



DINNER MENU

Week Of: March 12th – March 18th 2023

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

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

Healthy Grain of the Week:
Barley

Entrée Course Only:

\$4 Off

Not available for in person dining

SUNDAY MARCH 12th

(In-Person Dining Buffet Price \$27)

STARTERS: Cauliflower Chickpea Soup Vg GF or Garden Salad Vg GF

ENTRÉE #1: *Chicken Piccata \$26

Seasoned Chicken Breast Lightly Floured, Seared, and Finished in a Lemon Caper Sauce

ENTRÉE #2: Almond Baked Scrod \$27 GF

Herb Marinated Fresh Scrod Lightly Topped with an Almond Crust

VEGAN OPTION: *Tofu Piccata \$20 Vg

Marinated Tofu Lightly Floured, Seared and Finished in a Lemon Caper Sauce

Daily Sides: Rice Pilaf Vg GF and Roasted Beets & Brussel Sprouts Vg GF

Dessert: Caramel Chocolate Brownie Torte Vg or Fruit Cup Vg GF

MONDAY MARCH 13th

NOSH CLOSED FOR BIRTHDAY NIGHT

TUESDAY MARCH 14th

(In-Person Dining Buffet Price \$26)

STARTERS: Roasted Root Vegetable Soup Vg GF or Garden Salad Vg GF

ENTRÉE #1: Herb Roasted Turkey \$26

Herb Roasted Turkey with Traditional Stuffing and Sage Gravy

ENTRÉE #2: *Stuffed Sole \$28 GF

Marinated Sole, Filled and Baked with Walnuts, Apple and Sweet Potato Served with Citrus Beurre Blanc (Non-Dairy)

VEGAN OPTION: Grilled Eggplant \$20 Vg GF

Fresh Eggplant Rubbed with Fresh Herbs, Grilled and Served with a Sauce of Tomato, Olives, Basil and Crispy Tofu

Daily Sides: Mashed Potatoes Vg GF and Roasted Turmeric Cauliflower Vg GF

Dessert: Lemon Pound Cake or Fruit Cup Vg GF

V= Vegetarian Vg=Vegan = Heart Healthy GF=Gluten Friendly

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

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WEDNESDAY MARCH 15TH MEDITERRANEAN NIGHT

(In-Person Dining Buffet Price \$27)

STARTERS: Persian Lentil Soup Vg GF or Garden Salad Vg GF with Chicken Liver Pate GF

ENTREE #1: *Roasted Chicken \$26

Herb Marinated Chicken Oven Roasted with Tomatoes, Olives, Garlic, Parsley in a White Wine Chicken Stock

ENTREE #2: Beef & Lamb Kafta \$27

Herb Marinated Ground Beef and Lamb Mixture Grilled and Served with a Side of Chermoula Sauce

VEGAN OPTION: Mediterranean Vegetable & Chickpea Stew \$20 Vg GF

A Rich Stew Combination of Chickpeas, Eggplant, Bell Peppers, Squash, Zucchini & Tomato

Daily Sides: Couscous Pilaf and Roasted Vg GF Roasted Asparagus

Dessert: Chocolate Blonde Brownie or Fruit Cup Vg GF

THURSDAY MARCH 16TH Night of the Shamrock

(In-Person Dining Buffet Price \$27)

STARTERS: Braised Cabbage Soup Vg GF or Garden Salad Vg

ENTREE #1: Corned Beef & Cabbage \$27

House Boiled Corned Beef Served with Whole Grain Mustard

ENTREE #2: Irish Chicken \$26 GF

Herb Marinated Chicken Rubbed and Roasted with Onions, Garlic, Paprika & Lightly Flavored Chicken Stock

VEGAN OPTION: Vegan Shepard's Pie \$20 Vg GF

A Combination of Mushrooms, Lentils, Carrots, Onions and Celery Topped and Baked with Cauliflower Mashed Potatoes

Daily Sides: Boiled Potatoes Vg and Braised Onions and Carrots Vg GF

Dessert: Shamrock Sugar Cookie V or Fruit Cup Vg GF

FRIDAY MARCH 17TH Shabbat Dinner

STARTERS: Chicken Matzo Ball Soup or Garden Salad Vg GF

ENTREE #1: *Braised Brisket \$29 GF

Beef Brisket Slowly Cooked with Red Wine and Dried Figs

ENTREE #2: Roasted Salmon \$27 GF

Fresh North Atlantic Roasted Salmon Topped with a Three Citrus Sauce

VEGAN OPTION: *Vegan Lentil "Meat Loaf" \$20 Vg

A Vegan Meat Loaf made with Impossible Meat, Minced Garlic, Onions, Garlic, Celery & Mushrooms then Blended with Lentils, Walnuts and Bread Crumbs Served with Vegan Gravy

Daily Sides: Garden Rice Pilaf Vg GF and Roasted Butternut Squash Vg GF

Dessert: Apple Babka or Fresh Fruit Cup Vg GF

SATURDAY MARCH 18TH

NOSH CLOSED FOR DINNER

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