



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Dining committee openings! There are three current resident members of the dining committee whose three-year term is coming to an end. If you are interested in becoming a member please [click here](#) in the electronic version or refer to the memo included in the paper packet for the criteria and application guidelines.

The next Centro Brunch will be Sunday, July 26th from 11a.m. to 2p.m. Reservations open one week prior and can be made on-line through OpenTable on the dining website starting Sunday, July 19th or by contacting Centro directly starting Monday, July 20th. For menu and additional details please visit the upcoming events page on the dining website.

“A Taste of Summer”. The dining team is excited to announce their plans for another coursed dinner and paired wine event to be held on Sunday, August 2nd. This is a pre-register, pre-order event through the dining website and registration opens this Friday, July 10th. For additional details including menu and registration information please visit the upcoming events page on the dining website. Space is limited and the deadline to register is Sunday, July 26th so don't delay. We look forward to you joining us for this special dining event.

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.

Dining Committee Application Process

July 2, 2026

The Dining Committee is recruiting three new residents for three-year terms to begin in October 2026. The Committee is a collaborative advisory group requiring a significant commitment of effort and thoughtfulness. The Committee meets with the Food and Beverage (F&B) team on the first Wednesday of each month for approximately two hours.

Dining is a major component of our lives both for meals and special events. The Committee is a vehicle by which residents support the staff and its operations. NBOC is in the midst of major renovations. Planning is ongoing regarding the long-term design of our dining facilities, and the Committee will provide community input into this process.

Residents serving on the Dining Committee must be members of the Newbridge IL community for at least one year, as of October 2026, and are expected to attend all meetings. All applications will be reviewed by the current members of the Committee and the F&B staff, and new members will be chosen by a secret ballot of the current committee.

Expectations for Committee members are:

- To represent the entire IL community, bringing feedback to and from the community
- To provide input based on their personal observations. The committee is not a forum for discussion of personal needs or issues.
- To assist in problem solving and planning for the future of the dining services
- To be regular users of dining services, including Centro, Nosh, and special events.

Interested residents should submit a concise letter of interest to both Joshua Ferraro and to me, no later than Friday, July 24th.

Michael Ross

Birdsbugs@gmail.com



SUMMER *Tasting Menu*

*Each course includes wine pairing. Price of dinner is based on entree selection.
Choose one option from each course (excluding intermezzo)*

Starter

Grilled Peach and Tomato Salad with Whipped Goat
Cheese and cucumber White Balsamic Vinaigrette

Mango and Shrimp Ceviche Tostada

Intermezzo

Chilled Watercress Soup with Dressed Asian Pears

Main

Pan Seared Venison Loin

*Dark Chocolate reduction, celeriac and apple puree,
braised baby leeks*

\$70

Roasted Skate Wings

*Smoked mackerel pate, caviar, grilled endives,
walnut gremolata*

\$60

Harissa Charred Cauliflower

Mashed, confit chickpea with Tuscan kale

\$50

Final

Coconut Stone fruit Delight with Warm buttermilk biscuit

Chocolate semi-freddo with chocolate ganache



For tickets & registration visit upcoming events on the dining website

<https://nbocdine.org/upcoming-events/>

Registration opens Friday, July 10th & closes Sunday, July 26th

Limited space available

CENTRO

WEEKLY SPECIALS

July 12th - July 18th

Monday

- Soup:** Coconut, lentil & kale Vg GF ♥ \$5
Entrée 1: Artichoke & olive chicken
tangine GF LF \$23
Entrée 2: Cheese-stuffed shells with basil marinara
sauce V \$12
Daily Sides: Wild rice Vg GF \$4
Sautéed green beans Vg GF ♥ \$3
Dessert: Warm apple blossom V \$6

Tuesday

- Soup:** Salmon corn chowder GF \$5
Entrée 1: Veal scallopini with caper mushroom
wine sauce \$27
Entrée 2: Spanish omelet with potatoes, green
peppers, onions, mozzarella cheese V GF \$12
Daily Sides: Obrien potatoes Vg GF \$4
Roasted broccoli Vg GF ♥ \$3
Dessert: Italian ricotta cheesecake V \$6

Wednesday

- Soup:** Mushroom barley Vg ♥ \$5
Entrée 1: Citrus baked Arctic char LF \$26
Entrée 2: Cheese-stuffed pierogis with
caramelized onions, mushrooms and a side of
sour cream V \$12
Daily Sides: Baked sweet potato Vg GF ♥ \$4
Vegetable medley Vg GF ♥ \$3
Dessert: Brownie blondie V \$6

Thursday

- Soup:** Chilled peaches & cream V \$5
Entrée 1: Grilled bourbon turkey tips LF \$22
Entrée 2: Pasta primavera with rigatoni pasta,
broccoli, sundried tomato, jackfruit and pesto cream
sauce V \$12
Daily Sides: Corn on the cob Vg GF \$4
Roasted beets with feta V GF \$3
Dessert: Pecan pie V \$6

Friday

- Soup:** Cream of mushroom V GF \$5
Entrée 1: Italian braised veal osso buco GF LF \$28
Entrée 2: Impossible meatloaf with roasted tomato
coulis V LF \$12
Daily Sides: Mashed potatoes V GF \$4
Ratatouille vegetables Vg GF ♥ \$3
Dessert: Blueberry coffee cake V \$6

