

Trellis/Bistro Menu

Week of January 5th

*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 Garlic Bread *
- Garden Salad
- Featured Starter: Warm Spinach Dip
- Weekly Soup: Turkey Noodle *  

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: Hot Fudge

Tuesday: Orange Blossom Mousse

Wednesday: Gingerbread Cake

Thursday: Pineapple Granny Cake

Friday: Blueberry Pie

Ice Cream

RF NSA Chocolate

RF NSA Turtle Sundae & Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

Midnight Caramel River

Mint Chocolate Chip

RF Reduced Fat

NSA No Sugar Added

 500mg Sodium or less
& Low Sat Fat

 Gluten Free

 Dairy Free

Daily Entrée Selections

Monday, January 5th:

Soup of the Day: Cheesy Potato

Option 1: Broiled Orange Roughy Piccata  with Lemon Caper Butter, Roasted Potatoes, and Steamed Vegetable Medley  

Option 2: House Smoked Chicken with Wild Mushroom Ravioli, Asparagus, Sundried Tomatoes, and Roasted Garlic Cream Sauce

Tuesday, January 6th:

Soup of the Day: Hamburger Vegetable  

Option 1: Louisiana Shrimp Creole with Diced Tomatoes, Onion, Celery, and Bell Pepper served over White Cheddar Grits 

Option 2: Baked Penne Pasta with Meat Sauce, Mozzarella & Parmesan Cheeses, Steamed Green Beans, and Garlic Bread

Wednesday, January 7th:

Soup of the Day: Creamy Chicken Tarragon & Rice

Option 1: Braised German Sausage with Sauerkraut, Buttered Spätzle, and Spiced Apples 

Option 2: Braised Chicken Coq au Vin with Red Wine, Tomato, Mushrooms, and Bacon  served over Mashed Potatoes with Garlic Green Beans  

Thursday, January 8th:

Soup of the Day: Chicken Velvet

Option 1: Seared Atlantic Salmon with Fresh Pomegranate Relish,  Dried Fruit Cous Cous, and Roasted Squash Medley  

Option 2: Smothered Hamburger Steak with Onion Gravy, Mashed Potatoes, and Roasted Carrots 

Friday, January 9th:

Soup of the Day: Vegetable Beef Barley

Option 1: Gulf Shrimp Linguine with Mushrooms, Baby Spinach, Basil Marinara Sauce, and  Parmesan Cheese (available )

Option 2: House Smoked Pulled BBQ Pork with Slow Cooked Baked Beans, Cole Slaw, and  Buttered Corn 

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

Please Choose up to Three Starters

All Starters Gluten Free Unless Noted *

- Fresh Baked Garlic Bread *
- Garden Salad
- Featured Starter: Warm Spinach Dip
- Weekly Soup: Turkey Noodle *  

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

Saturday: Tiramisu

Sunday: Apple Fritter Bread Pudding

Ice Cream

RF NSA Chocolate

RF NSA Turtle Sundae & Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

Midnight Caramel River

Mint Chocolate Chip

Saturday, January 10th

Soup of the Day: Corn Chowder 

Option 1: Baked Waffles topped with Fresh Berries and served with Warm Maple Syrup,  Butter, and Bacon (available 

Option 2: Cashew Chicken with Sweet & Sour Sauce, Steamed Bok Choy, Carrots, Peppers, and Onions over Rice   

Sunday, January 11th

Soup of the Day: Vegetable Lentil 

Option 1: Honey Pecan Chicken Salad served over Fresh Greens with a Fruit & Cottage Cheese Bowl and a Warm Muffin  

Option 2: Slow Cooked Swedish Meatballs with Creamy Beef Gravy served over Egg Noodles with Roasted Carrots

Additional Entrée Selections

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

Option 4: Fresh Garden Salad with Grilled Chicken, Mixed Greens, Shredded Carrots, Cucumbers, Tomatoes,  and Garlic Croutons  served with Home Made Ranch Dressing

Option 5: Baked Thin Crusted Sausage Pizza with Caramelized Onions, Fontina & Mozzarella Cheeses, and Crumbled Italian Fennel Sausage (available 

Option 6: Grilled Atlantic Swordfish with Fresh Basil Pesto, Roasted Peppers, Toasted Pinenuts, and Steamed Vegetable Medley   

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 Shorts Brewing Company