



Tuesday, January 28th

First Course

Choice of one of the following

Split Pea Soup V 

Vegetable Noodle Soup V 

Caesar Salad

Harvest Green Salad with Butternut Squash, Dried Cranberries, Sliced Apple, Peppered Pecans with White balsamic Vinaigrette V 

Second Course

Full Course | Entrée Only

Filet Mignon

28 | 25

6oz Prime Filet Served with A side of Sauce Béarnaise

Chicken Marsala

19 | 16

Thinly Sliced Chicken Breast with Cremini Mushrooms and Marsala Wine

Herb Poached Haddock

24 | 21

Light and Healthy, Fresh Haddock Poached in Herbs and Lemon

Eggplant Lasagna V

18 | 15

A House Favorite with Fresh Breaded Eggplant and NBOC Overnight Tomato sauce

A full course meal includes your choice of soup or salad, two side offerings, dessert and a beverage
Entrée Only selection includes a choice of two side offerings

Sides

Choice of two of the following

Roasted Yukon Potatoes  or Bow Tie Pasta with Sauce

Grilled Summer Squash with Tomato  and Onion or Steamed Garden Peas 

Desserts

Chocolate Chip Cookie

Tiramisu

Sugar Free Strawberry Shortcake

Fruit Cup 

Vanilla, Coffee, Chocolate or Our Specialty Ice Cream of the Week

Seasonal Sorbet

Menu and Price are subject to change V = Vegetarian  =Heart Healthy

Consuming raw or undercooked meat, fish, shellfish, poultry or eggs can increase your risk of a food borne illness. Inform your server if you or anyone in your party has a food allergy