

Dinner Choices for the week of
Sunday, March 19th – Saturday March 25th



Lighter Fare Menu Options

Entrée Course (\$4 off)

*Not available for in person dining on
buffet nights*

Centro Online Dinner Order Link: <https://forms.gle/prmUx3ZqthxgxNheA>

Centro Reservation Link: <https://book.easytablebooking.com/book/?id=2ed05&lang=us>

SUNDAY MARCH 19TH – Centro Closed

MONDAY MARCH 20TH

Kale and Cheese Tortellini Soup **V** or Soy Ginger Crispy Chicken Wings with Cabbage Slaw

CORNED BEEF HASH CAKE \$25

Mixture of Braised Corned Beef and Potato Cake Topped with a Poached Egg and Hollandaise Sauce

TURKEY CUTLET \$28 GF

Turkey Breast Lightly Breaded with Gluten Free Panko Crumbs, Pan Seared and Served with a Fresh Pear and Cranberry Compote

SIMPLY TILAPIA \$24 GF

Pan Seared Tilapia Lightly Dusted with Chickpea Flour Served with Tomato and Pepper Relish

VEGETABLE TORTE \$20 V

A Vegetable Layered Pie with Butternut Squash, Spinach, Tomato and Provolone Cheese Served with Marinara Sauce

Daily Sides: Beer Battered Onion Rings **V** and Sautéed Cauliflower with Sundried Tomato Pesto **Vg** **GF**

Dessert: Peach Crisp with Maple Cream Sauce or Sugar Free Strawberry Romanoff or Fruit Cup **Vg GF**

TUESDAY MARCH 21ST

Roasted Red Pepper and Tomato Soup **Vg** **GF** or Broccoli Salad Served over Mixed Greens with Toasted Almonds, Turkey Bacon, Red Onion and Cheddar Cheese with Apple Cider Vinaigrette

HONEY GARLIC LONDON BROIL \$29

Hand Carved Grilled Flank Steak Marinated Overnight with Honey, Garlic, and Tamari Sauce

SICILIAN CHICKEN \$27 GF

Slow Roasted Chicken Leg and Thigh with Roasted Red Peppers, Green Olives and Kalamata Olives

***WALNUT HERB TROUT \$29** **GF**

Fresh Idaho Trout Baked and Topped with Toasted Walnuts and Fresh Herbs

***CHEESE LASAGNA ROLLS V \$20**

Fresh Lasagna Sheets Filled with Ricotta Mixture Served over Sautéed Spinach with NBOC Tomato Sauce and Parmesan Cheese

Daily Sides: Rosemary Potatoes **Vg GF** and Garlic Parmesan Roasted Green Beans **V GF**

Dessert: Boston Cream Pie or Sugar Free Peanut Butter and Jelly Filled Cake or Fruit Cup **Vg GF**

WEDNESDAY MARCH 22ND

Lobster Bisque or Vegetarian Stuffed Mushrooms with Balsamic Drizzle **V**

***KOREAN SHORT RIB \$33**

Sweet and Mild Bone in Slow Cooked Short Rib with a Soy and Sesame Sauce

***CHALLAH STUFFED CHICKEN \$29**

Fresh Statler Chicken Breast Stuffed and Baked with Challah Bread and Cranberry Stuffing Served with an Herb Gravy

ALMOND CRUSTED HADDOCK \$28 GF

Herb Marinated Haddock Lightly Topped and Baked with Toasted Almonds & Lemon

***PASTA FLORENTINE \$20 V GF**

Gluten Free Penne Pasta with Artichokes, Spinach, and Tomato Sauce in a Casserole Dish Baked with Mozzarella Cheese

Daily Sides: Butternut Squash Puree **V GF** and Vegetable Ratatouille **V** **GF**

Dessert: Rugelach Trio (Raspberry, Raisin and Chocolate) or Sugar Free Black and White Layer Cake with Whipped Cream or Cantaloupe Wedge with Grapes and Blueberries **Vg GF**

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 MARCH 23RD

Navy Bean Soup **Vg** GF or Mini Crab Cakes with Remoulade Sauce

***STEAK DIANE \$29 GF**

Sautéed Beef Tenderloin Medallions in a Brandy Pan Sauce with Shiitake Mushrooms

***CHICKEN PARMESAN \$27**

Panko Breaded Chicken Breast Baked with Parmesan and Mozzarella Cheese Blend Topped with Tomato Sauce

SWORDFISH PICATTA \$30 GF

Fresh Swordfish Steak Pan Seared with Capers, White Wine and Garlic Sauce

***MEATLESS PARMESAN \$20 V**

Soy Based Vegan Cutlet Baked with Parmesan and Mozzarella Cheese Blend Topped with Tomato Sauce

Daily Sides: Angel Hair Pasta **Vg** and Steamed Peas and Carrots **Vg GF**

Dessert: Crème Brûlée or Sugar Free Berry Trifle or Fruit Cup **Vg GF**

FRIDAY MARCH 24TH (In-Person Dining Buffet Price \$28)

Chicken Minestrone Soup or Bibb Lettuce with Gold & Red Beets, Tomato, Carrot with Balsamic Dressing **Vg**

ROAST BEEF \$29 GF

Hand Carved Slow Roasted Black Angus Sirloin Rubbed with Smoked Herbs Served with a Red Wine Demi

ROASTED CHICKEN \$28 GF

Herb Marinated Chicken Quarters Served with a Lemon Garlic Jus

***GLAZED ARCTIC CHAR \$29**

Fresh Arctic Char Brushed and Baked with a Sweet Bourbon Glaze

MUSHROOM ORZO V \$20

Creamy Orzo Pasta with Leeks, Dried Mushrooms and Spinach with Shaved Parmesan

Daily Sides: Bistro Mashed Potato (*sweet and peeled white potato*) **V** and Braised Celery with Tomatoes **Vg GF**

Dessert: Petit Fours Duo (Chocolate Fudge Cake, Cherry Vanilla Cake) or Sugar Free Banana Mousse Cake or Fruit Cup **Vg GF**

SATURDAY MARCH 25TH

Vegetable Noodle Soup **Vg** or Strawberry Spinach Salad with Red Onion, Toasted Pecan, Goat Cheese and Strawberry Dressing **V GF**

SURF N TURF \$33

Grilled Petite Filet with a Fish Cake served with Béarnaise Sauce

CHICKEN CACCIATORE \$26 GF

Marinated Boneless Chicken Thighs Cooked with Bell Peppers, Onions, Tomatoes, Capers and Fresh Herbs

POACHED COD \$28 GF

Local Cod Poached in Fresh Tomato Herb Vegetable Stock Served with Lemon

***STUFFED ZUCCHINI \$20 Vg**

Zucchini Boats Filled with Impossible Meat Sauce and Vegan Mozzarella Cheese

Daily Sides: Cranberry Wild Rice Pilaf **Vg** and Sautéed Spinach **Vg GF**

Dessert: Flourless Espresso Cake **GF** or Sugar Free Shortcake with Berry Sauce or Fruit Cup **Vg GF**

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