

Dinner Choices for the week of
Monday, 17/25/2021
Saturday, 07/31/2021



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

SUNDAY JULY 25 CLOSED

MONDAY JULY 26th

Wild Rice & Mushroom Soup **Vg** or Wedge of Iceberg Lettuce with Crumbled Blue Cheese, Tomato, Red Onion, Turkey Bacon and Blue Cheese Dressing
GARLIC BUTTER RIBEYE \$26
Hand Cut Boneless Prime Ribeye Topped with Garlic Butter Sauce
JACK DANIELS GLAZED CHICKEN \$22
Boneless Chicken Thighs Tossed with Sweet Jack Daniels Honey Sauce and Topped with Onion Rings
*SALMON VALENCIA \$23
Poached North Atlantic Salmon with Cape Mussels in a White Wine Broth Finished with Green Peas
*SPINACH LASAGNA **V** \$18
Lasagna Noodles Layered with Fresh Baby Spinach, Herbed Ricotta, Mozzarella and Parmesan Cheeses & NBOC Tomato Sauce
Daily Sides: Corn on the Cobb **V** & Savory Cabbage **Vg**
Dessert: Almond Biscotti Duo or **Sugar Free Cheesecake Cake** or Fruit Cup Whole Fruit of the Week

TUESDAY JULY 27th

Carrot Coconut Soup **Vg** or Kale & Radicchio Salad with Pear, Sunflower Seeds, Goat Cheese, and a White Balsamic Vinaigrette **V**
STEAK AU POIVRE \$26
Grilled Sirloin Steak with a Black Peppercorn Brandy Cream Sauce
TUSCAN CHICKEN \$23
Fresh Grilled Chicken Breast, Baked with Fresh Mozzarella, Sundried Tomatoes and Basil then Finished with a Drizzle of Balsamic Glaze
*HONEY MUSTARD MAHI \$23
Mahi-Mahi Baked with Fresh Herbs & a Honey Mustard Glaze
GREEK PIZZA **V** \$18
Cauliflower Pizza Dough Brushed with Basil Pesto & Baked with Green Peppers, Tomato, Red Onion, Feta Cheese, Kalamata Olives & Finished with Tzatziki Sauce
Daily Sides: Fresh Herb Quinoa **Vg** & Roasted Plum Tomatoes with Garlic **Vg**
Dessert: Blueberry Lemon Upside Down Cake or **Sugar Free Pear & Apple Crisp** or Fruit Cup Whole Fruit of the Week

WEDNESDAY JULY 28th

Pasta e Fagioli Soup **Vg** or Tomato, Basil, Red Onion, Artichoke Hearts over a Bed of Bibb Lettuce with Italian Dressing **Vg**
*HOUSE MADE ALL BEEF MEATBALLS \$22
A Newbridge Favorite Simmered in NBOC Tomato Sauce
FUJI APPLE CHICKEN \$23
Roasted Statler Chicken Breast with Fire Roasted Fuji Apple Sauce
*CLAMS with BABY SHRIMP SAUCE \$ 23
Sautéed Local Clams in a White Wine Baby Shrimp Sauce
ITALIAN CAPRESE **V** \$19
Red and Yellow Grape Tomatoes, Roasted Garlic, Red Onion & Baby Mozzarella Lightly Sautéed and Tossed in Fresh Basil Pesto Sauce
Daily Sides: Linguini Pasta & Steamed Broccolini **Vg**
Dessert: Tiramisu or **Sugar Free Lemon Ricotta Cake** or Fruit Cup Whole Fruit of the Week

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THURSDAY JULY 29th

Three Bean Soup **Vg** or Caesar Salad
PORCINI DUSTED DELMONICO \$26
A Hand Cut Prime Ribeye Seasoned with Earthy Porcini Mushroom Powder & Served with Balsamic Reduction
CHICKEN FRESCO \$22
Chicken Breast with Sliced Tomatoes and Light Green Onion Cream Sauce
SOLE MEUNIERE \$23
Fresh Seared Panko Breaded Sole Served with Brown Almond Butter & Grilled Lemon
SWEET POTATO CANNELONIS **V** \$19
Fresh Egg Pasta Sheets Filled with Sweet Potato Filling and Served with Cranberry Glaze
Daily Sides: Basmati Rice & Cauliflower **Vg**
Dessert: Macadamia Minted Cookie or **Sugar Free Semisweet Mousse** or Fruit Cup Whole Fruit of the Week

FRIDAY JULY 30th

Tomato Vegetable Soup **Vg** or Chopped Salad with Raspberry Vinaigrette **V**
*HONEY BBQ BEEF \$22
Bottom Round of Beef Slow Cooked in Sweet BBQ Sauce and Served with Carrot Apple Slaw
SAGE RUBBED CHICKEN \$22
Grilled Chicken Leg and Thigh with Fresh Sage Pesto Sauce
BOSTON BAKED COD \$24
Fresh Local Cod with Seasoned Butter Crumbs
*CARROT MISO ORECCHIETTE **Vg** \$18
Orrechiette Pasta with Miso Sauce Topped with Carrot Gremolada and Toasted Bread Crumbs
Daily Sides: Tri-Color Couscous **Vg** & Plain Roasted Butternut Squash **Vg**
Dessert: Apple Streusel Cake or **Sugar Free Chocolate Chip Cookie** or Fruit Cup Whole Fruit of the Week

SATURDAY JULY 31st

Chicken Noodle Soup or Baby Field Greens with Tomato, Red Onion, Olive, Cucumber & Lite Herb Vinaigrette **Vg**
TENDERLOIN of BEEF \$26
Slow Roasted & Hand Carved Served with Red Wine Demi-Glace
POMEGRANATE CHICKEN \$22
Oven Roasted Half Chicken Served with Pomegranate Glaze
SALMON CROQUETTE \$20
Atlantic Salmon Cake of Blended Herbs & Spices Lightly Dusted in Panko Bread Crumbs Served with Scallion Remoulade
STUFFED MUSHROOMS **Vg** \$18
Portobello Mushrooms Baked with Red & Green Bell Peppers, Onions, Celery, Herbs & Finished with Sherry Vinaigrette.
Daily Sides: Corn on the Cobb **Vg** & Steamed Asparagus **Vg**
Dessert: Coconut Macaroons or **Sugar Free Strawberry Cheesecake** or Fruit Cup Whole 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.**