



# Arbor Menu

Week of April 14th

All Dinner options are served with Choice of Beverage: Coffee, Tea, Juice or Soda, Choice of Three Starters and Featured Dessert or Ice Cream.

## Featured Starters

Please Choose up to Three Starters

All Starters Gluten Free Unless Noted \*

- Fresh Baked White Pan Rolls \*
- Side Caesar Salad \*
- Side Bean Salad
- Weekly Soup: Manhattan Seafood

## Always Available

- Fresh Clementine, Pear, or Banana
- Mandarin Oranges or Peaches
- Fruit Cocktail
- Cottage Cheese
- Low Fat Yogurt
- Un Sweetened Apple Sauce

## Desserts

Monday: Bumbleberry Pie

Tuesday: Blueberry Peach Bundle




Wednesday: Robin Egg Cake

Thursday: Easter Oero Casserole

Friday: Éclair Pudding Cake

## Ice Cream



- RF NSA Vanilla
- RF NSA Chocolate
- RF NSA Turtle Sundae
- RF NSA Butter Pecan
- Dark Chocolate Raspberry
- Road Runner Raspberry
- Cappuccino Crunch
- Rainbow Sherbet




- RF Reduced Fat
- NSA No Sugar Added
-  Dairy Free
-  500mg Sodium or Below
-  Gluten Free

## Dinner Entrée Selections

Monday, April 14th:



**Soup of the Day: Italian Chicken** 


**Option 1:** Baked East Coast Haddock with Seasoned Bread Crumbs, Roasted Lemon Chive Butter,  Orzo Pasta with Radicchio, Feta Cheese, and French Beans 

**Option 2:** Grilled Marinated Chicken Thighs with Apricot Glaze,  Dried Fruit Cous Cous and Asparagus  

Tuesday, April 15th:


**Soup of the Day: Beef & Noodle** 


**Option 1:** Cashew Chicken Stir Fry with Broccoli, Sweet Bell Peppers, Onion, and Sugar Snap Peas served with Brown Rice, Sesame Stir Fry Sauce, and Toasted Cashews  

**Option 2:** Beef & Cheese Enchiladas with Flour Tortillas, Mild Green Chiles, Cheddar Cheese, and Enchilada Sauce served with Black Beans and Mexican Corn Elote (available )

Wednesday, April 16th:



**Soup of the Day: White Chicken Chili** 

**Option 1:** Gulf Shrimp Fettuccine Alfredo with Parmesan Garlic Cream Sauce and Fresh Broccoli Florets (available )

**Option 2:** Grilled Sliced Pork Tenderloin with BBQ Sauce,  Baked Mac & Cheese, Southern Greens, and Creamy Cole Slaw

Thursday, April 17th:


**Soup of the Day: Beefy Cheesy Tomato**


**Option 1:** Grilled Teriyaki Shrimp with Pineapple Salsa, Steamed Jasmine Rice, and Mixed Asian Vegetables  

**Option 2:** Salisbury Steak with Onion & Mushroom Gravy served over Mashed Potatoes with Garlic Green Beans

Friday, April 18th:

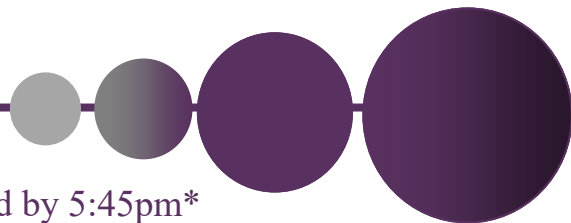
**Soup of the Day: Split Pea with Ham** 

**Option 1:** Broiled Atlantic Salmon with Honey Citrus Glaze, Wild Rice Pilaf, and Steamed Asparagus   

**Option 2:** Smoked Chicken Angel Hair Pasta with Fresh Basil, Pancetta Bacon, and Plum Tomato Garlic Sauce served with a Fresh Vegetable Medley (available )

Options 3 – 5 listed on back of Menu

# Trellis/Bistro Menu



## (Page 2) Dining Hours

Monday-Friday: Trellis & Bistro 4:30-6:00pm \*Please be seated by 5:45pm\*

Saturday-Sunday: Trellis & Arbor 4:00-6:00pm

## Featured Starters

*Please Choose up to Three Starters*

*All Starters Gluten Free Unless Noted \**

- Fresh Baked White Pan Rolls \*
- Side Caesar Salad \*
- Side Three Bean Salad
- Weekly Soup: Manhattan Seafood

## Always Available

- Fresh Clementine, Pear, or Banana
- Mandarin Oranges or Peaches
- Fruit Cocktail
- Cottage Cheese
- Low Fat Yogurt
- Un Sweetened Apple Sauce

## Desserts

Saturday: Sugar Cookies

Sunday: Assorted Fruit Pies

## Ice Cream

RF NSA Vanilla

RF NSA Chocolate

RF NSA Turtle Sundae

RF NSA Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

## Saturday, April 19th

**Soup of the Day: Cream of Mushroom**



**Option 1:** Shrimp & Crab Neptune Salad with Celery, Onion and Mayonnaise  served on a Fresh Baked Croissant served with Raw Vegetables and Fresh Fruit

**Option 2:** Braised Beef Pot Roast with Mashed Potatoes and Roasted Root Vegetables 

## Sunday, April 20th

**Happy Easter!**




**Soup of the Day: White Chicken Lasagna**


**Option 1:** Chilled Gulf Shrimp with Fresh Lemon, Cocktail Sauce, Deviled Egg, and Roasted Beet Salad  

**Option 2:** Ham and Scallop Potato Casserole served with Roasted Honey Glazed Carrots 

## Additional Entrée Selections

*We apologize Options 5 & 6 are not available on Easter Day*

**Option 3:** Grilled Marinated Vegetable Plate with Seasonal Market Vegetables, Portobella Mushrooms,  and Mozzarella Cheese (served with or without Grilled Chicken)  

**Option 4:** Grilled Chicken Caesar Salad with Romaine Lettuce, Fresh Cherry Tomatoes, Shredded Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing (available 

**Option 5:** Baked Pepperoni Pizza with Tomato Basil Sauce and a Parmesan Three Cheese Blend (available 

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
Alert staff to any allergies or dietary needs.*



**Please Join Us for a Joyful Easter Buffett!**

**Sunday, April 20th at 11am to 1pm**

**In the Trellis, Bistro, & Arbor Dining Rooms**

**Resident = Meal Exchange**

**Guest Price = \$28**

**Reservations available for parties up to 8**