



# CULINARY CORNER

## WHAT YOU NEED TO KNOW . .

Welcome Whitney! As you may have seen, there is a new face among the dining leadership team. Whitney Knott started with us as the Nosh restaurant manager on Monday May 11. Whitney most recently worked with the Newport Restaurant Group at Paparazzi in Wellesley. Please join us in greeting and getting to know Whitney as the newest member of the dining team!

New Centro dinner menu starts this Monday, May 25. As a reminder Centro will be closed for lunch in preparation and staff training of the new menu. In addition, there will be no dinner specials in Centro on that evening, only the full new dinner menu. The new menu is posted and can be previewed on the dining website and is included in this week's dining packet. We look forward to hearing about your new favorite items!

Sunshine and warm weather is just around the corner (we hope) and beginning on Memorial Day Monday May 25 we will begin the weekly BBQ Buffets in Nosh. Get a sneak peek at the menu by visiting the upcoming events page on the dining website.

The next NewBridge kitchen tour will take place on Tuesday June 16. We meet at the Centro host stand at noon that day for a comprehensive behind the scenes tour of the dining operations here at NewBridge. The tour takes about an hour so bring your walking shoes and join us by registering through the dining website before Friday June 12. (space is limited to 12 residents per tour)

As always, if you have any questions regarding an upcoming dining event, please contact Chelsea, Josh or another member of the dining leadership team. Contact information can be found on the community app or on the contact resources page of the dining website.

# C E N T R O

W E E K L Y S P E C I A L S

May 24<sup>th</sup> - May 30<sup>th</sup>

## Monday

**NO SPECIALS - NEW MENU ROLL OUT**

## Tuesday

**Soup:** Seafood gumbo GF LF \$5

**Entrée 1:** Cod Florentine GF LF ♥ \$25

**Entrée 2:** Black bean enchiladas with guacamole V \$12

**Daily Sides:** Potato hash Vg GF \$4

Roasted tri-color carrots Vg GF ♥ \$3

**Dessert:** Chocolate cheesecake bar V \$6

## Wednesday

**Soup:** Sherry mushroom bisque V GF \$5

**Entrée 1:** Roasted boneless chicken thighs with alfredo sauce \$21

**Entrée 2:** Greek baked soy cutlet with side of marinara V \$12

**Daily Sides:** Corn on the cob Vg GF \$4

Sauteed Brussel Sprouts & onion Vg GF ♥ \$3

**Dessert:** White chocolate panna cotta with stewed rhubarb V \$6

## Thursday

**Soup:** Roasted corn & leek V GF \$5

**Entrée 1:** Grilled filet with rosemary demi GF LF \$32

**Entrée 2:** Fried bell pepper with cheesy sweet potato gnocchi V \$12

**Daily Sides:** Sweet mashed potato V GF \$4

Braised mixed vegetables Vg GF ♥ \$3

**Dessert:** Chocolate sponge cake V \$6

## Friday

**Soup:** Tomato tarragon & fennel Vg GF ♥ \$5

**Entrée 1:** Seared Chilean sea bass with cilantro lime butter GF \$33

**Entrée 2:** Fresh fig, gorgonzola & vegan pepperoni flatbread pizza 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:** Buttermilk fried chicken with honey glaze \$22

**Entrée 2:** Stuffed pepper with lentils & vegan sausage with roasted red pepper sauce Vg 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

Beet & blue cheese salad \$5/\$8 V GF

with mixed greens, cherry tomatoes, candied pecans and citrus vinaigrette

## Cookie of the week

Oatmeal raisin V \$2

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.

