



## DINNER MENU

Week Of: March 12<sup>th</sup> – March 18<sup>th</sup> 2023

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

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

Healthy Grain of the Week:  
Barlev

Entrée Course Only:  
\$4 Off  
*Not available for in person dining*

### SUNDAY MARCH 12<sup>th</sup>

(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 13<sup>th</sup>

**NOSH CLOSED FOR BIRTHDAY NIGHT**

### TUESDAY MARCH 14<sup>th</sup>

(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.



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WEDNESDAY MARCH 15<sup>TH</sup> 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 16<sup>TH</sup> Night of the Shamrock

(In-Person Dining Buffet Price \$27)

**STARTERS:** Braised Cabbage Soup **Vg** **GF** or Garden Salad **Vg**

**ENTRÉE #1:** Corned Beef & Cabbage \$27

House Boiled Corned Beef Served with Whole Grain Mustard

**ENTRÉE #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 17<sup>TH</sup> Shabbat Dinner

**STARTERS:** Chicken Matzo Ball Soup or Garden Salad **Vg** **GF**

**ENTRÉE #1:** \*Braised Brisket \$29 **GF**

Beef Brisket Slowly Cooked with Red Wine and Dried Figs

**ENTRÉE #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 18<sup>TH</sup>

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