

# FOOD MENU

BIER CLUB IS ON WEDNESDAY NIGHT!  
Ask your server about joining our Bier Club.



## MUSSELS

### Wittekerke Mussels

Steamed in Wittekerke Wit with stone-ground mustard & fresh herbs.

### Classic Mussels

In a basil white wine sauce.

One pound 11.95  
Two pounds 18.95  
w/ frites add 2.00

### Green Curry Mussels

With house made fresh green curry paste and coconut milk.

All mussels are served with a slice of baguette.

## APPETIZERS

### Frites Cone 4.95

A cone of frites served with traditional mayo.

### Red Devil Frites 5.95

Sweet potato frites with spicy paprika. Served with ketchup.

### Artisanal Cheese Flight 12.95

Three seasonal artisanal cheeses, fresh fruit, crackers and stone ground mustard.

Ask your server about today's selections.

### Shareable Spreads 6.95 each, 12.95 Trio!

Smoked Fish Spread

### White Bean Bruschetta with Bacon

### Feta Spinach Dip

### Calamari 8.95

Tender hand-cut calamari lightly breaded and fried, served with sriracha mayo

### Bitterballen 7.95

Spicy meatballs fried to crunchy golden brown and served with curry ketchup. A Dutch bar staple.

### Croquettes 6.95

Ale cheese croquettes with saffron aioli and fried parsley.

### Scotch Egg\* 5.95

Sausage wrapped hard cooked egg rolled in breadcrumbs and fried. Served with garlic aioli and a petite arugula salad.

### Big Soft Pretzel 3.50

100% natural fresh-baked pretzel from Milwaukee's own Miller Baking Company. Served with spicy dijon mustard.

Café Centraal supports local farmers and businesses by searching for the best locally grown or produced ingredients available.

## SOUP & SALAD

### Asian Chicken Salad 11.95

Boston Bibb lettuce wedges, bell pepper, carrot, red onion, snow peas and bean sprouts tossed with an orange-ginger vinaigrette. Topped with grilled chicken and fried wontons.

### Caprese Salad 9.95

Spring greens tossed with balsamic, topped with fresh tomato, basil, and mozzarella slices in a pesto vinaigrette.

### Roast Beet & Butternut Squash Salad 9.95

Spring greens, roasted beets, butternut squash, goat cheese, spiced pecans, balsamic vinaigrette and honey glaze. Add chicken 2.95

### Benelux Salad 7.95

Spring greens and bleu cheese, red onion, candied walnuts, cherry tomatoes and balsamic vinaigrette. Add chicken 2.95

### House Gazpacho cup/3.95 bowl/5.95

A cold tomato, cucumber and pepper based classic topped with croutons!

### Soup du Jour cup/3.95 bowl/5.95

## DIPPING SAUCES

Traditional Mayonnaise

Spicy Dijon Mustard

Sriracha Mayonnaise

Curry Ketchup

Chipotle Honey Mustard

Roasted Garlic Aioli

Indonesian Peanut Sauce

Remoulade

Basil Aioli

Ranch

Cilantro-Cumin Aioli

Stone Ground Mustard

**.75¢**  
each

These items are or can be made vegetarian

Please ask your server about wheat-free and vegan options

\* Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food-borne illness.

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## FROM THE GRILL

### Centraal Burger\* 10.95

Prime beef burger rubbed with smoked black sea salt with sauteed mushrooms, Gruyere cheese, lettuce, tomato and red onion served on a butters roll.

### Bay View Burger\* 10.95

Prime beef burger rubbed with smoked black sea salt, topped with bacon, cheddar and ale braised onions. Served on a butters roll with lettuce and tomato.

### Tulip Turkey Burger 9.95

Ground turkey burger with onions and peppers served with curry ketchup, sriracha mayo, lettuce and tomato on a butters roll.

### Centraal Veggie Burger 9.95

House made black bean cake with lettuce, tomato, red onion and sriracha mayo on a butters roll.

### Basil Chicken Sammy 10.95

Grilled chicken breast topped with artichokes, feta cheese and basil aioli served on a butters roll with lettuce, tomato and red onion.

All sandwiches are served with Frites unless otherwise noted. Substitute sweet potato Frites for 1.00 or a petit benelux salad or a cup of soup for 2.50

## SANDWICHES

### Mediterranean Tuna Sammy 9.95

Mediterranean tuna salad with spicy giardiniera topped with fresh mozzarella and served open-faced on an English muffin drizzled with balsamic glaze.

### Benelux Meatloaf Sammy 10.95

Our classic meatloaf served on toasted country French bread with lettuce, tomato, roasted garlic aioli and swiss cheese.

### Grand Café Club 9.95

Roasted turkey, applewood smoked bacon, red onion, green apples, white cheddar and sweet chili sauce served on toasted country French bread with roasted garlic aioli.

### Summertime Tapenade 9.95

Kalamata olive tapenade, pesto goat cheese, artichokes, roasted red peppers, cucumber, red onion and tomato on toasted country French bread.

### Blackberry Turkey 9.95

Roasted turkey, swiss cheese, spicy giardiniera and red onions served on a toasted baguette with blackberry jam.

### Cashew Curry Chicken Pita 8.95

Curried chicken salad wrapped in warm herbed flatbread with a petit house salad.

### Bay View Belt\* 8.95

Applewood smoked bacon slices, tomato, leaf lettuce, two fried eggs and roasted garlic aioli on toasted country French bread.

## ENTREES

### Steak & Frites\* 21.95

10oz rib eye steak rubbed in smoked black sea salt and grilled to your liking. Served with our classic frites and herbed butter.

### Pan Seared Local Trout 15.95

Local rainbow trout from Rushing Waters pan seared and served with balsamic roasted red bliss potatoes and sweet corn succotash.

### 5 Spice Ginger Soy Tofu 12.95

Marinated tofu and seasonal veggies served with basmati rice.

### Rosemary Goat Cheese Mac 11.95

Cavatappi noodles tossed in a creamy goat cheese sauce infused with rosemary oil. [Add chicken for 2.95](#)

### Olive Oil White Wine Linguine 9.95

Tossed with fresh basil, tomatoes, red chili flakes and parmesan cheese. [Add chicken for 2.95](#) [shrimp for 4.95](#)

### Benelux Meatloaf 11.95

A unique blend of ground turkey, ground chuck, herbs, spices, and vegetables slow-baked and served with red skin mashed potatoes and Au Jus Ale meatloaf gravy.

### Sausage Over Mashed 10.95

Handcrafted sausages made locally by Rupena's cooked in ale and served over red skin mashed potatoes, topped with sweet and sour red cabbage.

### Quiche Lorraine 7.95

The classic quiche: cream, eggs, bacon, onions and Gruyere cheese baked to golden brown in a tender crust. Served with a petit benelux salad.

## SWEET THINGS

### Flourless Chocolate Cake 6.95

With bourbon cream and berries.

### Cold Spoons Gelato Trio 5.95

Made in Milwaukee!

### Orange Cinnamon Crème Brulee 5.95

### House Made Sugar Donuts <sup>5 for 4.95</sup> <sup>12 for 6.95</sup>

Fried to order with sweet berry cream cheese.