



DINNER MENU

Week Of: August 7th – August 13th, 2022

Nosh Online Dinner Order Link: <https://forms.gle/VGYWD9ETKihcaPv27>

Nosh Online Reservation Link: <https://book.easytablebooking.com/book/?id=346e4&lang=en>

GRAIN OF WEEK: Kasha Pilaf

FRUIT OF THE WEEK: Anjou Pears

ENTRÉE ONLY: \$4 off

SUNDAY AUGUST 7th

STARTERS: Manhattan Fish Chowder or Garden Salad **Vg**

PROTEIN #1: Oven Baked Arctic Char \$27

Herb Marinated Arctic Char Served with Mango Raisin Chutney

PROTEIN #2: Homemade Meatloaf \$26

A New Bridge Favorite Recipe Made with Ground Beef Served with Mushroom Gravy

VEGAN OPTION: Roasted Vegetable and Bean Knishes \$20 **Vg**

Roasted Vegetables, Cannellini Beans and Potato Puree, Baked in Pastry and Served with Mustard Tofu Aioli

Daily Sides: Whipped Yukon Potato **Vg** & Sautéed Carrots with Honey Thyme Glaze **V**

Dessert: Strawberry Crumb Bar or Fruit Cup Fruit of the Week

MONDAY AUGUST 8th **BBQ**

STARTERS: Chilled Honey Dew and Mint Soup **Vg** or Garden Salad with Crispy Chick Peas **Vg**

PROTEIN #1: *Smoked Beef Brisket \$26

Smoked Beef Brisket with Carolina BBQ Sauce served with a side of Corn Bread

PROTEIN #2: Rainbow Trout \$27

Citrus Marinated Rainbow Trout, Grilled & Topped with Kiwi Pineapple Slaw

VEGAN OPTION: BBQ Ribs “Impossible Style” \$20 **Vg**

A Twist on Traditional Ribs with Grilled BBQ Impossible Meat Basted with Honey BBQ Sauce Served with Colorful Summer Slaw

Daily Sides: Corn on the Cob **Vg** & Charred Brussel Sprouts **Vg**

Dessert: Chocolate Layer Cake with Chocolate Mousse Filling or Fruit Cup Fruit of the Week

TUESDAY AUGUST 9th

STARTERS: Country Vegetable Soup **Vg** or Garden Salad **Vg**

PROTEIN #1: Herb Roasted Turkey \$26

Herb Roasted Turkey with Traditional Bread Stuffing and Sage Gravy

PROTEIN #2: Cornmeal Crusted Haddock \$27

Cornmeal and Flour Crusted Haddock Served with White Wine Vinaigrette

VEGAN OPTION: Mixed Bean and Rice Bowl \$20 **Vg**

A Blend of Rice, Black Beans, Kidney Beans, Cannellini Beans Red Onion & Tomato Topped with Fresh Salsa and Avocado Puree Garnished with Tortilla Chips

Daily Sides: Mashed Potatoes **Vg** and Steamed Peas **Vg**

Dessert: Fruit of the Forest Pie or Fruit Cup 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.



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WEDNESDAY AUGUST 10th Dairy Night

STARTERS: Borscht with Sour Cream or Greek Salad with Aegean Dressing

ENTRÉE #1: Eggplant Parmesan \$20

Breaded eggplant Deep Fried & Finished with Melted Mozzarella Cheese and NBOC Tomato Sauce

ENTRÉE #2: Spinach Pie **V** \$20

Spinach and Cheese filled Phyllo Dough Garnished with Tomato, Black Olive and Cucumber

VEGAN OPTION: Vegetable Lasagna \$20 **Vg**

Baked Layers of Lasagna Noodles, Vegetables, Tomato Sauce and Vegan Mozzarella Cheese

Daily Sides: Potatoes Au Gratin **V** and Garlic Tossed Rainbow Vegetables **Vg**

Dessert: Banana's Foster with Vanilla Ice Cream or Fruit Cup or Fruit of the Week

THURSDAY AUGUST 11th Fish Night

STARTERS: Beef and Eggplant Supper Soup or Garden Salad **Vg**

PROTEIN #1: Seared Bluefish \$27

Fresh Marinated Bluefish Seared with a Side of Mustard Vinaigrette

PROTEIN #2: Seared Red Snapper \$25

Herb Marinated Red Snapper Fillet, Seared and Served with Honey Lemon Sauce

VEGAN OPTION: Eggplant Roulade \$20 **Vg**

Peeled Eggplant Rolled & Stuffed with Lentils, Summer Squash, Spinach and Peppers,
Served with Mushroom Truffle "Cream" Sauce

Daily Sides: Herbed Rice Pilaf **Vg** & Roasted Cauliflower with Red Pepper **Vg**

Dessert: Fruited Coffee Cake or Fruit Cup Fruit of the Week

FRIDAY AUGUST 12th Shabbat

STARTERS: Chicken Matzo Ball Soup or Gefilte Fish

PROTEIN #1: *Chicken Marbella \$27

Slow Cooked Statler Chicken with Prunes, Olives, Capers, Red Wine, Parsley, Oregano and Red Wine Vinegar.
Seared and Simmered in its own Sauce

PROTEIN #2: Pomegranate Salmon \$27

Baked North Atlantic Salmon Served with a Pomegranate Sauce

VEGAN OPTION: *Tofu Marbella \$20 **Vg**

Marinated Tofu with Prunes, Olives, Capers, Red Wine, Parsley, Oregano and Red Wine Vinegar.
Seared and Simmered in its own Sauce

Daily Sides: Roasted Baby Yukon Potatoes **Vg** & Steamed Broccoli **Vg**

Dessert: Lemon Tart with Raspberry Coulis or Fruit Cup Fruit of the Week

SATURDAY AUGUST 13th

Nosh Closed for Dinner

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