



## DINNER MENU

Week Of: June 26<sup>th</sup> – July 2<sup>nd</sup>, 2022

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

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

**GRAIN OF WEEK:** Kasha Pilaf 🍷

**ENTRÉE ONLY:** \$4 off

### SUNDAY, June 26<sup>th</sup>

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

**PROTEIN #1:** Oven Baked Arctic Char \$27 🍷

Herb Marinated Arctic Char Served with Mango Raisin Chutney

**PROTEIN #2:** Homemade Meatloaf \$26

A New Bridge Favorite Recipe Made with Ground Beef Served with Mushroom Gravy

**VEGAN OPTION:** Roasted Vegetable and Bean Knishes \$20 **Vg**

Roasted Vegetables, Cannellini Beans and Potato Puree, Baked in Pastry and Served with Mustard Tofu Aioli

**Daily Sides:** Whipped Yukon Potato **Vg** & Sautéed Carrots with Honey Thyme Glaze **V** 🍷

**Dessert:** Chocolate Layer Cake with Chocolate Mousse Filling or Fruit Cup 🍷 Fruit of the Week 🍷

### MONDAY, June 27<sup>th</sup> **BBQ**

**STARTERS:** Chilled Honey Dew and Mint Soup **Vg** 🍷 or Garden Salad with Golden Beets **Vg** 🍷

**PROTEIN #1:** \*Smoked Beef Brisket \$26

Smoked Beef Brisket with Carolina BBQ Sauce served with a side of Corn Bread

**PROTEIN #2:** Grilled Arctic Char \$27 🍷

Grilled Steel Head Trout served with Kiwi Pineapple Salsa

**VEGAN OPTION:** Chipotle Impossible Burger \$20 **Vg** 🍷

Impossible Burger with Mild Chipotle Vegan Mayo, Pickled Red Onions and Vegan Cheddar Cheese

**Daily Sides:** Chive Twice Baked Potato **Vg** & Charred Brussel Sprouts **Vg** 🍷

**Dessert:** Strawberry Crumb Bar or Fruit Cup 🍷 Fruit of the Week 🍷

### TUESDAY, June 28<sup>th</sup>

**STARTERS:** Country Vegetable Soup **Vg** 🍷 or Garden Salad **Vg** 🍷

**PROTEIN #1:** Herb Roasted Turkey \$26

Herb Roasted Turkey with Traditional Challah Stuffing and Sage Gravy

**PROTEIN #2:** Cornmeal Crusted Haddock \$27

Cornmeal and Flour Crusted Haddock Served with White Wine Vinaigrette

**VEGAN OPTION:** Black Bean and Rice Bowl \$20 **Vg** 🍷

Bowl of Rice and Black Bean One Pot Dish Topped with Tomato Salsa and Avocado Spread Garnished with Tortilla Chips

**Daily Sides:** Mashed Potatoes **Vg** and Steamed Peas with Pearl Onions **Vg** 🍷

**Dessert:** Fruit of the Forest Pie or Fruit Cup 🍷 Fruit of the Week 🍷

**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: June 26<sup>th</sup>- July 2<sup>nd</sup> 2022

WEDNESDAY, June 29<sup>th</sup> **Mediterranean Night**

**STARTERS:** Persian Lentil Soup **Vg** or Garden Salad with Stuffed Grape Leaves **Vg**

**PROTEIN #1:** \*Chicken Shawarma \$26

Middle Eastern Marinated Chicken Thigh Wrapped and Served with Lettuce, Tomato, Cucumber, Red Onion and Tahini Aioli

**PROTEIN #2:** Beef Kafta \$27

Herb Marinated Ground Beef Grilled and Served with a Side of Chermoula Sauce

**VEGAN OPTION:** Mediterranean Platter \$ 20 **Vg**

Seared Tofu, Hummus, Olives, Grilled Asparagus, Artichokes, and Tabbouleh Served with Toasted Crostini

**Daily Sides:** Couscous Pilaf **Vg** & Squash Medley with Sundried Tomato Tapenade **Vg**

**Dessert:** Maamoul (Date Filled Cookies) or Fruit Cup Fruit of the Week

THURSDAY, June 30<sup>th</sup> **Fish Night**

**STARTERS:** Beef and Eggplant Supper Soup or Garden Salad **Vg**

**PROTEIN #1:** Seared Bluefish \$24

Fresh Marinated Bluefish Seared with a Side of Mustard Vinaigrette

**PROTEIN #2:** Seared Red Snapper \$25

Herb Marinated Red Snapper Fillet, Seared and Served with Honey Lemon Sauce

**VEGAN OPTION:** Eggplant Roulade \$20 **Vg**

Peeled Eggplant Rolled & Stuffed with Lentils, Summer Squash, Spinach and Peppers,  
Served with Mushroom Truffle “Cream” Sauce

**Daily Sides:** “Risotto Style” Tomato Barley **Vg** & Roasted Cauliflower with Red Pepper **Vg**

**Dessert:** Warm Raisin Apple Bread Pudding with Caramel Sauce or Fruit Cup Fruit of the Week

FRIDAY, July 1<sup>st</sup> **Shabbat**

**STARTERS:** Chicken Matzo Ball Soup or Gefilte Fish

**PROTEIN #1:** \*Chicken Marbella \$27

Slow Cooked Statler Chicken with Prunes, Olives, Capers, Red Wine, Parsley, Oregano and Red Wine Vinegar.  
Seared and Simmered in its own Sauce

**PROTEIN #2:** Pomegranate Salmon \$27

Salmon Baked Served with a Pomegranate Sauce

**VEGAN OPTION:** \*Tofu Marbella \$20 **Vg**

Marinated Tofu with Prunes, Olives, Capers, Red Wine, Parsley, Oregano and Red Wine Vinegar.  
Seared and Simmered in its own Sauce

**Daily Sides:** Roasted Baby Yukon Potatoes **Vg** & Steamed Broccoli **Vg**

**Dessert:** Lemon Tart with Raspberry Coulis or Fruit Cup Fruit of the Week

SATURDAY, July 2<sup>nd</sup>

**Nosh Closed for Dinner**

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