

Week of August 18th

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 <u>Unless</u> Noted *

- Fresh Baked Assorted Rolls *
- · Side Garden Salad 🚫
- Fresh Fruit: Michigan Peaches 🚫
- · Weekly Soup:

Chilled Sweet Pea & Mint 🔕



Always Available 🛇

- · Fresh Banana, Apple, or Orange
- Mandarin Oranges or Peaches
- · Fruit Cocktail
- · Low Fat Cottage Cheese
- · Low Fat Yogurt
- Un Sweetened Apple Sauce **Desserts**

Monday: Bumbleberry Pie

Tuesday: Mixed Berry Crepes with

Lemon Whip

Wednesday: Orange Crush Cake

Thursday: Tres Leches Cake

Friday: Pecan Pie

Ice Cream @

RF NSA Chocolate

RF NSA Turtle Sundae & Butter Pecan

Vanilla Bean

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

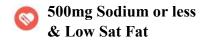
Rainbow Sherbet

Midnight Caramel River

Bourbon Brown Butter Truffle

RF Reduced Fat

NSA No Sugar Added





D Dairy Free

Daily Entrée Selections

Monday, August 18th:

Soup of the Day: French Onion (w/o Croutons)

Option 1: Southern Style Shrimp & Creamy Parmesan Grits with Honey Roasted Carrots G

Option 2: Stir Fry Beef Sirloin with Brown Rice, Soy & Ginger Garlic Sauce, Snow Peas, Carrots, Broccoli, Sweet Peppers, and Toasted Sesame Seeds 🚫 📵 🔎

Tuesday, August 19th:

Soup of the Day: Golombki (Stuffed Cabbage)

Option 1: Grilled Chicken and Butternut Squash Ravioli with Brown Sage Butter, Local Squash, and Caramelized Shallots 🚫

Option 2: Grilled Pork Tenderloin with Peach Salsa, (D) Mashed Sweet Potatoes, and Roasted Asparagus 🔕 🔀

Wednesday, August 20th:

Soup of the Day: Cheesy Broccoli @

Option 1: Fried Perch with Shoe String French Fries, Creamy Slaw, Lemon, and Home Made Tartar Sauce (available 1)

Option 2: Italian Sausage Bolognese served over Herb Pappardelle Pasta with (D) Parmesan Cheese and Steamed Green Beans (available GP)

Thursday, August 21st:

Soup of the Day: Vegetable 🔕 📵

Option 1: Seared Lake Trout Piccata with Lemon Caper Mushroom Butter, Redskin Potatoes, and Steamed Broccoli 🚫 🕕

Option 2: Sliced Beef Sirloin with Chimichurri Sauce, Yellow Tomato Salsa, (D) White Cheddar Mashed Potatoes, and Roasted Carrots

Friday, August 22nd:

Soup of the Day: Split Pea and Ham

Option 1: Chicken Cacciatore with Red Peppers, Tomato, and Onions (D) served with Creamy Polenta and Roasted Vegetable Medley 🚫 🙃

Option 2: Poutine (French Fries & Cheese Curds) with House Smoked Pork, Brown Gravy, Scallions, and Corn on the Cobb

Additional Entrée Selections

Options 3 - 6 listed on back of Menu

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(Page 2) Dining Hours

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

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



Please Choose up to Three Starters

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- Fresh Baked Assorted Rolls *
- · Side Garden Salad 🔕



· Fresh Fruit: Michigan Peaches 🦝



· Weekly Soup:

Chilled Sweet Pea & Mint 🚫



Always Available 🔕

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- Fruit Cocktail
- · Low Fat Cottage Cheese
- · Low Fat Yogurt
- · Un Sweetened Apple Sauce

Desserts

Saturday: Strawberry Shortcake

Sunday: Butterscotch & **Chocolate Pudding Duo**

Ice Cream @

RF NSA Chocolate

RF NSA Turtle Sundae & Butter Pecan

Vanilla Bean

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

Midnight Caramel River

Saturday, August 23rd

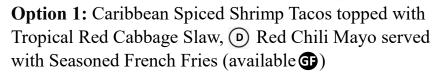
Soup of the Day: Italian Wedding

Option 1: Smoked BBQ Brisket Sandwich served with French Fries and Coleslaw (D) (G without the Bun)

Option 2: Classic Shrimp & Dill Salad with Celery, Bell Pepper and Mayonnaise served over Fresh Greens with G a Baked Muffin and Fresh Fruit Garnish 🚫

Sunday, August 24th

Soup of the Day: Mexican Beans-n-Rice



Option 2: Crispy Baked Chicken Thighs with Yellow Potatoes, and Zucchini, Squash, Corn, and Tomato Medley 🚫 🙃

Additional Entrée Selections

Option 3: Grilled Marinated Vegetable Plate with Market Vegetables, Portobella Mushrooms, Cannellini Beans, (D) and Mozzarella Cheese (served with or without Grilled Chicken) 🚫 🚭

Option 4: Grilled Chicken Salad with Fresh Greens, Shredded Garlic Croutons (D) served with Home Made Ranch Dressing

Option 5: Smoked Chicken Spinach Salad with Red Onion, Sugared Pecans, Caramelized Pears, © Goat Cheese Fritter and Warm Bacon Balsamic Vinaigrette Dressing

Option 6: Baked Three Cheese Flatbread Pizza with Fresh Basil Pesto, Tomatoes, Mozzarella, Parmesan, and Goat Cheese (available **G**)

Bourbon Brown Butter Truffle

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. In order to better serve you, Please keep substitutions to a minimum.

Sandwiches:

Served on Wheat Bread with Potato Chips

Grilled Cheese Sandwich

Peanut Butter & Jelly Sandwich

The Grill:

Grilled Chicken Breast or Chicken Tenders with Ranch Dressing served with Fresh Vegetables Hot Dog with Ketchup & Mustard served with Potato Chips