

**Dinner Choices for the week of
Sunday 08/07/2022 – Saturday 08/13/2022**



**Lighter Fare Menu Options
Entrée Course Only (\$4 off)**

Centro Online Dinner Order Link: <https://forms.gle/prmUx3ZqthxgxNheA>
Centro Reservation Link: <https://book.easytablebooking.com/book/?id=2ed05&lang=us>

SUNDAY AUGUST 7TH – Centro Closed

MONDAY AUGUST 8TH

Turkey & Mushroom Soup GF or Wedge of Iceberg Lettuce with Crumbled Blue Cheese, Tomato, Red Onion, Turkey Bacon & Blue Cheese Dressing
VEAL CACCIATORE \$27 GF
Slow Cooked Veal Stew Meat with Tomatoes, Onions, Herbs, Bell Peppers & White Wine
PLUM GINGER DUCK LEGS \$36
Crispy Bone in Duck Legs Tossed in a Fresh Plum and Ginger Sauce
STUFFED KING SALMON \$33
Crab and Dill Baked Stuffed King Salmon with Buerre Blanc Sauce
STUFFED SHELLS Vg \$20
Baked Ricotta Cheese Stuffed Shells with Impossible Meat Bolognese Sauce
Daily Sides: Rice Pilaf & Braised Red Cabbage with Raisins Vg GF
Dessert: Cookies and Cream Brownie or Sugar Free Fruit Tart or Fruit Cup

TUESDAY AUGUST 9TH

Carrot Ginger Soup Vg GF or
Kale & Radicchio Salad with Pear, Sunflower Seeds, Goat Cheese & a White Balsamic Vinaigrette V GF
STEAK AU POIVRE \$38 GF
Grilled Sirloin Steak with a Black Peppercorn Brandy Cream Sauce
MADEIRA CHICKEN \$28 GF
Chickpea Flour Breaded Chicken Breast with a Madeira Wine Sauce with Shiitake Mushrooms Garnished with Shaved Parmesan
SEARED STRIPED BASS \$28 GF
Pan Seared Striped Bass with Tomato Fennel Sauce
GREEK PIZZA V \$20 GF
Cauliflower Pizza Dough Brushed with Basil Pesto & Baked with Green Peppers, Tomato, Red Onion, Feta Cheese & Kalamata Olives
Daily Sides: Cranberry Herb Quinoa Vg & Cauliflower Gratin V
Dessert: Turtle Cheesecake or Sugar Free Strawberry Rhubarb Cobbler or Fruit Cup

WEDNESDAY AUGUST 10th

Italian Night

Italian Wedding Soup or Margherita Flatbread
*HOUSE MADE ALL BEEF MEATBALLS \$27
A New Bridge Favorite Simmered in NBOC Tomato Sauce
CHICKEN SAUSAGE SKILLET \$26 GF
Mild Chicken Sausage Sautéed with Peppers and Onions with a Garlic Tomato Ragu
LEMON BUTTER SCALLOPS \$37
Seared Jumbo Scallops with Lemon Butter Sauce
VEGETABLE LASAGNA V \$20
Vegetable Medley Layered with Ricotta Cheese, Pasta Sheets, Garlic Cream Sauce and Topped with Seasoned Panko
Daily Sides: Spaghetti Pasta V & Italian Green Beans Vg GF
Dessert: Tiramisu or Sugar Free Lemon Ricotta Cake or Fruit Cup

V=Vegetarian Vg=Vegan =Heart Healthy GF= Gluten Friendly (no recipe ingredients 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.

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THURSDAY AUGUST 11TH

Roasted Vegetable Soup **Vg** GF or Spinach and Blueberry Salad with Walnuts, Feta Cheese, Red Onion, and Balsamic Vinaigrette
*LAMB OSSO BUCCO \$31 GF
Bone in Lamb Shanks Slow Cooked in a Merlot Sauce with Celery, Onions, and Carrots
THAI BASIL CHICKEN \$26
Chicken Thigh Strips Stir Fried with Thai Basil and Soy Based Sauce
SOLE MEUNIERE \$30
Fresh Seared Panko Breaded Sole Served with Brown Almond Butter & Grilled Lemon
VEGETABLE CANNELONIS **V** \$20
Fresh Egg Pasta Sheets Rolled with Butternut Squash, Caramelized Onion, Roasted Garlic, Ricotta & Parmesan Cheeses
Served with Cranberry Teriyaki Glaze
Daily Sides: Parsnip Potato Puree **Vg** & Garlic Sautéed Kale and Onion **Vg** GF
Dessert: S'mores Cupcake or Sugar Free Orange Mousse Torte or Fruit Cup

FRIDAY AUGUST 12TH

Chicken Noodle Soup or NBOC Chopped Salad with Raspberry Vinaigrette **V** GF
PORCINI DUSTED DELMONICO \$37 GF
A Hand Cut Prime Ribeye Seasoned with Earthy Porcini Mushroom Powder Grilled & Served with Balsamic Reduction
CITRUS TURKEY \$26 GF
Lightly Marinated Roasted Turkey Tenderloin with a Citrus Glaze
BOSTON BAKED COD \$27
Fresh Local Cod Baked with Seasoned Butter Crumbs
CHICKPEA PANCAKES **V** \$20
Stuffed with Greens and Cheddar Cheese with a Side of Yogurt Sauce
Daily Sides: Tri-Color Couscous **Vg** & Roasted Broccoli with Toasted Almonds **Vg** GF
Dessert: Mocha and Butterscotch Parfait or Sugar Free Blueberry Crumb Cake or Fruit Cup

SATURDAY AUGUST 13TH

Spiced Chickpea and Lemon Soup **Vg** or Hummus Duo (Avocado and Smoky Sweet Potato) with Pita Chips **Vg**
SIRLOIN of BEEF \$33 GF
Slow Roasted & Hand Carved Served with Red Wine Demi-Glace
MEDITERRANEAN GRILLED CHICKEN SALAD \$24 GF
Grilled Chicken with a Romaine Lettuce Wedge, Olives, Sundried Tomatoes, and Julienned Peppers and a Green Goddess Dressing
SALMON CROQUETTE \$24
Atlantic Salmon-Cake with Blended Herbs & Spices Lightly Dusted in Panko Bread Crumbs Served with Scallion Remoulade
*LENTIL SHEPHERD'S PIE **Vg** \$20 GF
A Simple Recipe of Lentils, Peas, Corn, Carrots, Topped with Butternut Squash Mashed Potato
Daily Sides: Red Bliss Roasted Potatoes **Vg** & Roasted Asparagus **Vg** GF
Dessert: Lemon Meringue Pie or Sugar Free Coconut and Cherry Brownie or Fruit Cup

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