

THE CENTURY ROOM

SINCE 1917

DINNER

SHARE – PAIR – TASTE

FRENCH ONION SOUP

house made, swiss cheese, sliced french baquette | 8

ICE COLD WEDGE SALAD (G)

bleu cheese dressing, cherry tomatoes
red onion, bacon | 10

PERFECT LITTLE HOUSE SALAD (V, G)

choice of dressing, cucumbers, carrots,
cherry tomatoes | 6

SMALL CAESAR

romaine, croutons, parmesan | 8

SPINACH SALAD (V)

strawberries, mandarin oranges, boiled egg,
candied pecans, strawberry dressing,
shaved red onion, wonton strips | 12

SOUP OF THE DAY

house made specialty soups | 7

SPICY GARLIC LINGUICA SAUSAGE

garlic bread, salsa | 11

FLATBREAD PIZZA (V)

house-made fire grilled pizza dough,
charred zucchini, caramelized leeks | 10

PORK BELLY AL PASTOR EMPANADAS

pico de gallo, green salsa, pickled red onion | 10

SPINACH & ARTICHOKE DIP (V)

warm pita chips | 9

RIBEYE (G)

14 oz rib-eye, roasted tomato, pea shoots,
housemade steak sauce, fries | 38

FILET MIGNON (G)

8 oz filet, cipollini grape onion relish,
cabernet reduction, mashed potatoes, asparagus | 38

TOP SIRLOIN

8 oz baseball cut, cabernet reduction,
mashed potatoes, asparagus, mushrooms | 30

CENTURY ROOM BURGER

brioche bun, cheddar cheese, garlic aioli, fries | 16

LAMB SHANK

braised bone in lamb shank,
creamy polenta, brussels sprouts | 30

CUBAN GRILLED CHICKEN (G)

frenched breast, cuban orange garlic mojo,
mashed potatoes, brussels sprouts | 24

PORK SCALOPINI

sliced pork tenderloin, mashed potatoes, brussels
sprouts, baby carrots, capers, mushrooms, demi glaze | 24

FOR THE TABLE | 7

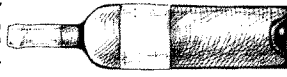
Fries | Brussels Sprouts | Onion Rings | Crispy Artichokes | Green Beans

SWEETS | 10

BREAD PUDDING | WHITE CHOCOLATE CHEESECAKE | APPLE GALLETE

CHOCOLATE CAKE | VANILLA CREME BRULEE | PEAR & CHERRY CRISP

WINE



HOUSE RED | 7 | 24

HOUSE WHITE | 7 | 24

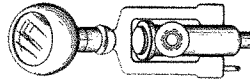
WILD HORSE PINOT

NOIR | 10 | 33

TARRICA SAUVIGNON

BLANC | 8 | 30

BEER



FIRESTONE 805 | 5

FIRESTONE DBA | 5

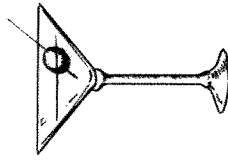
COORS | 3.75

LAGUNITAS IPA | 4.75

SIERRA NEVEDA IPA | 4.75

GUINNESS | 5

COCKTAILS



THE GOOD APOLLO | 11

THE HOLLYWOOD | 11

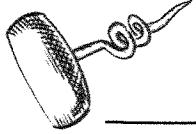
THE ORIGINAL DAIQUIRI | 9

THE ALMOND BERRY BURST | 9

THE WHITE RASPBERRY DREAM | 11

(V) - Denotes Vegetarian (G) - Denotes Gluten Free

An 18% service charge may be added to parties of 8 or more. Consuming raw or undercooked



WINE

RED

Glass | Bottle

RANCHO SISQUOC, PINOT NOIR
Santa Barbara County, 2014

13 | 41

WILD HORSE, PINOT NOIR
Central Coast, 2014

10 | 33

WILD HORSE, MERLOT
Central Coast, 2014

9 | 31

RANCHO SISQUOC, CABERNET SAUVIGNON
Santa Barbara County, 2014

11 | 38

KINDERWOOD, CABERNET SAUVIGNON
Los Angeles County, 2016

7 | 24

KINDERWOOD, MERLOT
Los Angeles County, 2015

7 | 24

GROUNDWORK, SYRAH
Santa Barbara County, 2016

12 | 44

PEACHY CANYON, ZINFANDEL
Paso Robles, 2016

12 | 44

WHITE

ESTANCIA, PINOT GRIGIO
Acampo, CA 2015

8 | 24

HEARST RANCH, ROSE'
Paso Robles, 2014

13 | 50

TARRICA, SAUVIGNON BLANC
Central Coast, 2016

8 | 30

TARRICA, RIESLING
Monterey, 2015

8 | 29

KINDERWOOD, CHARDONNAY
Los Angeles County, 2016

7 | 24

WILD HORSE, CHARDONNAY
Santa Barbara County, 2014

9 | 30

BERINGER, WHITE ZINFANDEL
Napa Valley, CA

7 | 24

BUBBLES

KENWOOD CUVÉE, BRUT (187ml)
Sonoma County, California

7

MUMM NAPA, BRUT PRESTIGE
Napa Valley, CA

46



WINE

HOUSE RED 7 | 24

HOUSE WHITE 7 | 24

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