



dinner menu

Week of December 5th

All options are served with: *Choice of Artisan Bread, Fresh Fruit or Canned Fruit, *Choice of Soup, *Choice of Weekly Salad or Starter Salad, and Featured Dessert.

Artisan Bread

Monday: Wheat Roll

Tuesday: Cranberry Bread

Wednesday: Cornbread Muffin

Thursday: Sunflower Bread

Friday: Un Common Rolls

Fresh Fruit ♥

Monday: Whole Orange

Tuesday: Whole Apple

Wednesday: Mixed Fruit

Thursday: Banana

Friday: Mango

**Applesauce, Canned Mandarin Oranges & Peaches also available.*

Soup

(Choice of One)

Weekly: Butternut Squash Bisque

Monday: Low Sodium Vegetable

Tuesday: Tomato, Bacon & Basil

Wednesday: Italian Wedding

Thursday: Chicken & Wild Rice **R**

Friday: Wisconsin Cheese

**Canned reduced sodium soups also available.*

Starters

Sunflower and Power Greens ♥

Silver Maples Salad ♥

Cottage Cheese ♥

Ice Cream

Vanilla Chocolate

Butter Pecan Cappuccino Crunch

NSA Moose Tracks

D Dairy Free

♥ Heart Healthy

R Reduced Sodium

GF Gluten Free

Daily Entrée Selections

12/5 Monday

Option 1: Grilled Pork Chop **GF** and Steamed Potato Pierogis with Sautéed Apples, Onions and Cider

Glaze with Steamed Broccoli ♥ **D**

Option 2: Baked Chicken Kiev stuffed with Parsley & Garlic Butter, served with Loaded Mashed Potatoes and Steamed Broccoli ♥

Featured Dessert: Cranberry Orange Bundt Cake

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12/6 Tuesday

Option 1: Manhattan Seafood Stew with Shrimp, Scallops, Salmon and Redskin Potatoes in a Tomato Saffron Broth with Grilled Zucchini on the Side ♥ **GF**

Option 2: Chicken Pad Thai with Stir Fried Noodles, Fresh Vegetables and Crunchy Peanut Sauce with Scallions and Steamed Peas ♥ **D**

Featured Dessert: Carrot Cake

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12/7 Wednesday

Option 1: Grilled BBQ Shrimp served with Baked Mixed Beans with Bacon **D** and Buttered Carrots

Option 2: Classic Beef Stroganoff with Beef Tips and Creamy Mushroom Sauce. Served over Egg Noodles with Steamed Asparagus ♥

Featured Dessert: Peppermint Cream Cake

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12/8 Thursday

Option 1: Broiled Lake Superior Whitefish ♥ **GF** with Lemon and Tartar Sauce, served with Steamed Redskin Potatoes ♥ and Roasted Squash ♥

Option 2: Sautéed Pepper Steak with Mixed Mushrooms, Peppers and Onions with Steamed Brown Rice ♥ and Ginger Garlic Sauce **D**

Featured Dessert: Peanut Butter Cream Pie

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12/9 Friday– Holiday Gala Dinner Served in the

Maples & Arbor Dining Rooms or for Pick Up & Delivery. Sign up is necessary for the Maples Room.

Option 1: Stuffed Salmon Florentine with Spinach & Feta Cheese, Wild Rice Pilaf and Roasted Asparagus, Carrot & Broccoli Medley ♥

Option 2: Brown Sugar Glazed Baked Ham **GF** **D** with Scalloped Potatoes and Roasted Asparagus Carrot & Broccoli Medley ♥

Featured Dessert: Caramel Cheesecake

Additional Entrée Selections

Options 3 - 6 listed on back of menu.

dinner menu



(Page 2) The Trellis & Bistro Dining Rooms are Closed
Saturday & Sunday. Pick Up & Delivery are available.

All options are served with: *Choice of Artisan Bread, Fresh Fruit or Canned Fruit,
*Choice of Soup, *Choice of Weekly Salad or Starter Salad, and Featured Dessert.

Artisan Bread

Saturday & Sunday: Assorted Rolls

Fresh Fruit ♥

Saturday & Sunday: Chefs Choice

*Applesauce & Canned Mandarin
Oranges & Peaches are also available.

Soup

(Choice of One)

Weekly: Butternut Squash Bisque

Saturday: Cream of Spinach

Sunday: Beef Noodle

*Canned reduced sodium soups also
available.

Starters

Sunflower & Power Greens ♥

Silver Maples Salad ♥

Cottage Cheese ♥

Ice Cream

Vanilla Chocolate

Cappuccino Crunch

Butter Pecan

NSA Rotating Flavor

♥ Heart Healthy

Ⓡ Reduced Sodium

Ⓜ Gluten Free

Ⓧ Dairy Free

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, December 10th

Option 1: Fried Shrimp with Lemon & Cocktail Sauce,
Steamed Basmati Rice and Seasoned Edamame Soy
Beans ♥ Ⓧ

Option 2: Grilled Marinated Sliced Chicken Breast with
Mashed Yukon Gold Potatoes, Ⓜ Gravy and Crispy
Roasted Brussel Sprouts ♥

Featured Dessert: Pecan Pie

Sunday, December 11th

Option 1: Beer Battered Pub House Fish and Chips with
Tartar Sauce & Steamed Mixed Vegetables ♥

Option 2: Baked Chicken Pot Pie in a Flaky Crust with
Carrots, Peas and Potatoes. Served with Warm
Cinnamon Apples

Featured Dessert: Brownies

Additional Entrée Selections

Option 3: Butternut Squash Ravioli with Brown Sage
Butter, Chopped Squash, Crushed Nuts and Fried Sage

**Options 4, 5 & 6 are not available on
Friday, December 9th due to The Holiday
Gala**

Option 4: Mixed Greens Salad with Grilled Chicken
Breast, Dried Cranberries, Crumbled Gorgonzola Cheese
and Candied Walnuts with Raspberry Vinaigrette Dressing
on the side ♥ Ⓜ

Option 5: Old Bay Shrimp and Celery Salad served with
Sliced Baguette, Cheese Cubes and Fresh Fruit ♥

Option 6: Chicken Fried Steak with Country Sausage
Gravy, Mashed Potatoes and Steamed Vegetables ♥

Beverage Menu

Wines available by the Glass \$3 or Bottle \$10

Canyon Road of California

Pinot Grigio, Sauvignon Blanc, Chardonnay, Merlot or Cabernet Sauvignon

Beer Selection

Budweiser, Bud Lite or Heineken \$3