

NOSH

DINNER MENU

Week Of: March 26th – April 1st 2023

Nosh Online Dinner Order Link: <https://forms.gle/VGYWD9ETKihcaPv27>

Nosh Online Reservation Link: <https://book.easytablebooking.com/book/?id=346e4&lang=en>

Entrée Course Only:
\$4 Off
Not available for in person dining
Grain of the Week:
Wild Rice

SUNDAY MARCH 26TH

Dine In Buffet Price \$26

STARTERS: Beef & Tomato Soup GF or Garden Salad Vg GF

ENTRÉE #1: *Cranberry Orange Chicken \$26 GF

Marinated Chicken Leg and Thigh Baked in a Cranberry Orange Sauce

ENTRÉE #2: Cod Cakes \$25 GF

Two Mini Cod Cakes Topped with Apple Jicama Slaw and a Side of Old Bay Tartar Sauce

VEGAN OPTION: Vegan "Parmesan Style" Cutlet \$20 Vg

Breaded Soy Base Cutlet with Marinara Sauce and Vegan Mozzarella Cheese

Daily Sides: Rotini Pasta Tossed in Garlic Oil Vg and Grilled Fennel & Red Onions with Sundried Tomatoes and Basil Vg GF

Dessert: Coffee Cake or Fruit Cup Vg GF

MONDAY MARCH 27TH

Dine In Buffet Price \$27

STARTERS: Mushroom Barley Soup Vg or Garden Salad with Side of Lemon Artichoke Hearts Vg GF

ENTRÉE #1: *Beef Ragu \$27

Braised Stew Beef in a Rich Gravy with Celery, Onions, Tomato & Fresh Herbs

ENTRÉE #2: *Grilled Za'atar Chicken \$26 GF

Za'atar Marinated Chicken Quarters Baked with Olives, Lemon and Fresh Thyme Stock

VEGAN OPTION: Tofu and Pineapple Skewers \$20 Vg GF

Grilled Skewers of Chipotle Flavored Tofu, Pineapple, and Cherry Tomatoes Brushed with Vegan BBQ Sauce

Daily Sides: Steamed Brown Rice Vg GF and Roasted Asparagus Vg GF

Dessert: Raspberry Bar or Fruit Cup Vg GF

TUESDAY MARCH 28TH Turkey Tuesday

Dine In Buffet Price \$26

STARTERS: Vegetable Noodle Soup Vg or Garden Salad Vg GF

ENTRÉE #1: Herb Roasted Turkey \$26

Herb Marinated Turkey with Traditional Bread Stuffing, Sage Gravy & Cranberry Sauce

ENTRÉE #2: Baked Trout \$26 GF

Fresh Baked and Served with Citrus Honey Glaze

VEGAN OPTION: Tempeh Cranberry "Meatloaf" \$20 Vg GF

Baked Tempeh, Chickpea, Sautéed Mirepoix with Cranberry Crust and Vegan Sage Gravy

Daily Sides: Yukon Mashed Potatoes Vg GF & Steamed Broccoli with Lemon Thyme Vinaigrette Vg GF

Dessert: Snickerdoodle Cookie or Fruit Cup Vg GF

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.



DINNER MENU

Week Of: March 26th – April 1st 2023

WEDNESDAY MARCH 29TH Deli Night

Dine In Buffet Price \$23

STARTERS: Tomato Tarragon Soup **Vg** or Whitefish Salad Crostini Garnished with Cucumber, Tomato, Dill & Lemon

ENTRÉE #1: Warm Pastrami Sandwich \$21

Deli Sliced Pastrami with Sauerkraut and Mustard with a choice of Rye, Marble Rye or Kaiser Roll

ENTRÉE #2: Warm Corned Beef Sandwich \$21

Sliced Corned Beef with Dill Pickle Relish, Russian Dressing and a choice of Rye, Marble Rye or Kaiser Roll

VEGAN OPTION: Crispy Eggplant and Tofu Club \$20 **Vg**

Crispy Breaded Eggplant with Seasoned Sliced Tofu, Roasted Red Pepper Served on Club White or Wheat Bread with Rosemary Garlic Aioli and Arugula

Daily Sides: Pasta Salad **Vg** and Vegetable Slaw Tossed in Citrus Vinaigrette **Vg** **GF**

Dessert: Lemon Meringue Pie or Fruit Cup **Vg** **GF**

THURSDAY MARCH 30th

Dine In Buffet Price \$29

STARTERS: Red Pepper Soup **Vg** **GF** or Garden Salad **Vg** **GF**

ENTRÉE #1: Herbed Garlic Roast Beef \$29

5 Day Marinated Beef Shoulder Slow Roasted Hand Carved and Served with Red Wine Demi

ENTRÉE #2: Sweet Arctic Char \$28 **GF**

Fresh Arctic Char Crusted and Baked with Lemon Honey Cranberries and Fresh Herbs

VEGAN OPTION: Impossible Shepherd's Pie \$20 **Vg** **GF**

Ground Impossible Meat with Sautéed Mixed Vegetables Topped and Baked with Mashed Butternut Squash

Daily Sides: Horseradish Roasted Potato **Vg** **GF** & Sautéed Cauliflower, Spinach and Roasted Red Pepper **Vg**

Dessert: Blueberry Pie or Fruit Cup **Vg** **GF**

FRIDAY MARCH 31ST Shabbat Dinner in Winter Garden

STARTERS: Chicken Matzo Ball Soup or Gefilte Fish or Garden Salad **Vg** **GF**

ENTRÉE #1: *Beef Stuffed Cabbage \$26

Seasoned Beef, Rice, Tomato Sauce and Fresh Herbs Wrapped in Cabbage Leaves
Braised in a Sweet and Sour Sauce

ENTRÉE #2: Roasted Salmon Steak \$27 **GF**

Herb Marinated Salmon Served with a Lemon and Chive Margarine Rosette

VEGAN OPTION: Bean Stuffed Cabbage \$20 **Vg**

Seasoned Tempeh with Kidney Beans & Garbanzo Beans, Rice, Tomato Sauce and Fresh Herbs Wrapped in Cabbage Leaves Braised in a Sweet and Sour Sauce

Daily Sides: Quinoa Pilaf **Vg** **GF** Herb Roasted Green Beans **Vg** **GF**

Dessert: "Caramel" Brownie Torte with Chocolate Drizzle or Fruit Cup **Vg** **GF**

SATURDAY APRIL 1ST

NOSH CLOSED

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