# NOSH LUNCH SPECIALS

May 24<sup>th</sup> - May 30<sup>th</sup>

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## Soup

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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 **V**

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## Entrées

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

**Monday: Twin beef tacos**  
with avocado aioli & a side of black bean & corn salad

**Tuesday: Tuna melt**

**Wednesday: Chicken fingers and fries**

**Thursday: Beef knockwursts**  
with sauerkraut, mustard & tater tots

**Friday: Fish & chips**  
with a lemon wedge & tartar sauce

# NOSH DINNER BUFFET

May 24<sup>th</sup> - May 30<sup>th</sup>

Buffet Price \$26

\*Please see separate Friday  
Shabbat menu and order  
form

## Sunday - Chef's Selections

**Soup:** Manhattan fish chowder GF

**Entrée 1:** Persian braised beef tips with  
carrots and raisins

**Catch of the day:** Poached salmon GF ♥

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

**Vegan:** Eggplant moussaka Vg

**Starch:** Maple whipped sweet potatoes V GF or  
baked potato Vg GF

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

**Dessert:** Sugar cookie V

## Monday - Memorial Day Special BBQ Menu

### 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:** Spinach ravioli with tomato sauce Vg

**Starch:** Roasted fingerling potatoes Vg GF or  
quinoa Vg GF ♥

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

**Dessert:** Carrot cake V

## Wednesday - Caribbean Night

**Soup:** Split pea Vg GF ♥

**Entree 1:** Crispy beef tips with cabbage slaw

**Catch of the day:** Grilled mahi mahi with  
pineapple salsa GF ♥

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

**Vegan:** Curry chickpea stew Vg

**Starch:** Sweet plantains Vg or  
black rice with peas Vg GF

**Veg:** Braised cabbage Vg GF ♥  
roasted vegetable medley Vg GF ♥

**Dessert:** Mini éclair V

## Thursday - Deli Night

**Soup:** Mushroom barley Vg ♥

**Entrée 1:** Hot corned beef, hot pastrami, or  
grilled chicken 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 steamed peas Vg GF ♥

**Dessert:** Apple strudel V

**Dessert of the week:**  
**Chocolate chip cookie v**

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# SHABBAT DINNER MENU

FRIDAY MAY 29, 2026 | WINTER GARDEN

## STARTERS

Chicken matzo ball soup

or

Garden salad Vg GF ♥

## ENTREES

Beef stuffed cabbage served with sweet  
tomato sauce | \$25 GF

Maple Dijon glazed Arctic char | \$26 GF

Lentil & vegetable stuffed cabbage braised in  
tomato sauce | \$18 Vg GF ♥

## SIDES

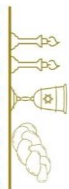
Parsley roasted potatoes Vg GF

Roasted cauliflower Vg GF ♥

## DESSERTS

Coffee cake V

Fruit cup Vg GF ♥



**Friday, May 29th, 2026**

**Shabbat Dinner in Winter Garden (Nosh)**

**Please return to collection box in the Nosh Restaurant no later than:  
5:00pm on Tuesday, May 26th**

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**

French Honey Mustard    Raspberry Vinaigrette    Italian Thousand Island    Oil & Vinegar

**NOTES: please list any dietary restrictions/preferences here. We will do our best to accommodate.**

# NOSH MEMORIAL DAY BBQ BUFFET

Monday, May 25th

## STARTER

Chilled melon and mint soup VG/GF

Salad bar

## MAINS

Honey BBQ beef ribs GF

Grilled vegetable, tofu & pineapple kebab VG 

Hamburgers

100% beef hot dogs

Veggie burgers (upon request)

Grilled marinated chicken breast GF 

Grilled marinated salmon GF 

## SIDES

Corn on the cob VG/GF

Cajun coleslaw V/GF

Potato salad V/GF

## DESSERT

Apple pie

Watermelon slices VG/GF 

**BUFFET PRICE \$30  
(ALL INCLUSIVE)**



# Centro Sunday Brunch Menu



## 11am - 2pm



### Baker's Corner

Assorted muffins and pastries prepared in house by NewBridge baker, Doug Kast

### Fresh Fruit and Granola

with assorted yogurts & cottage cheese

### Hot Oatmeal

with brown sugar & almond milk

### Lox & Bagels Platter

with assorted bagels, assorted cream cheeses, capers, sliced onion & tomato

### Chef's Omelette Station

whole eggs or egg whites, mushrooms, peppers, onions, tomatoes, spinach, American cheese, cheddar, Swiss

