

NOSH LUNCH SPECIALS

August 3rd - August 9th

Soup

Sunday: Manhattan fish chowder

Monday: White bean & kale **Vg** **GF** ❤️

Tuesday: Orzo spinach **Vg**

Wednesday: Split pea **Vg** **GF** ❤️

Thursday: Mushroom barley **Vg**

Friday: Chicken matzo ball

Saturday: Vegetable noodle **Vg**

Entrées

*All specials are \$14.99, beverage & one side included

Monday: Greek salad with grilled chicken **GF**

Romaine, peppers, onions, cucumbers, Kalamata olives, vegan feta cheese with herb vinaigrette

Tuesday: Pastrami Rachel

Wednesday: Chicken fingers and fries

Thursday: Twin beef tacos

with avocado aioli and a side of black bean and corn salad

Friday: Fish & chips

with French fries, coleslaw & lemon

NOSH DINNER BUFFET

August 3rd - August 9th

Buffet Price \$26

*Please see separate Friday
Shabbat menu and order form

Sunday- Chef's Buffet

Soup: Manhattan fish chowder

Entrée 1: Beef meatloaf with gravy

Catch of the day: Poached salmon GF♥

Rotisserie Chicken: Half or quarter white or dark served with cranberry sauce GF

Vegan: Vegetarian moussaka Vg

Starch: Honey-roasted sweet potatoes V GF or baked potato Vg GF

Veg: Ratatouille vegetables Vg GF♥ or steamed spinach Vg GF♥

Dessert: Cranberry oatmeal cookies V

Monday

CLOSED FOR BIRTHDAY NIGHT

Tuesday - Turkey Night

Soup: Orzo spinach Vg

Entrée 1: Herb-roasted carved turkey with sage gravy & bread stuffing

Catch of the day: Potato-crust cod GF

Chicken: Grilled chicken breast GF♥

Vegan: Vegetable frittata Vg

Starch: Scallion whipped potato Vg GF or baked sweet potato Vg GF♥

Veg: Broccoli au gratin Vg or steamed carrots Vg GF♥

Dessert: Banana bread V

Wednesday -Hawaiian Luau Night

Starters: Split pea Vg GF♥

Entrée 1: Sweet and sour turkey meatballs

Catch of the day: Coconut-crust Mahi with kiwi mango salsa

Rotisserie Chicken: Half or quarter white or dark served with cranberry sauce GF

Vegan: Hawaiian pizza Vg

Starches: Pineapple fried rice Vg or baked potato Vg GF

Veg: Sautéed snap peas with ginger and peppers Vg GF♥ or herb-roasted yellow squash Vg GF♥

Dessert: Parfait with vanilla cake, coconut pudding, crushed pineapple, toast coconut topped with fresh fruit V

Thursday - Deli Night

Soup: Mushroom barley Vg

Entrée 1: Hot or cold corned beef, pastrami, or turkey sandwich with fixings

Catch of the day: New England baked haddock

Rotisserie Chicken: Half or quarter white or dark served with cranberry sauce GF

Vegan: Impossible meat knish Vg

Starches: Nosh chips Vg GF or baked sweet potato Vg GF♥

Veg: Coleslaw V GF or sautéed zucchini Vg GF

Dessert: Donuts V

Dessert of the week:

Chocolate tart v

V = Vegetarian Vg = Vegan ♥ = Heart Healthy GF = Gluten Friendly.
Consuming raw or undercooked meat, fish, poultry or eggs can increase your risk of a foodborne illness. Please notify your server in advance of any food allergies you may have.