Saturday

- Soup:** Mulligatawny Vg GF \$5
Entrée 1: Pistachio-crust salmon GF ♥ \$24
Entrée 2: Vegetable samosas with green
chutney Vg \$12
Daily Sides: Basmati rice with toasted
almonds Vg GF \$4
Balsamic-glazed Brussel sprouts Vg GF ♥ \$3
Dessert: Mississippi mud cake V \$6

Salad of the week

Garden salad \$5/\$8 Vg GF ♥
Onion, tomato, carrots, cucumber & romaine lettuce
with golden Italian dressing

Cookie of the week

Rocky road V \$3
(contains nuts)

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

July 12th - July 18th

Soup

Sunday: Pesto-roasted vegetable Vg GF 

(contains nuts)

Monday: White bean & kale Vg GF 

Tuesday: Potato lentil Vg GF

Wednesday: Split pea Vg GF 

Thursday: Minestrone Vg

Friday: Chicken matzo ball

Saturday: Vegetable noodle V

Entrées

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

Monday: Italian Sub with turkey, beef salami and fixings

Tuesday: Sloppy Joe on a bulky roll

Wednesday: Chicken fingers and fries

Thursday: Chicken quesadillas with salsa and guacamole

Friday: Fish & chips

NOSH DINNER BUFFET

July 12th - July 18th

Buffet Price \$26

Sunday- Chef's Buffet

Soup: Pesto-roasted vegetable Vg GF 
(contains nuts)


Entrée 1: Beef chili with corn bread

Catch of the day: Poached salmon with
grilled lemon GF 

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

Vegan: Vegan cheddar polenta cake with
marinara sauce Vg

Starch: Baked potato Vg GF

Veg: Roasted broccoli with cauliflower Vg GF 

Dessert: Chocolate lava cake V


Monday-BBQ

See separate BBQ Menu


Tuesday - Turkey Night

Soup: Potato lentil Vg GF


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

Catch of the day: Seared red snapper with
mango salsa GF 

Chicken: Grilled chicken thighs GF

Vegan: Sweet potato and lentil tagine with curried
crispy chickpeas Vg GF 

Starch: Yellow rice Vg GF

Veg: Vegetable medley Vg GF 

Dessert: Assorted pies V


Wednesday Night Lites

See Nosh Bistro Menu

Thursday - Prime Rib

Soup: Minestrone Vg 

Entrée 1: Carved prime rib with au jus &
horseradish sauce

Catch of the day: Citrus roasted striped bass GF 

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

Vegan: Mushroom Burekas with rustic tomato
sauce Vg

Starches: Chive mashed potato Vg GF

Veg: Grilled asparagus Vg GF 

Dessert: Assorted desserts V

***Please see separate Friday
Shabbat menu and order form**

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



SHABBAT DINNER MENU

FRIDAY JULY 17, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup
or
Garden salad Vg GF ♥

ENTREES

Honey-roasted Zaatar Statler chicken breast with
apricots and prunes | \$24 GF

Maple baked salmon | \$26 GF ♥

Honey-roasted Zaatar tofu with apricots and prunes
| \$14 Vg GF

SIDES

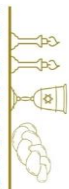
Tzimmes Vg GF

Sumac & garlic roasted cauliflower Vg GF ♥

DESSERTS

Apple babka V

Fruit cup Vg GF ♥



Friday, June 17th, 2026

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, June 14th**

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	Chicken	Fish	Vegan	Dessert	Fruit Cup

CHOICE OF DRESSING

French Honey Mustard Raspberry Vinaigrette Italian Thousand Island Oil & Vinegar

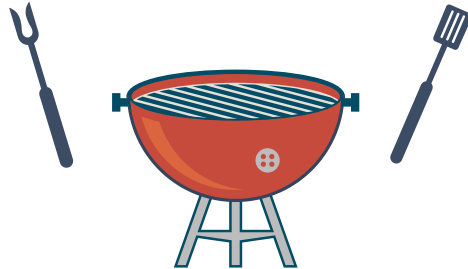
NOTES: please list any dietary restrictions/preferences here. We will do our best to accommodate.

NOSH DINNER

Monday, July 13th, 2026

BBQ MENU IS DINE-IN ONLY

ALL TAKE OUTS NEED TO BE PLACED BY 2PM
FROM THE ALWAYS ON MENU ONLY



STARTERS:

Agave Watermelon and Mint Gazpacho **VG/GF** 
or Salad Bar **VG/GF**

FRESH OFF THE GRILL:

Beef Burgers

Beef Hot dog

Veggie Burger (Upon request)

Marinated Salmon Filet

Mojo Marinated Chicken

DAILY SIDES:

Corn on the Cob **VG** 
Curry Red Bliss Potato
Salad **V**
Coleslaw **V**

CONDIMENTS:

Lettuce, Tomato & Red Onion,
Pickles, Relish, Ketchup, Mustard &
Mayo

DESSERT:

Kosher Ice Cream Bar
Fruit Platter **VG/GF**

Buffet Price: \$26