



Trellis/Bistro Menu

Week of November 25th

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 Garlic & Poppyseed Roll *
- Side Caesar Salad
- Weekly Soup: Manhattan Style Seafood Chowder

Always Available

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

Desserts

Monday: Vernors Float

Tuesday: Cinnamon Spiced Pastries

Wednesday: Strawberry Shortcake

Thursday: Assorted Pies

Friday: Hot Fudge Brownie Sundae

Ice Cream

RF NSA Vanilla

RF NSA Chocolate

RF NSA Turtle Sundae

RF NSA Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

RF Reduced Fat

NSA No Sugar Added

 Dairy Free


 500mg Sodium or Below



 Gluten Free

Dinner Entrée Selections

Monday, November 25th:


Soup of the Day: Cheesy Broccoli 

Option 1: Parmesan Crusted Lake Superior Whitefish with Lemon Chive Butter, Orzo Pasta, and French Beans 

Option 2: Slow Roasted Italian Beef with Mild Pickled Peppers,  Mashed Potatoes, and Roasted Carrots 

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Tuesday, November 26th:

Soup of the Day: Beef Noodle 




Option 1: Gulf Shrimp Linguine Pasta with Roasted Sweet Peppers and Basil Pesto Cream Sauce (Available )

Option 2: Baked Honey Glazed Ham  with Cheesy Potatoes and Steamed Asparagus 

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Wednesday, November 27th:

Soup of the Day: Sweet Potato Mushroom Barley

Option 1: Fish & Chips with Fresh Pollack, French Fries, Lemon, Tartar Sauce, and Cole Slaw

Option 2: Grilled Chicken Linguine with Primavera Vegetables and Olive Oil, Garlic & Herb Sauce (Available )  

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Thursday, November 28th: **Happy Thanksgiving!**

Join us at the luncheon Buffet


Soup of the Day: Tomato

Option 1: Chilled Gulf Shrimp with Lemon and Cocktail Sauce, Creamy Slaw, and Potato Salad

Option 2: Second Time Around...Roast Turkey with Dressing, White Cheddar Mashed Potatoes with Gravy, Cranberry Sauce, and Green Bean Casserole

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Friday, November 29th:

Soup of the Day: Chicken Tortilla

Option 1: Grilled Mediterranean Spiced Atlantic Salmon with Eggplant & Olive Relish and Dried Fruit Cous Cous 

Option 2: Chicken Fried Steak with Creamy Mushroom Gravy, Buttermilk Mashed Potatoes, and Steamed Broccoli and Carrots

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

Featured Starters

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- Side Caesar Salad
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Always Available

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- Fruit Cocktail
- Cottage Cheese
- Low Fat Yogurt
- Un Sweetened Apple Sauce
- Canned Reduced Sodium Soups

Desserts

Saturday: Sugar Cookies

Sunday: Novelty Cones

Ice Cream

RF NSA Vanilla

RF NSA Chocolate

RF NSA Turtle Sundae

RF NSA Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Saturday, November 30th



Soup of the Day: Cheeseburger

Option 1: Grilled Chicken Club Sandwich with Bacon, Monterey Jack Cheese, Avocado, Lettuce, and Tomato on a Toasted Bun with French Fries and Mustard Sauce

Option 2: Slow Roasted Meatballs with Onions and Brown Gravy served with Mashed Potatoes and Oven Roasted Carrots

Sunday, December 1st


Soup of the Day: Tuscan Bean



Option 1: Baked Orange Roughy with Lemon Butter, Roasted Potatoes, and Steamed Asparagus  

Option 2: Grilled Chicken Fettuccine Pasta with Creamy Alfredo Sauce and Steamed Broccoli (Available )

Additional Entrée Selections

Sorry Options #5 & #6 are not available on Thanksgiving day

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

Option 4: Caesar Salad with Fresh Tomato, , Parmesan Cheese, , Baked Herbed Croutons, and Caesar Dressing served with or without Grilled Chicken

Option 5: Oven Baked Three Cheese Pizza with Basil Marinara Sauce and Crispy Cauliflower Crust  

Option 6: Lobster and Cheese Ravioli with Lobster Saffron Cream and Fresh Peas

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.



Please Join Us for a Delicious Thanksgiving Buffett!

Thursday November 28th at 11:00 am to 1:30 pm

In the Trellis & Bistro Dining Rooms

Reservations Available for Parties up to 8

Resident = Meal Exchange

Guest Price = \$32