SHABBAT DINNER MENU

FRIDAY AUGUST 8, 2025 | WINTER GARDEN

STARTERS

Chicken matzo ball soup
or
Garden salad Vg GF ♥

ENTREES

Beef stuffed cabbage | \$25 GF

Maple dijon glazed Arctic char | \$24

Lentil and vegetable stuffed cabbage | \$18 Vg GF ♥

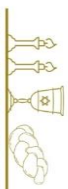
SIDES

Quinoa pilaf Vg GF ♥
Baked potato Vg GF
Roasted cauliflower Vg GF ♥
Steamed broccoli Vg GF ♥

DESSERTS

Apple sponge cake V
Fruit cup Vg GF ♥

SHABBAT DINNER MENU



Friday, August 8th, 2025

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, August 5th**

Subject to the cancellation policy. Shabbat pre-ordered meals will be charged 24 to 48 hours prior to event. Refunds may not be issued once charges have been processed

Name:

Apt. #:

Party / Group / Table Host

Meal Options Selections

**Lighter fare menu is not available during Shabbat dinner*

STARTER		ENTRÉE		DESSERT			
PLEASE SELECT ONLY ONE		PLEASE SELECT ONLY ONE		PLEASE SELECT ONLY ONE			
Matzo Ball Soup		Garden Salad	Beef	Fish	Vegan	Dessert	Fruit Cup
CHOICE OF DRESSING		CHOICE OF 2 SIDES					
French Italian	Honey Mustard Thousand Island	Raspberry Vinaigrette Oil & Vinegar	Broccoli	Baked Potato	Daily Veg	Daily Starch	

NOTES

CENTRO

WEEKLY SPECIALS

August 3rd - August 9th

Monday

- Soup:** Roasted corn and leek V GF \$5
Entrée 1: Grilled twin lamb chops with sweet blueberry bourbon LF \$34
Entrée 2: Black bean enchiladas with guacamole V \$12
Daily Sides: Mashed sweet potato V GF \$4
Braised mixed vegetables V GF ♥ \$3
Dessert: Chocolate sponge cake V \$6

Tuesday

- Soup:** Chilled cucumber dill soup with yogurt V \$5
Entrée 1: Black cod Florentine GF LF ♥ \$25
Entrée 2: Grilled vegetable stack with mozzarella and balsamic glaze V \$12
Daily Sides: Corn on the cob Vg GF \$4
Roasted tri-color carrots Vg GF \$3
Dessert: Espresso martini cheesecake V \$6

Wednesday

- Soup:** Carrot orange Vg GF ♥ \$5
Entrée 1: Crispy chicken cutlet with root beer glaze \$21
Entrée 2: Greek-baked soy cutlet with side of marinara V \$12
Daily Sides: Roasted dill baby potato Vg GF \$4
sautéed Brussel sprouts and onion Vg GF ♥ \$3
Dessert: White chocolate panna cotta with stewed rhubarb V \$6

Thursday

- Soup:** Sherry mushroom bisque V \$5
Entrée 1: Classic meatballs with marinara GF LF \$20
Entrée 2: Eggplant rollatini with herbed ricotta and roasted red pepper sauce V \$12
Daily Sides: Spaghetti Vg LF \$4
Steamed green peas Vg GF ♥ \$3
Dessert: Tiramisu V \$6

Friday

- Soup:** Tomato tarragon Vg GF ♥ \$5
Entrée 1: Seared halibut with cilantro lime butter GF \$27
Entrée 2: Fried bell pepper with cheesy sweet potato gnocchi V \$12
Daily Sides: Parsnip puree V GF \$4
Lemon butter asparagus V GF \$3
Dessert: Cherry pie V \$6

Saturday

- Soup:** Split pea Vg GF ♥ \$5
Entrée 1: Challah-stuffed chicken breast with gravy \$23
Entrée 2: Garden vegetable pizza with pesto on cauliflower crust V GF \$12
Daily Sides: Cranberry rice pilaf Vg GF \$4
Vegetable medley Vg GF ♥ \$3
Dessert: Lemon shortbread bar V \$6

Salad of the week

Watermelon and feta salad \$5/\$8 V GF
Cucumber, fresh mint, arugula and balsamic vinaigrette

Cookie of the week

Snickerdoodle cookie V \$2