

Dinner Choices for the week of
Sunday, 10/10/2021 to
Saturday, 10/16/2021

Lighter Fare Menu Options
Entrée Course Only (\$3 off)



SUNDAY OCTOBER 10TH **CLOSED**

MONDAY OCTOBER 11th

Three Bean Soup **Vg** ❤️ or Mixed Baby Spinach & Radicchio Greens with Sweet Bell Pepper, Black Olives, Feta Cheese & Vidalia Onion Vinaigrette **V**

HAWAIIAN RIBEYE STEAK \$25

Hand Cut of Boneless Ribeye Steak Served with Grilled Pineapple Slaw

ASIAGO CHICKEN CUTLET \$23

Breaded Chicken Breast Seared, Baked and Served with Cremini Mushroom Sauce

*SEAFOOD JAMBALAYA \$26

Southern Style One Pot Dish with Shrimp, Mussels, Local Cod, Chicken Sausage, Peppers and Onions Simmered in Light Tomato Broth

*TOFU WITH MAPLE SOY GLAZE **Vg** \$19

Seared Tofu Tossed with a Sauce of Soy, Maple Syrup, Rice Vinegar, Ginger and Red Pepper Flakes

Daily Sides: Herbed Brown Rice ❤️ Tossed Cauliflower with Carrot **Vg**

Dessert: Chocolate Billionaire's—(Caramel Coated Pecans with Rice Krispies Dipped in Chocolate) OR Sugar Free Banana Chip Cookie or Fruit Cup ❤️

TUESDAY OCTOBER 12TH

Grilled Vegetable Soup **Vg** ❤️ or Mixed Green Salad with Raisins, Toasted Almonds and Red Onion with Lemon Vinaigrette **Vg** ❤️

BEEF STUFFED PEPPERS \$23

Halved Pepper Stuffed with Ground Beef and Rice Served with Roasted Red Pepper Coulis

*SWEET GINGER CHICKEN \$23

Boneless Chicken Thighs Slow Cooked in a Sweet Jam & Ginger Sauce Topped with Scallion Cabbage Slaw

*CAESAR STYLE SALMON \$24

Fresh North Atlantic Brushed with Caesar Dressing and Baked with Crumbled Crouton Crumbs and Parmesan Cheese

ROASTED CABBAGE STEAK **Vg** \$19

Purple Roasted Cabbage Filled with Chic Peas, Herbed Croutons and Finished with a Drizzle of Rich Lemony Garlic Mustard Sauce

Daily Sides: Garden Couscous with Red Quinoa **Vg** & Sautéed Tomato with Garlic **Vg**

Dessert: Apple Cider Cake or Sugar Free Chocolate Coconut Tartlet or Fruit Cup ❤️

WEDNESDAY OCTOBER 13TH

Beef Barley Soup or Romaine Lettuce with Red & Orange Bell Peppers, Kalamata Olives, Cucumbers and Red Wine Dressing **Vg**

*GREEK BEEF STIFADO (Stew) \$24

Slow Cooked Beef with Caramelized Baby Onions in a Sweet Tomato Based Sauce with Cognac, Red Wine Vinegar & Fresh Herbs

STUFFED GAME HEN \$23

Vegetable Stuffed Game Hen Oven Roasted and Served with Supreme Sauce

SEAFOOD NEWBURG \$28

Shrimp, Scallops and Haddock Baked in Newburg Sauce and Topped with Seasoned Crumbs

ITALIAN STUFFED PEPPERS **Vg** ❤️ \$19

Sweet Bell Pepper Filled with Lentils, Ratatouille Style Vegetables and Served over Roasted Tomato Coulis

Daily Sides: Roasted Fingerling Potato **Vg** ❤️ & Roasted Eggplant with Onions **Vg** ❤️

Dessert: White Chocolate Cranberry Almond Cookie or Sugar Free Apple Pie, 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.



THURSDAY OCTOBER 14TH

Tomato Faro Soup **Vg** or NBOC Chopped Salad with Apple Honey Dressing **V**

PRIME RIB \$26

Slow Roasted Boneless Ribeye Served with Cabernet Demi and Horseradish Cream Sauce

*CRANBERRY DUCK PIZZA \$21

Maple Leaf Farms Pulled Duck with Caramelized Onions, Cranberries, Smoked Gouda and Mozzarella Cheese Blend Finished with Balsamic Glaze

SUNDRIED TOMATO HADDOCK \$24

Fresh Baked Haddock with Sundried Tomato, Fresh Herbs and Ritz Cracker Crumb Topping

*MUSHROOM PASTA **Vg** \$18

Pappardelle Pasta with Mushroom, Cranberry Bean, Spinach, Butternut Squash & Toasted Walnuts with Vegan Cauliflower Sauce

Daily Sides: Chive Mashed Potato & Peas with Pearl Onions **Vg**

Dessert: Orange Almond Cake or Sugar Free Vanilla Sponge Cake with Berries & Whipped Cream or Fruit Cup

FRIDAY OCTOBER 15TH

Short Rib Borscht Soup or Panzanella Salad with Champagne Vinaigrette **V**

(Italian Bread Salad made with Onions, Tomatoes, Basil, Olive Oil and Champagne Vinegar)

NEW YORK SIRLOIN \$26

Hand Cut Prime Sirloin Char Grilled & Served with NBOC Ground Peppercorn Sauce

*ROASTED CHICKEN \$23

Statler Chicken Breast Oven Roasted with Chicken Stock & Caramelized Leeks

CORNMEAL HALIBUT \$25

Marinated Halibut Cornmeal Crusted Oven Baked & Served with Bell Pepper Sauce

VEGETABLE FLATBREAD PIZZA **V** \$18

Cauliflower Pizza Dough Brushed with Basil Pesto, Topped with Fresh Grilled Vegetables & Mozzarella Feta Cheese Blend

Daily Sides: Potato Lyonnaise & Roasted Wild Mushrooms **Vg**

Dessert: Upside Down Plum Cake or Sugar Free Peanut Butter Fudge Bar or Fruit Cup

SATURDAY OCTOBER 16

Split Pea Soup **Vg** or Bibb Lettuce with Walnuts, Cranberries, Celery, Goat Cheese and White Balsamic Vinaigrette **V**

BEEF KABOBS \$25

Grilled Skewers of Flat Iron Steak with Cipollini Onions, Tomato & Red Bell Pepper Served with Side of Simple BBQ Sauce

*BLACKBERRY GLAZED CHICKEN \$23

Boneless Seared Chicken Thighs Baked in Blackberry Glaze

*SHRIMP & VEGETABLE SAUTE' \$24

Shrimp with Roasted Vegetables Tossed In a Mild Sweet Chili Sauce

LEMON TOFU & VEGETABLE KABOBS **Vg** \$18

Citrus Marinated & Grilled Skewers of Tofu, Bell Pepper, Cherry Tomatoes and Vidalia Onions

Daily Sides: Seasoned Faro **Vg** & Tossed Asparagus with Red Pepper and Balsamic Onions **Vg**

Dessert: Peanut Butter Chip Cookie or Sugar Free Jell-O with Fresh Fruit & Whipped Cream or Fruit Cup

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