



DINNER MENU

Week Of: January 16th – January 22nd, 2022

For Delivery Only. In Person Dining Temporarily Suspended

Instead of the Starch of the Day
You can Choose Healthy Grain
of the Week: Farro



SUNDAY, January 16th

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

PROTEIN #1: Oven Baked Halibut \$26

Herb Marinated Halibut Served with Mango and Sour Cherry Chutney

PROTEIN #2: Homemade Meatloaf \$23

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

VEGAN OPTION: Roasted Vegetable and Bean Knishes \$17 **Vg**

Roasted Vegetables, Cannellini Bean and Potato Puree, Wrapped in Pastry Baked and Served with Mustard Aioli

Daily Sides: Mashed Yukon Potatoes & Sautéed Carrots with Honey Thyme Glaze

Dessert: Chocolate Cake or Fruit Cup

MONDAY, January 17th

STARTERS: Sweet Potato Bisque **Vg** or Garden Salad with Pickled Beets **Vg**

PROTEIN #1: *Beef and Mushroom Pot Pie \$23

Beef with Cremini Mushrooms Braised in a Rich Stout Sauce Baked in Homemade Pastry Crust

PROTEIN #2: Asparagus Stuffed Chicken \$23

Chicken Breast Stuffed with Asparagus and White Beans Served with Garlic au Jus

VEGAN OPTION: Quinoa Cake \$18 **Vg**

Quinoa, Zucchini, Peppers, and Herbs Garnished with Chick –Pea Relish and Balsamic Glaze

Daily Sides: Egg Noodles & Roasted Brussel Sprout

Dessert: Chocolate Gingerbread Cookie or Fruit Cup

TUESDAY, January 18th

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

PROTEIN #1: Herb Roasted Turkey \$23

Herb Roasted Turkey with Traditional Challah Stuffing and Sage Gravy

PROTEIN #2: Cornmeal Crusted Haddock \$23

Cornmeal and Flour Crusted Haddock Served with White Wine Vinaigrette

VEGAN OPTION: Black Bean Burger \$17 **Vg**

Grilled Black Bean Pattie, Served on a Chia Roll with Lettuce, Tomato, Red Onion and Southwestern Aioli

Daily Sides: Mashed Potatoes and Steamed Peas with Pearl Onions

Dessert: Fruit of the Forest Pie or 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.



DINNER MENU

Week Of: January 16th – January 22th 2022

WEDNESDAY, January 19th **DAIRY NIGHT**

STARTERS: Tomato Soup with Parmesan Cheese Croutons or Caprese Salad 🍷

PROTEIN #1: Pan Seared Salmon \$23

Herb Marinated Salmon Seared and Served with a Side of Dill Butter

PROTEIN #2: Cheese Tortellini \$20

Tossed with Sautéed Leeks, Sundried Tomato and Cream Sauce

VEGAN OPTION: Tofu Stuffed Shells \$18 **Vg** 🍷

Stuffed Shells Filled with Vegan “Style Ricotta Cheese” Baked and Served with Pesto Tomato Coulis

Daily Sides: Dairy Noodle Kugel & Roasted Asparagus

Dessert: Tiramisu or Fruit Cup 🍷

THURSDAY, January 20th **FISH NIGHT**

STARTERS: Beef and Eggplant Supper Soup Or Garden Salad **Vg** 🍷

PROTEIN #1: Seared Sole \$24

Fresh Marinated Sole Seared and Topped with Caper Aioli

PROTEIN #2: Roasted Red Snapper \$24 🍷

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

VEGAN OPTION: Mediterranean Platter \$18 **Vg** 🍷

Seared Tofu, Hummus, Olives, Grilled Asparagus, Artichokes, and Tabbouleh Served with Toasted Crostini

Daily Sides: “Risotto Style” Tomato Barley & Roasted Cauliflower with Red Pepper 🍷

Dessert: Raisin Apple Bread Pudding or Fruit Cup 🍷

FRIDAY, January 21st ***Shabbat (In a Box)***

STARTERS: Chicken Matzo Ball Soup or Gefilte Fish

PROTEIN #1: *Chicken Marbella \$23

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 Arctic Char \$24

Arctic Char Baked Served with a Pomegranate Sauce

VEGAN OPTION: *Tofu Marbella \$18 **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 & Steamed Broccoli 🍷

Dessert: Lemon Pound Cake or Fruit Cup 🍷

SATURDAY, January 22nd

Nosh Closed

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