



*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 GF

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**

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.

Dinner Entrée Selections

Monday, January 19th:

Soup of the Day: Vegetable & Potato  GF

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

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

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  GF D

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

Wednesday, January 21st:

Soup of the Day: Creamy Tomato Basil

Option 1: Cornmeal Crusted Lake Superior Whitefish with Michigan Bean Compote and Sautéed Spinach  GF D

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

Thursday, January 22nd:

Soup of the Day: White Chicken Chili  GF

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

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

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  GF

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 GF

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 GF

Option 1: Baked Frittata with Eggs, Ham, Spinach, Cheese, and Cream served with a Mixed Fruit Salad GF 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 (GF 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 GF

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, D and Mozzarella Cheese (served with or without Grilled Chicken) GF

Option 4: Southwest Grilled Chicken Salad with Lettuce, Black Beans, Roasted Peppers, Steamed Corn, Tomatoes, GF 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) (GF with out the bun)

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

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