### Kenny's Avocado Toast

on sourdough with blistered cherry tomatoes and everything bagel seasoning

### Chef's Specials

Rum raisin French toast with caramelized apple sauce

Vegan caprese scrambled eggs with vegan mozzarella, tomato & basil

Meat lovers lyonnaise with beef bacon, turkey ham & caramelized onion

### Accompaniments

Chicken sausage

Turkey bacon

Vegan "sausage" patties

Breakfast potatoes

### Pricing

\$25 per person

\$15 Ages 5-12

\$10 Under 5



# CENTRO

## MENU

Welcome. We hope you will enjoy the new Centro menu that has been created with your dining pleasure in mind using local ingredients as much as possible.

Bon appétit!

### STARTERS

Soup du Jour | \$5  
Always fresh & changing

Chicken Lentil Soup | \$5 ♡ GF LF

Thai Vegetable Rolls | \$8 ♡ Vg LF  
Chilled twin vegetable rolls wrapped in rice paper, filled with rice noodles, cucumber, basil, cilantro, carrot & served with hoisin peanut dip

Double Crunch Cherry Chicken | \$7 GF LF  
Fried chicken tenders with black cherry & tomato basil relish with balsamic glaze

Crispy Crab Wontons | \$7 for 3 | \$12 for 5  
Wontons filled with crab & scallion cream cheese, served with duck sauce

### SALADS

Southwestern Salad | \$5 small | \$8 entrée V GF  
Shredded iceberg lettuce with corn, cherry tomato, black beans, shredded pepper jack cheese, crispy tortilla strips & avocado ranch dressing

Dedham Garden Salad | \$4 small | \$7 entrée ♡ Vg GF  
Mixed green lettuce with sliced radishes, cucumbers, black olives & red onion with white balsamic vinaigrette

Chef's Weekly Salad Special | \$5 small | \$8 entrée  
see weekly specials

**Your choice of dressings:** Caesar, honey mustard, thousand island, golden Italian, ranch, blue cheese, oil and vinegar, balsamic or low fat raspberry vinaigrette

### VEGETARIAN SELECTIONS

Grilled Peach and Burrata Flatbread | \$15 V  
Basil pesto, grilled peaches, burrata cheese, arugula & honey glaze  
**\*gluten free option available**

Rice Bowl | \$15 V LF  
Steamed brown rice topped with wild mushrooms, warm cabbage & bell pepper slaw, fried tofu & a sunny side egg with side of ponzu sauce

Summer Ragu | \$12 Vg  
Plant-based "sausage" stew with hearty seasonal vegetables

### FROM THE SEA

Broiled Mahi | \$26 GF LF ♡  
Fresh Mahi-mahi lightly seasoned, baked & topped with a yellow grape tomato relish

Lobster Ravioli | \$32  
Fresh pasta filled with cheese and fresh lobster, tossed with sherry wine sauce and spinach. Served with a garlic breadstick

Roasted Steelhead Trout | \$22  
Fresh skin-on trout, baked with Ritz & cashew crumb topping & finished with a mango buerre blanc

### POULTRY & MEATS

*Add sides & sauces to customize your meal*

Peruvian Rotisserie Half Chicken | \$22 GF LF  
Brined & marinated with paprika, lemon & cumin. Slowly cooked in a rotisserie oven & served with side of green sauce

Spiced Duck Breast | \$26 GF LF  
Chinese 5-spice seasoned duck breast seared & served with a raspberry brandy sauce

Lamb Chops | 2 bone \$19 | 4 bone \$39 GF LF  
Grilled double-boned Australian lamb chops marinated with mustard, garlic & rosemary served with grilled onion rings & mint jelly

Root Beer Glazed Prime Steak | \$24 GF LF  
Grilled sirloin tips served with root beer glaze



