

Monday Lunch

Soup of the Day: Beef Barley

Crispy Chicken BLT Wrap with Pesto Aioli

Tuesday Lunch

Soup of the Day: Clam Chowder

**Autumn Cranberry Chicken Salad
on a Brioche Roll**

Wednesday Lunch

Soup of the Day: Vegetable Stew

Sante Fe Chicken Sandwich

Thursday Lunch

Soup of the Day: Southwestern Black Bean

Crispy Fish Taco

Friday Lunch

Soup of the Day: Minestrone

Assorted Pizza

Cheese * Pepperoni *

Spinach and Feta with Alfredo Sauce

Saturday Lunch

Soup of the Day: Beer Cheddar Ale

**Grilled Cheese and Tomato
with French Fries**

Dessert Menu

A selection of assorted, freshly made

Pies * Cakes * Tortes * Pudding

Ice-cream * Cookies

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Sugar-free & Gluten-free Available

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**THE
Huntington**
AT NASHUA
A Silverstone Living Community

Lunch and Dinner Menu

October 4th - October 10th



Bistro Hours

Monday through Saturday

Breakfast 8:00am – 10:00am

Lunch 11:30am – 1:30pm

Dinner 4:00pm – 7:00pm

Sunday

Dinner Noon – 2:00pm

Supper 4:30pm – 5:30pm

Dining Room Hours

Monday through Saturday

4:45pm – 7:00pm

Sunday

12:00pm – 2:00pm

**For Reservations Call
603-821-1260**

🌀 Start with our Soup or Salad Du Jour 🌀

Sunday Dinner

Roasted Tenderloin of Beef
with Caramelized Onion Au Jus GF

Baked Haddock Topped with Roasted Peppers
and Pesto Crumbs GFA

(V) Lentil and Roasted Vegetable Ragu GF

*Mushroom Risotto * Baked Potato * Asparagus*
*Garlic Butter Broccoli * Roasted Butternut Squash*
(All Sides GF)

Monday Dinner

American Chop Suey with Garlic Bread

Pan Seared Swordfish
with Roasted Red Pepper Bruschetta GF

(V) Peanut Chickpea Protein Bowl
Red Cabbage, Carrots and Cucumbers
with Brown Rice GFA

Mashed Sweet Potatoes GF * *Vegetable Brown Rice Pilaf*
Broccoli GF * *Summer Squash and Havarti Casserole*
Roasted Root Vegetables GF

Tuesday Dinner

Sirloin Burger Topped with
Swiss Cheese, Caramelized Onions GFA

Baked Cod with Ritz Cracker Crumbs GFA

(V) Quinoa and Vegetable Stuffed Zucchini GF

*Vegetable Farro Rice * Onion Rings * Ranch Slaw* GF
Acorn Squash with Cranberries GF
Roasted Vegetable Medley GF

Wednesday Dinner

Homestyle Meatloaf with Savory Gravy GFA

Maple Dijon Glazed Salmon GF

(V) Tofu Cacciatore over Orzo GFA

Roasted Tri Colored Fingerling Potatoes GF
Zucchini and Stewed Tomatoes GF * *Corn O'Brien* GF
Green Beans GF

Thursday Dinner

Apple Balsamic Glazed Ribs with Corn Bread GF

Crab Crusted Baked Haddock GFA

(V) Black Bean Veggie Burger GFA

*Herb Roasted Yukon Gold Potatoes * Lemon Herb Risotto*
*Cranberry Acorn Squash * Vegetable Medley*
Brown Sugar Roasted Carrots (All Sides GF)

Friday Dinner

Grilled Steak Tips GF

Fried Coconut Shrimp
with Sweet Chili Orange Marmalade Sauce GFA

(V) Hearty Bean Stew
with Freshly Baked Pita Bread GF

Baked Potato GF * *Sweet Potato Fries*
Coleslaw GF * *Zucchini* GF * *Grilled Vidalia Onions* GF

Saturday Dinner

Chicken Parmesan GFA

Poached Salmon with Chive Hollandaise GF

(V) High Protein Vegan Stir Fry
Butternut Squash, Beansprouts, Edamame Beans,
Spinach, Kale, Black Beans and Broccoli GFA

Penne Pasta with Marinara GFA * *Vegetable Couscous*
Roasted Cauliflower GF * *Garlic Green Beans* GF

Available Upon Request:

- ❖ Grilled Chicken
- ❖ Seafood Items
- ❖ Half Sized Portions
- ❖ Kids Menu

