

**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 9th CLOSED

MONDAY JANUARY 10th

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 11th

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 12th 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**
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 served on side due to the cooking method.

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THURSDAY JANUARY 13th

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 14th

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 15th

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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