Trellis/Bistro Menu

Week of October 27th

All Dinner options are served with Choice of Beverage: Coffee, Tea, Juice, or Soda Choice of <u>Three Starters</u> and Featured Dessert or Ice Cream

Featured Starters

Please Choose up to Three Starters

All Starters Gluten Free Unless Noted *

- Fresh Baked Assorted Rolls *
- Side Fall Salad 🔕
- Featured Starter: Pimento Beer Cheese
- · Weekly Soup: Shrimp & Asparagus Bisque

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

Monday: Caramel Apple Sundae

Tuesday: Strawberry Rhubarb Pie

Wednesday: Witches Brew

Thursday: Spooky Halloween Marble Cake Friday: Carrot Cake Cream Cheese Frosting

Ice Cream @

RF NSA Chocolate

RF NSA Turtle Sundae & Butter Pecan

Vanilla Bean

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

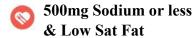
Rainbow Sherbet

Midnight Caramel River

Mint Chocolate Chip

RF Reduced Fat

NSA No Sugar Added



G Gluten Free

Dairy Free

Daily Entrée Selections

Monday, October 27th:

Soup of the Day: Bean & Ham @

Option 1: Broiled Dover Sole with Lemon Citrus Butter served with Roasted Potatoes and Steamed Asparagus (D)

Option 2: Herb Crusted Pork Loin with Apple Maple Glaze, © Cornbread & Sausage Stuffing, and Roasted Balsamic Brussel Sprouts © ©

Tuesday, October 28th:

Soup of the Day: Stuffed Cabbage @

Option 2: Spaghetti with Meat Sauce, © Grated Parmesan Cheese, Steamed Green Beans, and Buttered Garlic Knots (available)

Wednesday, October 29th:

Soup of the Day: Turkey Vegetable 🔕

Option 1: German Sausage with Apple-Bacon Sauerkraut and Fried Potato Pancakes with Sour Cream **G**

Option 2: Braised Chicken Coq au Vin with Red Wine, Tomato, Mushrooms, and Bacon (a) served over Mashed Potatoes with Roasted Carrots

Thursday, October 30th:

Soup of the Day: Oriental Beef 🚫

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

Option 2: Grilled Chicken Fettucine with Fresh Mushrooms and Broccoli in a Red Bell Pepper Cream Sauce (available **(3)**)

Friday, October 31st: Happy Halloween!

Soup of the Day: Split Pea & Bacon @

Option 1: Gulf Shrimp, Crab, Lemon & Sweet Pea Risotto with Parmesan Cheese and Garlic Chive Oil **G**

Option 2: House Smoked Pulled BBQ Pork with Slow Cooked Baked Beans, Cole slaw, and (D) Buttered Corn (G)

Additional Entrée Selections

Options 3 - 6 listed on back of Menu

Trellis/Bistro Menu

(Page 2) Fall 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 Assorted Rolls *
- Side Fall Salad 🔕
- Featured Starter: Pimento Beer Cheese
- · Weekly Soup: Shrimp & Asparagus Bisque

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: Texas Sheet Cake

Sunday: Mint Ice Cream Bars

Ice Cream @

RF NSA Chocolate

RF NSA Turtle Sundae & Butter Pecan

Vanilla Bean

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

Midnight Caramel River

Saturday, November 1st

Soup of the Day: Chicken Gumbo

Option 1: Chilled Gulf Shrimp Cocktail with Lemon, Cocktail Sauce, (D) and Potato Salad (S) (G)

Option 2: Beef & Cheese Nachos with Black Beans, Shredded Lettuce, Olives, Queso Cheese, Green Onion, Tomato Salsa, and Sour Cream

Sunday, November 2nd

Soup of the Day: Loaded Potato

Option 1: Beer Battered Fried Fish and Chips with Shoe String Fries, Creamy Slaw, Lemon, ② and Homemade Tarter on the side

Option 2: Chicken & Vegetable Stew with Local Tomatoes, Zucchini, Carrots, Celery, Onions, and Potatoes served with Fresh Warm Biscuits (D)

Additional Entrée Selections

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

Option 4: Fall Vegetable Salad with Fresh Greens, Grilled Chicken, Butternut Squash, Sundried Tomatoes, ② Goat Cheese, and Toasted Almonds served with Herb Balsamic Vinaigrette Dressing ③ G

Option 5: Italian Seasoned Beef Sandwich with Mild Peppers (and Provolone Cheese in a Hoagie Bun served with Seasoned French Fries (w/o Bun)

Option 6: Fried Chicken Bowl stacked with Mashed Potatoes, Sweet Corn, Smoked Bacon, Gravy, and Green Onion

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.



Silver Maples 28th Anniversary!

Come Celebrate with Us

Thursday, November 6th Beginning at 4:30pm

Bistro & Trellis Dining Rooms

Due to Limited Space, Residents Only Please