



dinner menu

Week of September 14th

All options are served with: *Choice of Artisan Bread, Fresh Fruit or Canned Fruit, *Choice of Soup, *Choice of Weekly Salad or Starter Salad, and Featured Dessert.

Artisan Bread

Monday: French Roll

Tuesday: Pumpernickel Roll

Wednesday: Knot Roll

Thursday: Sunflower Bread

Friday: Cranberry Bread

Fresh Fruit ♥

Monday: Sliced Melon

Tuesday: Cut Strawberries

Wednesday: Whole Banana

Thursday: Pineapple & Mango

Friday: Orange Sections

Soup

(Choice of One)

Weekly: Sweet Potato & Squash Bisque **R**

Monday: Potato & Cheese

Tuesday: Shrimp Corn Chowder

Wednesday: Creamy Tomato

Thu: Manhattan Seafood Chowder

Friday: Vegetable Beef Barley **R**

Starter Salads

Vegetarian Three Bean Salad

Asian Salad (w/o Chicken)

Ice Cream

Vanilla **Coffee**

Chocolate **Orange Blossom**

NSA Butter Pecan

♥ Heart Healthy

R Reduced Sodium

GF Gluten Free

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

Daily Entrée Selections

9/14 (Mon.)

Option 1: Drakes Flour Dusted Fried Walleye served with Steamed Redskin Potatoes ♥ and Sautéed Yellow Squash

Option 2: Creamy Chicken Pot Pie w/Green Peas, Carrots, Corn & Potato

Featured Dessert: Blueberry Cake

9/15 (Tues.)

Option 1: Seafood Fettuccine w/Basil Pesto Cream & Wild Mushrooms served with Steamed Broccoli & Red Peppers ♥

Option 2: Swiss Steak w/Sautéed Onions, Tomato & Gravy served with White Cheddar Mashed Potatoes and Steamed Broccoli & Red Peppers ♥

Featured Dessert: Zebra Cake

9/16 (Wed.)

Option 1: Seared Salmon w/Olive Tapenade **GF** served with a Baked Potato ♥ Chive Sour Cream and Steamed Asparagus ♥

Option 2: Pulled BBQ Spiced Pork w/Fried Onion Rings served with Mashed Sweet Potatoes ♥ and Braised Swiss Chard ♥

Featured Dessert: Peach Pie

9/17 (Thurs.)

Option 1: Cornmeal Crusted Catfish w/Homemade Remoulade Sauce served with Hush Puppies and Stewed Tomatoes

Option 2: Chicken Fajitas w/Salsa & Sour Cream served with Mexican Rice and Sautéed Peppers & Onions

Featured Dessert: Blushing Pears

9/18 (Fri.)

Option 1: Coconut Shrimp w/Orange Marmalade served with Seasoned Brown Rice ♥ and Asian Vegetables ♥

Option 2: Rigatoni Bolognese served with Sautéed Spinach, Tomato & Parmesan

Featured Dessert: Cookie Sundae

Additional Entrée Selections

Option 3 (Vegetarian): Harvest Grain Bowl - *Quinoa, roasted Brussel sprouts, red peppers, and root vegetables with a cider vinaigrette served with fresh vegetables ♥.*

Option 4: Asian Entrée Salad ♥ - *Fresh mixed greens, grilled chicken breast, red pepper, shredded carrots, sliced almonds, mandarin oranges and Chow Mein noodles. Served with Asian vinaigrette dressing on the side.*

Option 5: Fried Sea Scallops w/Cocktail Sauce served with Fresh Vegetables ♥

dinner menu

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All options are served with: *Choice of Artisan Bread, Fresh Fruit or Canned Fruit, *Choice of Soup, *Choice of Weekly Salad or Starter Salad, and Featured Dessert.

Artisan Bread

Saturday: Assorted Rolls

Sunday: Garlic Toast

Fresh Fruit ♥

Saturday: Mixed Fruit

Sunday: Mixed Fruit

Soup

(Choice of One)

Weekly: Sweet Potato & Squash Bisque **R**

Saturday: Chicken Lemon Rice

Sunday: Dill Pickle

Starter Salads

Vegetarian Three Bean Salad

Asian Salad (w/o Chicken)

Ice Cream

Vanilla **Coffee**

Chocolate **Orange Blossom**

NSA Butter Pecan

♥ Heart Healthy

R Reduced Sodium

GF Gluten Free

Saturday, September 19th

Option 1: Fried Cod Sandwich w/Homemade Tartar, Lettuce & Tomato served with Steak Fries and California Veg Blend ♥

Option 2: Chicken Tetrazzini over Fettuccini Noodles served with Fresh Peas & Mushrooms ♥

Featured Dessert: Tapioca Pudding

Sunday, September 20th

Option 1: Turkey Ala King over Homemade Biscuit served with Broccoli, Celery, Mushrooms, Bell Pepper & Peas ♥

Option 2: Beef Lasagna w/Marinara Sauce & Parmesan served with Fresh Italian Garlic Green Beans ♥

Featured Dessert: Assorted Pies

Additional Entrée Selections

Option 3 (Vegetarian): Harvest Grain Bowl - *Quinoa, roasted Brussel sprouts, red peppers, and root vegetables with a cider vinaigrette served with fresh vegetables.*

Option 4: Asian Entrée Salad ♥ - *Fresh mixed greens, grilled chicken breast, red pepper, shredded carrots, sliced almonds, mandarin oranges and Chow Mein noodles. Served with Asian vinaigrette dressing on the side.*

Option 5: Fried Sea Scallops w/Cocktail Sauce served with Fresh Vegetables ♥

*** Due to high demands of certain food products, menus are subject to change. We will notify you via e-mail with any replacements. ***

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Independent Living Residents

- Trellis and Bistro Dining Room sign-up sheets will be **collected at 3pm**, along with any remaining tray slips.
- Tray Order Forms will be placed in your mailbox daily. **Please drop off completed forms to the IL Front Desk, or call the kitchen no later than 3:00pm.**
Kitchen Direct Line: (734) 433-5208 (Please leave a message if no one answers.)
 - **Please make sure your name is printed legibly on each form.**
- Please note the delivery times are based on the floor you live on and are nonnegotiable.
 - Red and White Wine are still available for purchase from 5pm - 6pm.

Villa Residents: Please note on your form if you would like “**Curbside Pick Up**” for your dinner. At the designated time, drive up to the back receiving area and a staff member will bring your food out.

Assisted Living Residents

To order a tray, please contact your Resident Care Associate (RCA).