



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