

Dinner Choices for the week of  
Monday 1/10/2022 – Saturday 1/15/2022



**Lighter Fare Menu Options**  
Entrée Course Only (\$3 off)

SUNDAY JANUARY 9<sup>th</sup> CLOSED

MONDAY JANUARY 10<sup>th</sup>

Wild Rice & Mushroom Soup **Vg** or Wedge of Iceberg Lettuce with Crumbled Blue Cheese, Tomato, Red Onion, Turkey Bacon and Blue Cheese Dressing  
VEAL CACCIATORE \$26  
Slow Cooked Veal with Tomatoes, Onions, Herbs, Bell Peppers and White Wine  
PEAR GLAZED CHICKEN \$22  
Boneless Chicken Thighs Tossed with Sweet Pear Honey Sauce and Topped with Onion Rings  
\*BAKED SALMON \$23  
North Atlantic Salmon Baked and Topped with Lemon Beurre Blanc  
\*CHICK PEA & PUMPKIN CURRY **Vg** \$18  
A Simple Recipe of Chick Peas, Pumpkin, Tomato, Red Lentils Gently Sautéed and Tossed with Herbs, Spices & Baby Spinach  
Daily Sides: Garlic Mashed Potatoes **V** & Savory Cabbage **Vg**  
Dessert: Almond Biscotti Duo or Sugar Free Chocolate Cheesecake or Fruit Cup

TUESDAY JANUARY 11<sup>th</sup>

Carrot Coconut Soup **Vg** or Kale & Radicchio Salad with Pear, Sunflower Seeds, Goat Cheese, and a White Balsamic Vinaigrette **V**   
STEAK AU POIVRE \$26  
Grilled Sirloin Steak with a Black Peppercorn Brandy Cream Sauce  
APPLE PECAN CHICKEN \$23  
Roasted Statler Chicken Breast Topped with Apple Pecan Sauce  
SWEET CRUSTED MAHI \$24  
Baked Mahi-Mahi Topped with Mixture of Fresh Herbs and Dried Cranberries  
GREEK PIZZA **V** \$19  
Cauliflower Pizza Dough Brushed with Basil Pesto & Baked with Green Peppers, Tomato, Red Onion, Feta Cheese, Kalamata Olives & Finished with Tzatziki Sauce  
Daily Sides: Fresh Herb Quinoa **Vg** & Roasted Plum Tomatoes with Garlic **Vg**  
Dessert: Turtle Cheesecake or Sugar Free Pear & Apple Crisp or Fruit Cup

WEDNESDAY JANUARY 12<sup>th</sup> Italian Night

Pasta e Fagioli Soup **Vg** or Tomato, Basil, Red Onion, Artichoke Hearts over a Bed of Bibb Lettuce with Lite Italian Dressing **Vg**   
\*HOUSE MADE ALL BEEF MEATBALLS \$22  
A NewBridge Favorite Simmered in NBOC Tomato Sauce  
TUSCAN CHICKEN \$23  
Fresh Grilled Chicken Breast, Baked with Fresh Mozzarella, Sundried Tomatoes and Basil then Finished with a Drizzle of Balsamic Glaze  
\*CLAM & SHRIMP SAUTE \$24  
Sautéed Local Clams in a White Wine Baby Shrimp Sauce  
ITALIAN CAPRESE **V** \$19  
Red and Yellow Grape Tomatoes, Roasted Garlic, Red Onion & Baby Mozzarella Lightly Sautéed and Tossed in Fresh Basil Pesto Sauce  
Daily Sides: Linguini Pasta & Steamed Broccolini **Vg**   
Dessert: Tiramisu or Sugar Free Lemon Ricotta Cake or Fruit Cup

V=Vegetarian    Vg=Vegan    =Heart Healthy

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 JANUARY 13<sup>th</sup>

Northern Bean & Tomato Soup **Vg** or Caesar Salad

\*HONEY BBQ BEEF \$22

Bottom Round of Beef Slow Cooked in Sweet BBQ Sauce and Served with Carrot Apple Slaw

CHICKEN FRESCO \$22

Grilled Chicken Breast Topped & Baked with a Sauce of Roma Tomatoes, Scallion, Red Onion Finished with Balsamic Drizzle

SOLE MEUNIERE \$23

Fresh Seared Panko Breaded Sole Served with Brown Almond Butter & Grilled Lemon

SWEET POTATO CANNELONIS **V** \$19

Fresh Egg Pasta Sheets Filled with Sweet Potato Filling and Served with Cranberry Glaze

Daily Sides: Basmati Rice & Turmeric Tossed Cauliflower **Vg**

Dessert: Macadamia Minted Cookie or Sugar Free Pumpkin Pie & Whipped Cream or Fruit Cup

FRIDAY JANUARY 14<sup>th</sup>

Roasted Vegetable Soup **Vg** or Chopped Salad with Raspberry Vinaigrette **V**

PORCINI DUSTED DELMONICO \$26

A Hand Cut Prime Ribeye Seasoned with Earthy Porcini Mushroom Powder & Served with Balsamic Reduction

SAGE RUBBED CHICKEN \$22

Grilled Chicken Leg and Thigh with Fresh Sage Pesto Sauce

BOSTON BAKED COD \$24

Fresh Local Cod with Seasoned Butter Crumbs

\*SPINACH LASAGNA **V** \$18

Lasagna Noodles Layered with Fresh Baby Spinach, Herbed Ricotta, Mozzarella and Parmesan Cheeses & NBOC Tomato Sauce

Daily Sides: Tri-Color Couscous **Vg** & Roasted Butternut Squash **Vg**

Dessert: Apple Streusel Cake or Sugar Free Chocolate Chip Cookie or Fruit Cup

SATURDAY JANUARY 15<sup>TH</sup>

Chicken Noodle Soup or Garden Salad with Shredded Carrot, Red Onion, Cucumber, Cherry Tomato & Lite Herb Vinaigrette **Vg**

SIRLOIN of BEEF \$26

Slow Roasted & Hand Carved Served with Red Wine Demi-Glace

POMEGRANATE CHICKEN \$22

Oven Roasted Half Chicken Served with Pomegranate Glaze

SALMON CROQUETTE \$20

Atlantic Salmon-Cake with Blended Herbs & Spices Lightly Dusted in Panko Bread Crumbs Served with Scallion Remoulade

STUFFED MUSHROOMS **Vg** \$18

Portobello Mushrooms Baked with Red & Green Bell Peppers, Onions, Celery, Herbs & Finished with Sherry Vinaigrette.

Daily Sides: Red Bliss Roasted Potatoes **Vg** & Steamed Asparagus **Vg**

Dessert: Coconut Macaroons or Sugar Free Strawberry Cheesecake or Fruit Cup

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