

**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 26<sup>th</sup> – Centro Closed**

**MONDAY June 27<sup>th</sup>**

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 28<sup>th</sup>**

**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 29<sup>th</sup>**

**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 30<sup>th</sup>**

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 **Vg** & Garlic Sautéed Kale and Onion **Vg** **GF**

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

**FRIDAY July 1<sup>st</sup>**

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 2<sup>nd</sup>**

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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