

Dinner Choices for the week of
Sunday, 07/3/2022 to
Saturday, 07/9/2022

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 JULY 3RD CLOSED

MONDAY JULY 4TH

Clam Chowder or Watermelon and Feta Salad over Arugula with Red Onions and Balsamic Vinaigrette **V**

SMOTHERED FILET MIGNON \$31

Seared Tenderloin Filet Topped with Grilled Onions and Blue Cheese Crumble

*HOISIN BBQ GRILLED CHICKEN \$26

Boneless Grilled Chicken Thighs Brushed Hoisin BBQ Sauce Served over Bok Choy and Garnished with Toasted Sesame Seeds

*SEAFOOD ROLL \$28

A Seafood Salad Composed of Lobster Meat, Lump Crabmeat, and Shrimp on a Toasted Brioche Roll

SOUTHWESTERN VEGETABLE BURGER **V** \$20

Boca Vegetable Burger Topped with Pepper Jack Cheese, Guacamole with a Roasted Corn Salsa on a Chia Roll

Daily Sides: Corn on the Cob **V GF** and Grilled Asparagus **Vg** **GF**

Dessert: Patriotic Cupcake or Sugar Free Blueberry Pie with Whipped Cream or Fruit Cup

TUESDAY JULY 5th

Potato Leek Soup **Vg** or NBOC Chopped Salad with Italian Vinaigrette **V**

BEEF AND LAMB MEATLOAF \$24

A Meatloaf Mix of Ground Beef and Lamb with a Seasoned Gravy

*CHICKEN MARSALA \$26

Floured Chicken Breast Pan Seared and Cooked in a Mushroom Marsala Wine Sauce

BAKED TROUT \$28 **GF**

Fresh Rainbow Trout Seared, Topped & Lemon Flavored Rainbow Vegetables

SPINACH ARTICHOKE MUSHROOMS **V** \$20

Twin Spinach and Artichoke Stuffed Portobello Mushrooms Topped with Seasoned Crumbs with a White Truffle Cream Sauce

Daily Sides: Sweet Potato Puree **V GF** and Steamed Garden Peas **Vg** **GF**

Dessert: Warm Bread Pudding with Banana Foster Sauce or Sugar Free Pistachio Chocolate Blondie or Fruit Cup

WEDNESDAY JULY 6TH

Shrimp and Bok Choy Soup or Iceberg Lettuce and Mixed Greens with Chickpeas, Golden Raisins, Yellow and

Red Cherry Tomatoes Served with Basil Vinaigrette **Vg**

*BEEF ENCHILADAS \$24

Our Prime Beef with Caramelized Onions, Jack and Gouda Cheese Blend Rolled in Corn Tortillas and Served with Fire Roasted Tomato Sauce and a Side of Guacamole

MUSTARD CRUSTED CHICKEN \$26

Fresh Chicken Breast Marinated in Three Mustard Sauce Coated with Panko Crumbs, Seared and Baked Served with Lemon

*NEW ENGLAND BAKED COD \$28

Fresh Local Cod Baked with Ritz Crumb Topping and Lemon

MANICOTTI BOLOGNESE **V** \$20

Cheese Stuffed Manicotti with a Wild Mushroom Bolognese Sauce and Grated Parmesan Cheese

Daily Sides: Fresh Herbed Brown Rice Pilaf **Vg** and Steamed Broccoli **Vg** **GF**

Dessert: Peach Blueberry Greek Yogurt Cake or Sugar Free Chocolate Brownie or Fruit Cup

V=Vegetarian Vg=Vegan =Heart Healthy GF=Gluten Friendly

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 JULY 7TH

Beef, Pepper, and Rice Soup or Israeli Salad over a Bed of Romaine with a Cider Vinaigrette **Vg**
VEAL OSCAR \$34
Tender Pan Seared Veal Served with Asparagus, Crabmeat and Finished with Hollandaise Sauce
*LEMON CHICKEN OSSO BUCO \$26 **GF**
Twin Bone in Skin on Trimmed Chicken Drumsticks Slow Cooked in a Lemon Garlic Sauce
SHRIMP AND SCALLOP PRIMAVERA \$31 **GF**
Shrimp and Scallops Sautéed with Mushrooms, Tomato, Baby Spinach and Tossed with EVO Oil, Basil and Garlic
Eggplant Lasagna **V** \$20
Crispy Breaded Eggplant Cutlets Layered with Ricotta Cheese, Mozzarella Cheese, and Parmesan Cheese with NBOC Tomato Sauce
Daily Sides: Buttered Egg Noodles **V** and Creamed Spinach **V GF**
Dessert: Strawberry Rhubarb Pie with Whipped Cream or Sugar Free Carrot Cake or Fruit Cup

FRIDAY JULY 8TH

Chicken Noodle Soup **Vg** or Caesar Salad
TENDERLOIN of BEEF \$31 **GF**
Slow Roasted and Hand Carved Served with Red Wine Jus
*CHICKEN CORDON BLEU \$28
Breaded Chicken Breast Stuffed with Turkey Ham and Swiss Cheese Served with a Chardonnay Supreme Sauce
HERBED BAKED SEA BASS \$34 **GF**
Fresh Sea Bass Baked with Fresh Herbs and Served with Lemon Aioli
VEGETARIAN CABBAGE ROLLS **V** \$20 **GF**
Braised Cabbage Rolls Filled with Onion, Mixed Mushrooms, Red Bell Peppers, Zucchini, Garlic Fresh Herbs and Gouda Cheese
Served with Tomato Sauce
Daily Sides: Scallion Mashed Potatoes **V** and Roasted Green Beans with Yellow Bell Pepper **Vg** **GF**
Dessert: Orange Blossom Torte with Mascarpone Cheese or Sugar Free Tiramisu or Fruit Cup

SATURDAY JULY 9TH

Chilled Borscht with Sour Cream and Chive Garnish or Grilled Vegetable Salad with Baby Greens and Citrus Vinaigrette **Vg** **GF**
BRAISED LEG OF LAMB \$29 **GF**
Slow Cooked Boneless Leg of Lamb with Rosemary Red Wine Sauce
*ARTICHOKE AND OLIVE CHICKEN TAGINE \$24 **GF**
Skinless and Boneless Chicken Thighs Slow Cooked in Stock of Moroccan Spices, Pickled Lemons, Artichokes, and Green Olives
BAKED HADDOCK \$28 **GF**
Fresh Herb Marinated Haddock Oven Roasted and Served with Dill Hollandaise
VEGETABLE PAELLA **Vg** \$20
A One Pot Dish with Green Peas, Turmeric Rice, Red Peppers, Green Beans, and Kidney Beans
Daily Sides: Tzimmes **V GF** and Lemon Garlic Swiss Chard **Vg** **GF**
Dessert: Coconut Macaroons or Sugar Free Lemon Almond Cake or Fruit Cup

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