



Saturday, September 28

### First Course

Choice of one

Soup Au Pistou **V**

Apple and Sweet Potato Bisque

Caesar Salad

Grilled Balsamic Vegetable Salad with White Balsamic Vinaigrette **V**

### Second Course

Full Course | Entrée Only

#### **SPAGHETTI and MEATBALLS**

22 | 19

A Newbridge Favorite. Twin Meatballs over Spaghetti Pasta with sauce and Shredded Parmesan Cheese

#### **TERIYAKI GLAZED CHICKEN with PINEAPPLE**

19 | 16

Fresh White Meat Chicken Lightly Flavored with Teriyaki and Baked with Pineapple Ring

#### **FAROE ISLAND BAKED COD with BUTTERY CRACKER CRUST**

23 | 20

Fresh Cod, Gently Marinated and Baked with Buttery Cracker Crust

#### **VEGETARIAN STEW with ROOT VEGETABLES **V****

15 | 12

A vegan Take on A Classical Dish. Fresh and flavorful mixture of Root Vegetables with Herbs and Seasonings

A full course meal includes your choice of soup or salad, two side offerings, dessert and a beverage

### Sides

Choice of Two

Spaghetti Pasta with Sauce or Corn on the Cob

Tossed Mixed Vegetables or Steamed Bok Choy

### Desserts

Peanut Butter Cookie

Tiramisu with Coco Powder

Sugar Free Peach Pie with Sugar Free Whipped Cream

Fruit Cup

Vanilla, Coffee, Chocolate or Our Specialty Ice Cream of the Week

Frozen Yogurt of the Week

Menu and Price are subject to change

**V** = Vegetarian =Heart Healthy

Consuming raw or undercooked meat, fish, shellfish, poultry or eggs can increase your risk of a food borne illness.

Inform your server if you or anyone in your party has a food allergy