



Trellis/Bistro Menu

Week of January 12th

*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 *

- **Baked Garlic Poppyseed Rolls ***
- **Side Green Goddess Salad**
- **Featured Starter: Smoked Fish Dip**
- **Weekly Soup: Clam Chowder**

Always Available

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

Desserts

Sundae Monday: Strawberry GF

Tuesday: Assorted Pies

Wednesday: Thin Mint Cake

Thursday: Rice Pudding GF

Friday: Buttercream Orange Tarts

Ice Cream GF

RF NSA Vanilla

RF NSA Turtle Sundae & Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

Midnight Caramel River

Mint Chip

RF Reduced Fat

NSA No Sugar Added

 **500mg Sodium or less & Low Sat Fat**

 **Gluten Free**

 **Dairy Free**

Daily Entrée Selections

Monday, January 12th:

Soup of the Day: Chili GF D

Option 1: Honey Garlic Shrimp Stir Fry with Steamed Rice, Edamame, Broccoli, Red Peppers, and Water Chestnuts (available GF)  D

Option 2: Sautéed Pork Loin Scallopini with Wild Mushrooms, White Wine, Lemon, and Garlic Butter Sauce served with Fettuccine Pasta and Steamed Broccoli

Tuesday, January 13th:

Soup of the Day: Asian Vegetable  GF

Option 1: Crispy Baked Chicken Thighs with Romesco Sauce, Spanish Rice, and Roasted Vegetables  GF D

Option 2: Slow Roasted Mississippi Pot Roast D with Mashed Potatoes and Roasted Root Vegetables

Wednesday, January 14th:

Soup of the Day: Steak & Mushroom

Option 1: Baked Alaskan Cod with Lemon Bread Crumbs, Home Made Tartar Sauce, Roasted Redskin Potatoes, and Steamed Vegetable Medley  D (available GF)

Option 2: Slow Roasted BBQ Ribs with Slow Cooked Baked Beans, D Buttered Corn, and Vinaigrette Cole Slaw GF

Thursday, January 15th:

Soup of the Day: Wisconsin Cheese GF

Option 1: Grilled Atlantic Salmon D with Avocado Yogurt Sauce, Roasted Potatoes, and Steamed Asparagus  GF

Option 2: Smoked Chicken Angel Hair Pasta with Fresh Basil, Pancetta Bacon, and Plum Tomato Garlic Sauce D (available GF)

Friday, January 16th:

Soup of the Day: Chicken Tortilla GF D

Option 1: Shrimp & Crab Cakes with Citrus Aioli, Wild Rice Pilaf, and Roasted Vegetable Medley 

Option 2: Braised Swiss Steak with Tomato Gravy, D Mashed Potatoes, Bell Peppers, Carrots, Onions, and Celery GF

Additional Entrée Selections

Options 3 - 6 listed on back of Menu

Trellis/Bistro Menu

(Page 2) Winter Dining Hours

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

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

Pick Up, Delivery & Curbside Service are available everyday

Featured Starters

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- **Weekly Soup: Clam Chowder**

Always Available

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- **Low Fat Cottage Cheese**
- **Low Fat Yogurt**
- **Un Sweetened Apple Sauce**

Desserts

Saturday: Fantasy Fudge

Sunday: Chocolate Brownie

Ice Cream

RF NSA Vanilla

RF NSA Turtle Sundae & Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

Midnight Caramel River

Mint Chip

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.

Beverage Menu

Wine Selection

Available by the Glass \$3 or Bottle \$12

Silver Gate of California

Pinot Grigio, Chardonnay, Merlot, or Cabernet Sauvignon

Beer Selection \$3

Labatt, Labatt Blue Light, or Heineken