



Trellis/Bistro Menu

Week of January 6th

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 French Roll *
- Side Mandarin Orange Salad
- Weekly Soup: Pinconning Cheese

Always Available

- Fresh Banana, Orange or Apple
- Mandarin Oranges or Peaches
- Fruit Cocktail
- Cottage Cheese
- Low Fat Yogurt
- Un Sweetened Apple Sauce
- Canned Reduced Sodium Soups

Desserts

Monday: Assorted Pies

Tuesday: Chocolate Cherry Coke Cake

Wednesday: Bee Sting Cake with Vanilla Cream & Honey Almond Topping

Thursday: Brownie Sundae

Friday: Bread Pudding & Vanilla Sauce

Ice Cream

- RF NSA Vanilla
- RF NSA Chocolate
- RF NSA Turtle Sundae
- RF NSA Butter Pecan
- Dark Chocolate Raspberry
- Road Runner Raspberry
- Cappuccino Crunch
- Deep Dish Apple Pie

- RF Reduced Fat
- NSA No Sugar Added
- Dairy Free
- 500mg Sodium or Below
- Gluten Free

Dinner Entrée Selections

Monday, January 6th:

Soup of the Day: Healthy Mushroom

Option 1: Pasta Jambalaya with Gulf Shrimp, Grilled Chicken, Sausage, Peppers, Onions, Spinach, and Creole Butter Sauce

Option 2: Grilled Marinated Chicken Breast with Spiced Pear Chutney, Wild Rice Pilaf, and Maple Glazed Roasted Carrots

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Tuesday, January 7th:

Soup of the Day: BLT

Option 1: Panfried Great Lakes Walleye with Lemon and Tartar Sauce served with Redskin Potatoes and Mixed Zucchini & Squash (Available)

Option 2: Spaghetti Carbonara Pasta with Pancetta Bacon, Parmesan Cheese, Cream, and Sweet Peas

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Wednesday, January 8th:

Soup of the Day: Corn & Crab Chowder

Option 1: Poached Salmon in a White Wine Broth served with a Baked Potato, Chive Sour Cream on the side, and Steamed Asparagus

Option 2: Oven Roasted Turkey Breast with Brown Gravy, Sweet Potato Parsnip Hash, and Crispy Brussel Sprouts

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Thursday, January 9th:

Soup of the Day: Vegetable Beef

Option 1: Grilled Lake Trout with Spiced Apple Onion Relish, Roasted New Potatoes & Steamed Asparagus Medley

Option 2: Baked Champagne Chicken Thighs with Wild Mushroom Pan Gravy, Smashed Potatoes, and Steamed Broccoli

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Friday, January 10th:

Soup of the Day: Chicken Tortilla (Available)

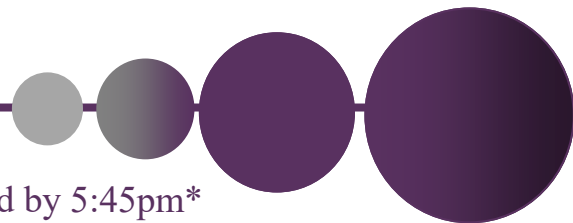
Option 1: Gulf Shrimp Stir Fry with Mixed Steamed Vegetables, Brown Rice, and Teriyaki Sauce

Option 2: Grilled Sirloin Steak with Garlic Parsley Butter, Rosemary Fries, and Fresh Roasted Beets

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

Featured Starters

Please Choose up to Three Starters

*All Starters Gluten Free Unless Noted **

- Fresh Baked French Roll *
- Side Mandarin Orange Salad 
- Weekly Soup: Pinconning Cheese

Always Available

- Fresh Banana, Orange or Apple
- Mandarin Oranges or Peaches
- Fruit Cocktail
- Cottage Cheese
- Low Fat Yogurt
- Un Sweetened Apple Sauce
- Canned Reduced Sodium Soups

Desserts

Saturday: Rice Krispie Treats with Nutella

Sunday: Frosted Chocolate Cake

Ice Cream

RF NSA Vanilla or Chocolate

RF NSA Turtle Sundae

RF NSA Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Deep Dish Apple Pie

Saturday, January 11th

Soup of the Day: Cheeseburger

Option 1: Fried Coconut Breaded Shrimp with Steamed Broccoli, White Rice, and Orange Marmalade Sauce 

Option 2: Braised Beef Pot Roast with Mashed Potatoes and Roasted Root Vegetables 

Sunday, January 12th



Soup of the Day: Winter White Bean 


Option 1: Home Made Tuna Salad on a Fresh Baked Croissant with Lettuce & Tomato served with Broccoli Salad and Fresh Fruit Garnish

Option 2: Sweet & Sour Chicken with Vegetable Spring Roll, Steamed Rice, and Ginger Garlic Green Beans 

Additional Entrée Selections

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

Option 4: Grilled Chicken Salad with Fresh Romaine Lettuce, Mandarin Oranges, Toasted Walnuts, Dried Cranberries,  and Shaved Parmesan Cheese served with Poppyseed Dressing 

Option 5: Baked Meat lovers Pizza with Italian Sausage, Pepperoni, Bacon, and Mozzarella Cheese served with Italian Antipasto Salad (Available 

Option 6: Baked Chicken, Cheese, and Wild Mushroom Cannelloni with Tomato Butter Cream Sauce served with Fresh Mixed Vegetables

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.

Beverage Menu

Wine Selection

Available by the Glass \$3 or Bottle \$10

Canyon Road of California

Pinot Grigio, Chardonnay, Merlot, or Cabernet Sauvignon

Beer Selection \$3

Labatt, Labatt Blue Light, or Heineken