

Dinner Choices for the week of
Sunday, March 26th – Saturday, April 1st



Lighter Fare Menu
Options
Entrée Course Only
(\$4 off)

Centro Online Dinner Order Link: <https://forms.gle/prmUx3ZqthxgxNheA>

Centro Reservation Link: <https://book.easytablebooking.com/book/?id=2ed05&lang=us>

SUNDAY MARCH 26TH CLOSED FOR DINNER SERVICE

MONDAY MARCH 27TH

Vegetable Mulligatawny Soup **Vg** or Smoked Salmon Crostini on Toasted Marble Rye with Cream Cheese, Capers, and Minced Red Onion

COFFEE RUBBED SIRLOIN \$35 GF

Hand Cut Prime New York Strip Steak Dredged in Coffee Rub and Finished with Roasted Shallot Demi

CRISPY CHICKEN \$26 GF

Paprika and Garlic Dry Rubbed Skin on, Bone in, Chicken Thighs Deep Fried and Served with a Homemade Ranch Sauce

BAKED SCALLOPS \$37

Jumbo Scallops Marinated in Vermouth, Lightly Crumbed and Baked with a Lobster Dill Butter Rosette

WILD MUSHROOM CROQUETTE \$20 V

Fresh Portabella and Cremini Mushroom Mix with Parmesan Cheese Seared and Drizzled with Roasted Red Pepper Truffle Aioli

Daily Sides: Roasted Potato Medley **Vg GF** and Steamed Mixed Vegetables *Sugar Snap Peas, Yellow Squash, Red Peppers* **Vg GF**

Dessert: Chocolate Truffle Cake or Sugar Free Lemon Cream Pie or Fruit Cup **Vg GF**

TUESDAY MARCH 28TH

Corn Chowder **V** or Crisp Salad with Mixed Greens, Grape Tomatoes, Crispy Parmesan Chips, and a Mustard Caesar Dressing **V GF**

***MEAT LASAGNA \$26 GF**

A Meat Sauce Made with Ground Beef and Veal Layered with Sweet Potato, Cranberries, Tomato Sauce, Ricotta Cheese, and Fresh Mozzarella Cheese

***CHICKEN CHILI BOWL \$22**

A Hearty Dish with Shredded Chicken, Black Beans, Green Onions, Peppers Garnished with a Side Sour Cream and Cheddar Cheese

***SHRIMP SCAMPI \$28**

Jumbo Shrimp Sautéed with Garlic, White Wine, and Butter Served over Linguini Pasta

POLENTA CAKE RATATOUILLE \$20 Vg GF

Crispy Polenta Cakes with Classic Ratatouille Vegetables with Tofu and Vegan Parmesan Cheese

Daily Sides: Garlic Knots **V** and Dill Roasted Carrots **Vg GF**

Dessert: Cannoli's or Sugar Free Italian Ricotta Cookie or Fruit Cup **Vg GF**

WEDNESDAY MARCH 29TH

Spinach Barley Soup **Vg** or Fried Calamari with Marinara Sauce

GRILLED RIBEYE \$35 GF

Hand Trimmed Boneless Choice Ribeye Steak Center Cut Served with Caramelized Onions

BOURBON PECAN CHICKEN \$29

Fresh Chicken Breast Dredged in Pecans, Fresh Herbs, and Panko Crumbs, Seared and Topped with Sweet Bourbon Sauce

MEDITERRANEAN SOLE \$29 GF

Fresh Sole Dredged in Chickpea Flour, Sautéed and Served with Artichoke, Spinach, Tomato and Herb Coulis

THREE ONION QUICHE \$20 V

Caramelized Bermuda, Pearl and Sweet Vidalia Onions, Swiss Cheese with Creamy Custard Filling in a Homemade Pie Crust

Daily Sides: Creamed Corn Casserole **V** and Grilled Asparagus **Vg GF**

Dessert: Mini-Pastry Duo (Vanilla Cream Puff and Cheesecake) or Sugar Free Blueberry Pound Cake or Fruit Cup **Vg GF**

V=Vegetarian Vg=Vegan =Heart Healthy GF= Gluten Friendly (recipe ingredients do not contain gluten)

Consuming raw or undercooked meat, fish, poultry, or eggs can increase your risk of a food borne illness.

