILET AU POIVRE GRILLED TO
YOUR DESIRED TEMPERATURE, SLICED AND SERVED
WITH MUSHROOMS AND BORDELAISE SAUCE

RIBEYE
TENDER, RICH AND BUTTERY RIBEYE COOKED TO
ORDER AND SERVED WITH ASPARAGUS AND CHOICE
OF POTATO
12 OZ. 38
16 OZ. (BONE-IN), 46

STEAKS & CHOPS INCLUDE CHOICE OF BAKED POTATO, FRENCH FRIES,
GARLIC MASHED POTATOES, POTATOES AU GRATIN, FRENCH FRIED ONIONS OR CREOLE RICE

KIDS' MENU

ALL MEALS INCLUDE FRENCH FRIES

HAMBURGER, 8
ADD CHEESE, 1

CHICKEN STRIPS, 8

DESSERTS

BANANAS FOSTER, 12

KEY LIME PIE, 7

FLOURLESS CHOCOLATE CAKE, 8

CHERRIES JUBILEE, 12

VANILLA BEAN ICE CREAM
1 SCOOP, 2
2 SCOOPS, 4



FINE FOOD FOR FASTIDIOUS EPICURES (AND CASUAL GOURMANDS).

111 N. OAK ST. CENTRALIA IL 62801
618.532.9754 - CENTRALIAHOUSE.COM
OPEN THURSDAY, FRIDAY AND SATURDAY, 4:00-11:00PM



WINE LIST

HOUSE WINE

MOSCATO › PINOT GRIGIO › CHARDONNAY › MERLOT › CABERNET
GLASS, 6 › BOTTLE, 18

	GLASS	BOTTLE
LEONARD KREUSCH RIESLING	7	21
WILLIAM HILL CHARDONNAY	7	21
ROMBAUER CHARDONNAY <small>HALF BOTTLE</small>		28
ROUND POND SAUVIGNON BLANC	8.5	30
LA MARCA PROSECCO <small>.187ML</small>	7.5	
BUEHLER WHITE ZINFANDEL	6	18
PHEASANT HOLLOW BLACK & BLUE RED BLEND	7.5	24
MEIOMI PINOT NOIR	8.5	30
BELLE GLOS "BALADE" PINOT NOIR		48
PHANTOM RED BLEND	7.5	24
SUBSTANCE CABERNET	7.5	24
LOUIS MARTINI SONOMA CABERNET		28
QUILT NAPA VALLEY CABERNET		50
ORIN SWIFT ABSTRACT		55



COCKTAIL LIST

OLD FASHIONED, 9

BUFFALO TRACE BOURBON WITH A MUDDLED ORANGE SLICE, SUGAR, BITTERS WITH A SPLASH OF WATER AND TOPPED WITH A CHERRY

MANHATTAN, 12

SAZERAC RYE BOURBON, MUDDLED CHERRIES AND ORANGE SLICE, SWEET VERMOUTH AND A DASH OF PEYCHAUD'S BITTERS

MOSCOW MULE, 9

WHEATLEY HAND CRAFTED VODKA, GINGER BEER AND A SPLASH OF LIME

SUBSTITUTE BUFFALO TRACE BOURBON FOR VODKA AND MAKE IT A KENTUCKY MULE, 9

BEE'S KNEES, 9

BEEFEATER'S GIN, LEMON JUICE AND HONEY SYRUP CHILLED, SERVED UP

MARY PICKFORD, 9

PLANTATION RUM, PINEAPPLE JUICE, GRENADINE AND LUXARDO MARASCHINO LIQUEUR CHILLED, SERVED UP

WARD 8, 12

SAZERAC RYE WHISKEY SHAKEN WITH GRENADINE, LEMON AND ORANGE JUICES CHILLED, SERVED UP WITH CHERRIES

HEMINGWAY DAQUIRI, 9

PLANTATION RUM, GRAPEFRUIT JUICE, LUXARDO MARASCHINO LIQUEUR WITH A SPLASH OF LIME JUICE, CHILLED, SERVED UP

FRENCH 75, 9

BEEFEATER'S GIN AND CHAMPAGNE WITH A SPLASH OF LEMON JUICE AND SIMPLE SYRUP

SIDECAR, 12

MARTELL COGNAC WITH ORANGE LIQUEUR AND SPLASH OF LEMON JUICE

APEROL SPRITZ, 12

APEROL AND PROSECCO SERVED OVER ICE AND TOPPED WITH CLUB SODA AND A CHERRY

BOURBON LIST

BUFFALO TRACE
BULLEIT RYE
EAGLE RARE
WELLER RESERVE
WILLET POT STILL
EH TAYLOR SMALL BATCH

YELLOWSTONE SELECT
JOHNNY DRUM
SAZERAC RYE
MAKER'S MARK
RITTENHOUSE RYE
WILD TURKEY 101