

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.**