



Trellis/Bistro Menu

Week of January 19th

*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 Sweet Yeast Rolls *
- Side Southwest Salad 
- Hummus & Fresh Vegetables 
- Weekly Soup: Beef & Mushroom Barley * 

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

Sundae Monday: Peanut Butter Fudge

Tuesday: Strawberry Rhubarb Pie

Wednesday: Orange Soak Cake

Thursday: Chocolate Strawberry Cake

Friday: Dutch Apple Pie

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 Chocolate Chip

Peppermint

RF Reduced Fat

NSA No Sugar Added

 500mg Sodium or less
& Low Sat Fat



 Gluten Free


 Dairy Free

Dinner Entrée Selections

Monday, January 19th:




Soup of the Day: Vegetable & Potato  




Option 1: Seared Black Walnut Crusted Great Lakes Walleye with Citrus Butter, Wild Rice Pilaf, and Roasted Carrots  (available )

Option 2: Grilled Chicken Pasta Marinara with Fresh Basil, Tomatoes, Mushrooms, and Shaved Parmesan Cheese (available )

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Tuesday, January 20th:

Soup of the Day: Minestrone



Option 1: Greek Shrimp with Olive Oil, Garlic, Herbs, Blistered Tomatoes, and Parsley served with Lemon Rice, Mixed Peppers, Onions, and Eggplant   



Option 2: Herb Marinated Bone In Chicken Breast with Pan Sauce,  Parmesan Polenta, and Roasted Carrots  

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Wednesday, January 21st:

Soup of the Day: Creamy Tomato Basil




Option 1: Cornmeal Crusted Lake Superior

Whitefish with Michigan Bean Compote and Sauteed Spinach   

Option 2: Grilled Pork Chop with Caramelized Apples, Creamy Mashed Potatoes, and Steamed Green Beans  

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Thursday, January 22nd:



Soup of the Day: White Chicken Chili  

Option 1: Poached Atlantic Salmon in Olive Oil, Lemon, White Wine, and Dill served with Steamed Potatoes and Fresh Asparagus Medley   

Option 2: Old Fashioned Salisbury Steak with Mushroom Gravy, Mashed Potatoes, and Garlic Green Beans

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Friday, January 23rd:

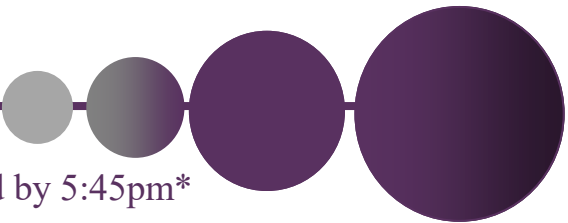
Soup of the Day: Chicken Gnocchi

Option 1: Seared Chicken Piccata with Lemon, Caper Mushroom Butter, Roasted Potatoes, and Fresh Broccoli Medley  

Option 2: Prime Beef Tips Au Poivre with Cracked Peppercorns and Brandy Wine Cream Sauce served over Eggs Noodles with Roasted Whole Baby Carrots

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

Please Choose up to Three Starters

*All Starters Gluten Free Unless Noted **

- Fresh Baked Sweet Yeast Rolls *
- Side Southwest Salad
- Hummus & Fresh Vegetables 
- Weekly Soup: Beef & Mushroom Barley 

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

Saturday: Lemon Pretzel Salad

Sunday: Novelty Ice Cream Bar


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 Chocolate 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.*

Saturday, January 24th


Soup of the Day: Split Pea & Bacon

Option 1: Baked Frittata with Eggs, Ham, Spinach, Cheese, and Cream served with a Mixed Fruit Salad  and a Warm Fresh Baked Muffin

Option 2: Michigan Chicken Salad Sandwich with Seasoned Grilled Chicken, Celery, Dried Cranberries, Toasted Walnuts, and Mayonnaise served Cold on a Fresh Baked Bun with Veggie Straws ( without bun)



Sunday, January 25th



Soup of the Day: Tomato

Option 1: Italian Stuffed Peppers with Ground Beef, Rice, Garlic, and Herbs topped with Mozzarella & Parmesan Cheese and Tomato Sauce served with a Zucchini Medley 

Option 2: Baked Chicken Supreme with a White Wine Mushroom Cream Sauce served with Mashed Potatoes and Steamed Peas with Carrots

Additional Entrée Selections

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

Option 4: Southwest Grilled Chicken Salad with Lettuce, Black Beans, Roasted Peppers, Steamed Corn, Tomatoes,  Tortilla Strips, and Southwest Ranch Dressing 

Option 5: Grilled All Beef Cheeseburger with Lettuce, Tomato, and Pickles on a Fresh Baked Bun served with Creamy Cole Slaw and Seasoned French Fries (Sorry No Substitutions) ( with out the bun)

Option 6: Grilled Asian BBQ Tuna with Wakame Seaweed Salad, Sesame Rice, and Asian Vegetables   

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