Scan QR Code for our Daily Specials

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# CENTRO

## MENU

### SANDWICHES & BURGERS

*Add sides & sauces to customize your meal  
All sandwiches served with pickles - gluten free bread  
available upon request*

Angus Burger | \$14 **LF**

7oz beef patty grilled to order with lettuce, tomato & onion & served on a brioche roll

Wood Fire Turkey Burger | \$16

Seasoned smoked turkey patty grilled to order topped with beef bacon, pepper jack cheese & red onion jam on a croissant roll

Mediterranean Eggplant Club | \$12 **V**

Crispy breaded eggplant sandwich with sundried tomato aioli, grilled onions, fresh mozzarella cheese on brioche roll

*Add cheese to any sandwich for no additional charge:  
American, Swiss, pepper jack, cheddar or vegan mozzarella*

### SAUCES & CONDIMENTS

*Choose from a variety of meal enhancing options at no additional charge*

|                       |                 |
|-----------------------|-----------------|
| sherry wine sauce     | A1 sauce        |
| homemade tomato sauce | Tabasco         |
| duck sauce            | ketchup         |
| red onion jam         | mustard         |
| demi                  | relish          |
| green sauce           | mayonnaise      |
| raspberry brandy      | tartar sauce    |
| root beer glaze       | sour cream      |
| mango buerre blanc    | parmesan cheese |
| ponzu sauce           | cocktail sauce  |

### BEVERAGES

Harney & Sons Tea, Coffee | \$2

**Soft Drinks:** Pepsi, Diet Pepsi, Ginger Ale, Iced Tea, Lemonade, La Croix | \$2

**Juices:** Orange, Cranberry, Arnold Palmer | \$2

**Water:** San Pellegrino | \$4 small

### TRADITIONAL HOUSE FAVORITES

Genovese Veal Roast | \$20 **GF LF**

Slow cooked boneless veal breast sliced and served with onion demi sauce

Simply Prepared Steelhead Trout | \$18 **♥ GF LF**

Fresh herb marinated skin on trout baked and served with lemon

Cheese Pizza | \$10 **V**

Baked flatbread topped with Newbridge tomato sauce and shredded mozzarella

\*may be prepared gluten free

Poached or Seared Atlantic Salmon | \$15 **♥ GF LF**

Please specify rare, medium, or well done

Sautéed Shrimp | \$9 for 3 | \$15 for 5 **GF LF**

Savorers 6oz Sautéed Chicken Breast | \$14 **♥ GF LF**

### STARCHES

Brown Rice | \$4 **♥ Vg GF**

Sweet potato fries | \$5 **Vg LF**

Baked potato | \$4 **Vg GF**

Rigatoni pasta with tomato sauce | \$4 **Vg LF**

Starch of the day | \$4

### VEGETABLES

Steamed Cauliflower | \$4 **♥ Vg GF**

Overnight baked tomato | \$4 **V**

topped with parmesan seasoned panko and herbs

Apricot braised baby carrots | \$4 **Vg GF**

Creamed green peas with fried onions | \$5 **V**

Vegetable of the day | \$3

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# C E N T R O

## D E S S E R T M E N U

### **Belmont Strip | \$7 V**

A Newbridge classic baked pastry filled with cream cheese & berries

### **Banoffee Pie | \$6 V**

A classic British dessert pie made with sliced bananas, whipped cream & caramel sauce on a biscuit base

### **Chocolate Tiramisu Torte | \$7 V**

A sugar-free decadent dessert, layering a pillowy coffee soaked, boozy mascarpone cream with a silky chocolate coating

### **Passion fruit Jell-O Cocktail | \$5 VG GF**

Diced assorted fruit made into a Jell-O served with passion fruit puree

### **Cookie of the week | \$3**

Baked fresh daily by our in house baker, Doug!

### **Special of the Day | \$6**

Always fresh & changing

### **Fresh Fruit Cup | \$6 ♡ VG GF**

An assortment of seasonal fruit

### **Hershey's ice cream**

**One Scoop | \$3**

**Two Scoops | \$6**