



# Trellis/Bistro Menu

Week of November 10th

*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 Sunburst Salad 
- Hummus & Fresh Vegetables 
- Weekly Soup: Butternut Squash

## 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: Mixed Berry Crisp**

**Tuesday: Peach & Raspberry Crumb Pie**

**Wednesday: Cranberry Orange Bundt Cake**

**Thursday: Hummingbird Cake**

**Friday: Peanut butter Fudge Pie**

## Ice Cream

RF NSA Vanilla

RF NSA Turtle Sundae

RF NSA Butter Pecan

Deep Dish Apple Pie

Midnight Caramel River

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

Mint Chocolate Chip

RF Reduced Fat

NSA No Sugar Added

 500mg Sodium or less  
& Low Sat Fat

 Gluten Free

 Dairy Free

## Dinner Entrée Selections

**Monday, November 10th:**

**Soup of the Day: Black Bean **

**Option 1:** Portobello Mushroom & Cheese Ravioli with Meatballs and Marinara Sauce served with Fresh Green Beans

**Option 2:** Buttermilk Fried Chicken Thighs with Mashed Potatoes, Maple Cider Gravy, and Southern Greens

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**Tuesday, November 11th:**

**Soup of the Day: Chicken Noodle **

**Option 1:** Seared Teriyaki Shrimp with Sweet Pineapple & Red Pepper Salsa, Steamed Jasmine Rice, and Mixed Asian Vegetables   

**Option 2:** Pan Seared Steak Diane with a Tomato, Brandy Cream Sauce served with Roasted Fingerling Potatoes and Mixed Vegetable Medley

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**Wednesday, November 12th:**

**Soup of the Day: BLT**

**Option 1:** Grilled Atlantic Salmon with Roasted Tomato Hollandaise Sauce, Baked Potato, and Grilled Asparagus   

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

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**Thursday, November 13th:**

**Soup of the Day: Hamburger Vegetable  **

**Option 1:** Gulf Shrimp & Jumbo Lump Crabcakes with Roasted Corn Salad, Wild Rice Pilaf, Mixed Vegetable Medley, and Citrus Aioli   

**Option 2:** Cashew Chicken Stir Fry with Broccoli, Sweet Bell Peppers, Onion, and Snow Peas served with Brown Rice, Sesame Stir Fry Sauce, and Toasted Cashews   

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**Friday, November 14th:**

**Soup of the Day: Hungarian Mushroom**

**Option 1:** Black Walnut Crusted Walleye with Citrus Butter, Wild Rice Pilaf, and Sauteed Spinach with Parmesan Cheese and Fresh Tomato (available  

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

## 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 Sweet Yeast Rolls \*
- Side Sunburst Salad 
- Hummus & Fresh Vegetables 
- Weekly Soup: Butternut Squash

## Always Available

- Fresh Banana, Apple, or Orange
- Mandarin Oranges or Peaches
- Fruit Cocktail
- Low Fat Cottage Cheese
- Low Fat Yogurt

## Desserts

Saturday: Fantasy Fudge

Sunday: Novelty Cones

## Ice Cream

RF NSA Vanilla

RF NSA Turtle Sundae

RF NSA Butter Pecan

Deep Dish Apple Pie

Midnight Caramel River

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

*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, November 15th

### Soup of the Day: Asian Dumpling

**Option 1:** Classic Chef Salad with Iceberg Lettuce, Tomatoes, Cucumbers,  Shredded Cheese, Deli Turkey, Ham, and Egg  served with Garlic Croutons and Thousand Island Dressing on the side

**Option 2:** Traditional Chili Dog with Chopped Onions, French Fries, and a Petite Greek Salad ( w/o Bun)

## Sunday, November 16th

### Soup of the Day: Hearty Vegetable

**Option 1:** Fried Battered Shrimp Basket with Lemon & Cocktail Sauce, French Fries, and Creamy Cole Slaw

**Option 2:** Baked Chicken Supreme with a White Wine and 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,  and Mozzarella Cheese (served with or without Grilled Chicken)  

**Option 4:** Sunburst Salad with Grilled Chicken, Romaine Lettuce, Dried Cranberries, Mandarin Oranges, Toasted Almonds, Goat Cheese, and Raspberry Vinaigrette Dressing  

**Option 5:** Seasoned Fried Chicken Wings served with Fresh Celery, Carrots,  Marks Steakhouse Potato Salad and Home Made Ranch Dressing

**Option 6:** Grilled Fresh Asian Tuna with Angel Hair Pasta, Peapods, Red & Yellow Peppers, Shiitake Mushrooms, Napa Cabbage, Pickled Ginger, and Honey Soy Vinaigrette   

## 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