



DINNER MENU

Week Of: October 24th – October 30th, 2021

Entrée Course Only:
\$3 Off

Instead of the Starch of the Day
You can Choose Healthy Grain
of the Week:
Wheat Berries

SUNDAY, October 24th

STARTERS: Manhattan Fish Chowder or Garden Salad **Vg**

PROTEIN #1: Oven Baked Halibut \$26

Herb Marinated Halibut Served with Mango Salsa

PROTEIN #2: Homemade Meatloaf \$23

A NewBridge Favorite Recipe Made with Ground Beef Served with Mushroom Gravy

VEGAN OPTION: Roasted Vegetable Knishes \$17

Roasted Vegetables and Potato Puree, Wrapped in Pastry Baked and Served with Vegan Yellow Mustard Aioli

Daily Sides: Whole Roasted Potato & Sautéed Carrots with Honey Thyme Glaze

Dessert: Chocolate Cake or Fruit Cup

MONDAY, October 25th

STARTERS:

Sweet Potato Bisque or Garden Salad with Pickled Beets **Vg**

PROTEIN #1: *Beef and Mushroom Pot Pie \$23

Beef with Cremini Mushrooms Braised in a Rich Stout Sauce Baked in Homemade Pastry Crust

PROTEIN #2: Dijon Salmon \$24

Herb and Dijon Marinated Baked Salmon Steak with Grilled Lemon

VEGAN OPTION: Quinoa Cake \$18 **Vg**

Quinoa, Zucchini, Peppers, and Herbs Garnished with Chick –Pea Relish and Balsamic Glaze

Daily Sides: Egg Noodles & Roasted Brussel Spout

Dessert: Peanut Butter & Banana “Nice” Cream (non–dairy frozen dessert) with Strawberry Sauce or Fruit Cup

TUESDAY, October 26th

STARTERS:

Country Vegetable Soup **Vg** or Garden Salad **Vg**

PROTEIN #1: Herb Roasted Turkey \$23

Herb Roasted Turkey with Traditional Challah Stuffing and Sage Gravy

PROTEIN #2: Cornmeal Crusted Haddock \$23

Cornmeal and Flour Crusted Cod Served with White Wine Vinaigrette

VEGAN OPTION: Black Bean Burger \$17 **Vg**

Grilled Black Bean Pattie, Served on a Bun with Lettuce, Tomato, Red Onion and Southwestern Aioli

Daily Sides: Mashed Potatoes with Steamed Peas and Pearl Onions

Dessert: Pumpkin Pie 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.



DINNER MENU

Week Of: October 24th – October 30th

WEDNESDAY, October 27th

STARTERS: Minestrone Soup **Vg** or Garden Salad with Banana Peppers **Vg** ❤️
PROTEIN #1: Grilled Ribeye Steak \$28
Hand cut Ribeye Served with Rich Madera Mushroom Sauce
PROTEIN #2: Apricot Chicken \$23
Marinated Chicken Leg and Thigh, Seared and Cooked in an Apricot Sauce
VEGAN OPTION: Lentil Vindaloo \$18 **Vg** ❤️
Lentils and cubs of Seared Tofu, Cooked in a Flavorful Non Spicy Vindaloo Curry Sauce
Daily Sides: Confetti Rice & Edamame Bean Succotash ❤️
Dessert: Chocolate Brownie or Fruit Cup

THURSDAY, October 28th

STARTERS: Eggplant Supper Soup OR Garden Salad **Vg** ❤️
PROTEIN #1: *Broiled Sole \$24
Fresh Marinated Sole Topped with a Garlic, Herb Margarine
PROTEIN #2: Asparagus Stuffed Chicken \$23
Stuffed Chicken Breast with Asparagus and White Beans Served with Garlic au Jus
VEGAN OPTION: Mediterranean Platter \$18 **Vg** ❤️
Seared Tofu, Hummus, Olives, Grilled Asparagus, Artichokes, and Tabbouleh. Served with Toasted Crostini
Daily Sides: “Risotto Style” Tomato Barley & Roasted Cauliflower ❤️
Dessert: Raisin Apple Bread Pudding or Fruit Cup ❤️

FRIDAY, October 29th *Shabbat*

STARTERS: Chicken Matzo Soup or Gefilte Fish
PROTEIN #1: *Chicken Marbella \$23
Slow Cooked Statler Chicken with Prunes, Olives, Capers, Red Wine, Parsley and Oregano and Red Wine Vinegar. Seared and simmered in its own Sauce
PROTEIN #2: Pomegranate Arctic Char \$24
Arctic Char Baked with a Pomegranate Sauce
VEGAN OPTION: *Tofu Marbella \$18 **Vg**
Marinated Tofu with Prunes, Olives, Capers and Parsley Oregano and Red Wine Vinegar. Seared and simmered in its own Sauce
Daily Sides: Steamed Baby Yukon Potatoes & Broccoli ❤️
Dessert: Lemon Pound Cake or Fruit Cup ❤️

SATURDAY. October 30th

Nosh Closed

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