Please notify your server in advance of any food allergies you may have.

* Denotes menu items that are unable to be sauce on side due to the cooking method.

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THURSDAY MARCH 30TH

Cream of Celery Soup **V GF** or Chicken Liver Pate over Bibb Lettuce with Eggs and Toast Points

LAMB LOIN CHOP \$37 **GF**

Twin Tender Chops of Lamb Grilled and Served with BlackBerry Sauce

CHICKEN POT PIE \$27

Classic Stew with White and Dark Meat Chicken, Cream Sauce, Carrots, Potatoes, and Peas Baked with a Flaky Buttery Crust

ROASTED HAKE \$24 **♥**

Fresh Hake Crusted with Roasted Tomatoes and Dill Dressing

SWEET PEA RISOTTO \$20 **V**

Creamy Risotto with Sweet Green Peas and Fresh Basil Garnished with Tofu "Scallops"

Daily Sides: Yukon Mashed Potato **V GF** and Garlic Sautéed Green Beans **♥ Vg GF**

Dessert: Red Velvet Cake or **Sugar Free Chocolate Layer Cake** or Fruit Cup **♥ Vg GF**

FRIDAY MARCH 31ST **In Person Dining Buffet Price \$28**

Chicken and Rice Soup or Iceberg and Radicchio Mix with Roasted Sweet Potatoes, Shaved Fennel, Eggs and Roasted Cashew Dressing **V GF**

*MEAT CASSOULET \$28 **GF**

Classic French Stew with Pulled Duck Legs, Veal, Beef Knockwurst, and White Beans with Tomatoes and Herbs

HARISSA CHICKEN \$28 **♥ GF**

Roasted Chicken Breast Marinated with Roasted Red Pepper, Garlic, and Tomato Paste with Hints of Coriander and Cumin

SALMON WELLINGTON \$29

Fresh Atlantic Salmon, Spinach and Mushrooms Wrapped in Puff Pastry Baked and Served with Lemon Caper Aioli

*PESTO PRIMAVERA \$20 **V**

One Pot Dish with Peppers, Tomatoes, Cauliflower, Spinach Tossed with Basil Pesto and Steamed Lentils

Daily Sides: Traditional Noodle Kugel **V** and Roasted Brussel Sprouts **♥ Vg GF**

Dessert: Almond Macaroons or **Sugar Free Carrot Cake** or Fruit Cup **♥ Vg GF**

SATURDAY APRIL 1ST

Vegetable Gumbo Soup **Vg** or NBOC Chopped Salad with Vidalia Vinaigrette **V GF**

*VEAL MARSALA \$33

Veal Cutlet Pan Seared with Marsala Wine and Mushroom Sauce

CHICKEN MILANESE \$28

Crispy Panko Breaded Chicken Breast with Red Pepper Velouté Sauce

HERB CRUSTED HALIBUT \$32 **GF ♥**

Fresh Baked Halibut with a Blend of Fresh Parsley, Dill, Lemon Zest, and Chives

VEGETABLE PIZZA \$20 **Vg GF**

Fresh Vegetables Cooked with NBOC Tomato Sauce, Topped with Vegan Mozzarella Cheese on our Thin Crust Cauliflower Pizza Dough

Daily Sides: Maple Sweet Potato Puree **V** and Roasted Cauliflower **♥ GF Vg**

Dessert: Lemon Almond Cake with Cranberry Glaze or **Sugar Free Apple Cider Blondies** or Fruit Cup **♥ Vg GF**

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