

Dinner Choices for the week of
Sunday 06/26/2022 – Saturday 07/2/2022



Lighter Fare Menu Options
Entrée Course Only (\$4 off)

Centro Online Dinner Order Link: <https://forms.gle/prmUx3ZqthxgxNheA>
Centro Reservation Link: <https://book.easytablebooking.com/book/?id=2ed05&lang=us>

SUNDAY June 26th – **Centro Closed**

MONDAY June 27th

Turkey & Mushroom Soup GF or Wedge of Iceberg Lettuce with Crumbled Blue Cheese, Tomato, Red Onion, Turkey Bacon & Blue Cheese Dressing

VEAL CACCIATORE \$27 GF

Slow Cooked Veal Stew Meat with Tomatoes, Onions, Herbs, Bell Peppers & White Wine

PEAR GLAZED CHICKEN \$24 GF

Boneless Chicken Thighs Seared Then Baked & Served with Sweet Pear Honey Sauce

HALIBUT BOUILLIABASE \$28 GF

Fresh Halibut and Mussels Cooked in a Seafood Broth with Fennel, Tomatoes, Onions, Garlic and Fresh Herbs

*CHICKPEA & SQUASH CURRY Vg \$20 GF

A Simple Recipe of Chick Peas, Acorn Squash, Tomato & Red Lentils, Coconut Milk Gently Sautéed Then Tossed with Herbs, Curried Spices & Baby Spinach

Daily Sides: Rice Pilaf & Savory Cabbage Vg GF

Dessert: Chocolate Dipped Biscotti Duo or Sugar Free Orange Almond Cake or Fruit Cup

TUESDAY June 28th

Carrot & Coconut Soup Vg GF or

Kale & Radicchio Salad with Pear, Sunflower Seeds, Goat Cheese & a White Balsamic Vinaigrette V GF

STEAK AU POIVRE \$34 GF

Grilled Sirloin Steak with a Black Peppercorn Brandy Cream Sauce

APPLE PECAN CHICKEN \$28 GF

Herb Roasted Statler Chicken Breast Topped with Apple Chutney and Toasted Pecans

CRANBERRY HERB CRUSTED MAHI \$28 GF

Baked Mahi-Mahi Topped with Mixture of Fresh Herbs & Dried Cranberries

GREEK PIZZA V \$20 GF

Cauliflower Pizza Dough Brushed with Basil Pesto & Baked with Green Peppers, Tomato, Red Onion, Feta Cheese & Kalamata Olives with a side of Tzatziki Sauce

Daily Sides: Fresh Herb Quinoa Vg & Roasted Plum Tomatoes with Garlic Vg GF

Dessert: Turtle Cheesecake or Sugar Free Strawberry Rhubarb Cobbler or Fruit Cup

WEDNESDAY June 29th

Italian Night

Pasta e Fagioli Soup Vg or Tomato, Basil, Red Onion, Artichoke Hearts over a Bed of Bibb Lettuce with Lite Italian Dressing Vg GF

*HOUSE MADE ALL BEEF MEATBALLS \$27

A NewBridge Favorite Simmered in NBOC Tomato Sauce

TUSCAN CHICKEN \$26 GF

Fresh Grilled Chicken Breast, Baked with Fresh Mozzarella, Sundried Tomatoes & Basil then Finished with a Drizzle of Balsamic Glaze

*CLAM & SHRIMP SAUTE \$26 GF

Sautéed Local Clams in a White Wine Baby Shrimp Sauce

ITALIAN CAPRESE V \$20

Red & Yellow Grape Tomatoes, Whole Roasted Garlic, Red Onion & Baby Mozzarella Lightly Sautéed & Tossed in Fresh Basil Pesto Sauce

Daily Sides: EVO Linguini Pasta Vg & Steamed Broccolini Vg GF

Dessert: Tiramisu or Sugar Free Lemon Ricotta Cake or Fruit Cup

V=Vegetarian Vg=Vegan =Heart Healthy GF= Gluten Friendly (no recipe ingredients contain gluten)

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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THURSDAY June 30th

Roasted Vegetable Soup **Vg** **GF** or Caesar Salad

*LAMB OSSO BUCCO \$29 **GF**

Bone in Lamb Shanks Slow Cooked in a Merlot Sauce with Celery, Onions, and Carrots

PORTOBELLO CHICKEN \$26 **GF**

Grilled Chicken Breast Baked & Topped with a Sauce of Portobello Mushroom, Snap Peas & Chicken Broth

SOLE MEUNIERE \$30

Fresh Seared Panko Breaded Sole Served with Brown Almond Butter & Grilled Lemon

VEGETABLE CANNELONIS **V** \$20

Fresh Egg Pasta Sheets Rolled with Butternut Squash, Caramelized Onion, Roasted Garlic, Ricotta & Parmesan Cheeses Served with Cranberry Teriyaki Glaze

Daily Sides: Parsnip Potato Puree **GF** & Garlic Sautéed Kale and Onion **Vg** **GF**

Dessert: Sugar Cookie or Sugar Free Orange Mousse Torte or Fruit Cup

FRIDAY July 1st

Northern Bean & Tomato Soup **Vg** **GF** or NBOC Chopped Salad with Raspberry Vinaigrette **V** **GF**

PORCINI DUSTED DELMONICO \$37 **GF**

A Hand Cut Prime Ribeye Seasoned with Earthy Porcini Mushroom Powder & Served with Balsamic Reduction

PESTO CHICKEN \$26 **GF**

Roasted Chicken Leg & Thigh Served with Fresh Sage Pesto Sauce Garnished with Pepper and Onion Medley

BOSTON BAKED COD \$27

Fresh Local Cod with Seasoned Butter Crumbs

*SPINACH LASAGNA **V** \$20

Lasagna Noodles Layered with Fresh Baby Spinach, Herbed Ricotta, Mozzarella & Parmesan Cheeses Topped with NBOC Tomato Sauce

Daily Sides: Tri-Color Couscous **Vg** & Garlic Sautéed Green Bean with Toasted Almonds **Vg** **GF**

Dessert: Blueberry Crumb Cake or Sugar Free Chocolate Chip Cookie or Fruit Cup

SATURDAY July 2nd

Chicken Noodle Soup or Garden Salad with Shredded Carrot, Red Onion, Cucumber, Cherry Tomato & Lite Herb Vinaigrette **Vg** **GF**

SIRLOIN of BEEF \$33 **GF**

Slow Roasted & Hand Carved Served with Red Wine Demi-Glace

PLUM GINGER CHICKEN \$26

Oven Roasted Half Chicken Served with Plum Ginger Sauce

SALMON CROQUETTE \$24

Atlantic Salmon-Cake with Blended Herbs & Spices Lightly Dusted in Panko Bread Crumbs Served with Scallion Remoulade

STUFFED MUSHROOMS **Vg** \$20 **GF**

Baked Portobello Mushrooms Topped with Red & Green Bell Peppers, Onions, Celery, Herbs & Finished with Sherry Vinaigrette.

Daily Sides: Red Bliss Roasted Potatoes **Vg** & Steamed Asparagus **Vg** **GF**

Dessert: Lemon Meringue Pie or Sugar Free Strawberry Cheesecake or Fruit Cup

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