



DINNER MENU

Week Of: March 19th – March 25th 2023

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

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

Grain of the Week: Quinoa

ENTRÉE ONLY: \$4 off
**Not available for in person dining*

SUNDAY MARCH 19th

(In-Person Dining Buffet Price \$28)

STARTERS: Red Pepper Soup **Vg** **GF** or Garden Salad **Vg** **GF**

ENTRÉE #1: Lamb Provencal \$28

Fresh Lamb Morsels Slow Roasted with Tomatoes, Red Wine, Fresh Herbs, Carrots, Onions and Simmered in a Rich Brown Gravy

ENTRÉE #2: Chicken Divan \$28 **GF**

Herb Marinated Chicken Breast, Stuffed with Roasted Red Peppers and Broccoli, Topped with Supreme Sauce

VEGAN OPTION: Tofu & Spinach Stromboli \$20 **Vg**

Sautéed Spinach and Onions with Vegan Mozzarella Cheese, Cauliflower Tofu Crumble Wrapped in Homemade Stromboli Dough Served with Roasted Yellow Pepper Aioli

Daily Sides: Fingerling Potatoes **Vg** **GF** and Steamed Green Beans **Vg** **GF**

Dessert: Chocolate Brownie or Fruit Cup **Vg** **GF**

MONDAY MARCH 20th

(In-Person Dining Buffet Price \$27)

STARTERS: Grilled Vegetable Soup **Vg** **GF** or Garden Salad with Marinated Olives **Vg** **GF**

ENTRÉE #1: *Baked Arctic Char \$27 **GF**

Marinated and Baked with a Sweet Balsamic Glaze

ENTRÉE #2: Chicken Leg and Thigh \$26 **GF**

7 Spice Marinated Chicken Leg and Thigh Glazed & Roasted with a Sweet Tangy Apple Sauce

VEGAN OPTION: *Vegan Stuffed Bell Pepper \$20 **Vg** **GF**

Sweet Bell Peppers Filled and Roasted with Asparagus, Garbanzo Beans, Red Onion, Mushrooms, Olives and Quinoa Served with a Citrus Lemon Sauce

Daily Sides: Vegetable & Beet Succotash **Vg** **GF** Roasted Broccoli **Vg** **GF**

Dessert: Coffee Cake or Fruit Cup **Vg** **GF**

TUESDAY MARCH 21ST

(In-Person Dining Buffet Price \$28)

STARTERS: Three Onion Soup **Vg** **GF** or Garden Salad **Vg** **GF**

ENTRÉE #1: Herb Roasted Turkey \$26

Herb Roasted Turkey with Traditional Bread Stuffing and Sage Gravy

ENTRÉE #2: *Poached Haddock \$28 **GF**

Fresh Haddock Poached with White Wine and Topped with Romesco Sauce

VEGAN OPTION: *Peanut Tofu \$20 **Vg**

Crispy Tofu Strips Tossed with Stir-Fry Cabbage Slaw & Peanut Sauce

Daily Sides: Mashed Potatoes **Vg** **GF** and Honey Roasted Butternut Squash **V** **GF**

Dessert: Assorted Rugelach or Fruit Cup **Vg** **GF**

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: March 19th – March 25th 2023

WEDNESDAY MARCH 22ND Dairy Night

(In-Person Dining Buffet Price \$23)

STARTERS: Broccoli Cheddar Soup **V GF** or Greek Salad with Lemon Thyme Vinaigrette **V GF**

ENTRÉE #1: Vegetable Lasagna \$20

Mix of Vegetables, Garlic Cream Sauce, Ricotta, Parmesan, Romano and Mozzarella Cheeses with a Bread Crumb Topping

ENTRÉE #2: Seared Salmon  \$26

Pan Seared Salmon Served with Lemon Wedge

VEGAN OPTION: Seared Quinoa Cakes \$20 **Vg**  **GF**

White Quinoa Cakes Blended with Herbs and Spices Pan Seared & Served with Tomato Chick Pea Relish

Daily Sides: Noodle Kugel **Vg** and Oven Roasted Carrots **Vg**  **GF**

Dessert: Cheese Blintz Soufflé or Fruit Cup **Vg**  **GF**

THURSDAY MARCH 23RD Reminds Me of Summer

(In-Person Dining Buffet Price \$26)

STARTERS: Tomato Gazpacho Soup **Vg**  **GF** or Garden Salad **Vg**  **GF**

ENTRÉE #1: * Fish Cakes \$24

NOSH Made Fish Cakes Garnished with Grilled Plum Tomato Relish

ENTRÉE #2: Mixed Grill \$26 **GF**

A Duo of Grilled Boneless Herb Marinated Ribeye Steak Tips & Honey Apple Boneless Chicken Thighs

VEGAN OPTION: “Caprese Style” Pizza \$20 **Vg**

Grilled House Made Pizza Dough with Tomato, Basil, Red Onion, Crispy Tofu & Vegan Mozzarella Cheese Garnished with Baby Arugula and Olive Oil

Daily Sides: Rustic Potato Salad **V GF** and Citrus Slaw with Apples and Walnuts **Vg GF** 

Dessert: Vegan Peanut Butter Ice Cream (non-dairy) or Fruit Cup **Vg**  **GF**

FRIDAY March 24th Shabbat Dinner

STARTERS: Chicken Matzo Soup or Gefilte Fish or Garden Salad **Vg**  **GF**

ENTRÉE #1: Veal Hunter \$29 **GF**

Tender Veal Morsels Rolled in Gluten Free Chick Pea Flour Cooked in a Tomato Based Sauce of Onions, Bell Peppers, Tomato, White Wine, Mushrooms & Fresh Herbs


ENTRÉE #2: Apricot Chicken \$26 **GF**

Herb Marinated, Seared Chicken Leg and Thigh Served with Savory Apricot Sauce

VEGAN OPTION: Edamame, Tempeh & Bell Pepper Turnover \$20 **Vg**

Sautéed Sweet Bell Peppers, Onions, Edamame Beans, Sliced Tempeh, Vegan Mozzarella Cheese Wrapped and Baked in Puff Pastry Dough Served with Sweet Bell Pepper Sauce

Daily Sides: Garden Rice Pilaf **Vg GF** and Roasted Vegetables **Vg**  **GF** (Carrot, Broccoli and Peppers)

Dessert: Blueberry Pie or Fruit Cup **Vg**  **GF**

SATURDAY MARCH 25TH Nosh Closed for Dinner Service

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