

Week of December 1st

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 Garlic Bread *
- · Greek Salad
- · Featured Starter: Cranberry Cream **Cheese Dip**
- · Weekly Soup: Turkey Noodle * 🔕



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: Strawberry Rhubarb Pie

Tuesday: Chocolate Chip Cannoli

Wednesday: Butterscotch Pudding

Thursday: Italian Tiramisu

Friday: Bread Pudding with Vanilla

Crème Anglaise

Ice Cream @

RF NSA Chocolate

RF NSA Turtle Sundae & Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

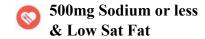
Rainbow Sherbet

Midnight Caramel River

Mint Chocolate Chip

RF Reduced Fat

NSA No Sugar Added





Dairy Free

Daily Entrée Selections

Monday, December 1st:

Soup of the Day: Dill Pickle

Option 1: Broiled Orange Roughy with Lemon Citrus Butter served with Roasted Potatoes and Steamed Asparagus 🚫 🚱 🕞

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

Tuesday, December 2nd:

Soup of the Day: Chicken & Wild Rice 🚫 🕕

Option 1: Shrimp and Chicken Creole with Diced Tomatoes, Onion, Celery, and Bell Pepper served over Steamed White Rice ()

Option 2: Spaghetti with Meat Sauce, (D) Grated Parmesan Cheese, and Steamed Green Beans (available **@**)

Wednesday, December 3rd:

Soup of the Day: Corn & Crab Chowder

Option 1: Braised German Sausage with Sauerkraut, Fried Potato Pancakes, (D) Sour Cream, and Spiced Apples @

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

Thursday, December 4th:

Soup of the Day: Three Bean Vegetarian Chili 🚫 📵

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

Option 2: Beef & Vegetable Ramen with Hardboiled Egg and Ginger, Garlic Miso Broth ()

Friday, December 5th:

Soup of the Day: Lentil 🚫 🗊

Option 1: Gulf Shrimp Linguine with Mushrooms, Baby Spinach, Basil Marinara Sauce, and (D) Parmesan Cheese (available **a**)

Option 2: House Smoked Pulled BBQ Pork with Slow Cooked Baked Beans, Cole Slaw, and Buttered Corn

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

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- · Weekly Soup: Turkey Noodle * 🚫



Always Available 🔕

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- · Fruit Cocktail
- · Low Fat Cottage Cheese
- · Low Fat Yogurt
- Un Sweetened Apple Sauce

Desserts

Saturday: Banana Buttercream

Cake

Sunday: Vernors Float

Ice Cream @

RF NSA Chocolate

RF NSA Turtle Sundae & Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

Midnight Caramel River

Mint Chocolate Chip

Saturday, December 6th

Soup of the Day: Roasted Garlic @

Option 1: Honey Pecan Chicken Salad served over Fresh

Greens with a Fresh Fruit Cottage Cheese Bowl 🔕 🚯

Option 2: Slow Cooked Swedish Meatballs with Creamy Beef Gravy served over Egg Noodles with Roasted Carrots

Sunday, December 7th

Soup of the Day: Tomato 🚫 🙃

Option 1: Baked Waffles topped with Fresh Berries and served with Warm Maple Syrup, DButter, and Sausage Patties (available **G**)

Option 2: Slow Cooked Pot Roast with Roasted Root Vegetables and Creamy Mashed Potatoes

Additional Entrée Selections

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

Option 4: Greek Grilled Chicken Salad with Fresh Greens, Pickled Beets, Mild Banana Peppers, Tomatoes, (1) and Feta Cheese served with Greek Dressing 🚫 📵

Option 5: Fried Chicken Bowl stacked with Mashed Potatoes, Sweet Corn, Smoked Bacon, Gravy, and Green Onion

Option 6: Grilled Atlantic Swordfish with Sundried Tomato Relish, Roasted Potatoes, and Steamed Vegetable Medley (a ()

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.

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 Shorts Brewing Company