



Trellis/Bistro Menu

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

 500mg Sodium or less
& Low Sat Fat

 Gluten Free

 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,  Cornbread & Sausage Stuffing, and Roasted Balsamic Brussel Sprouts 

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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,  Grated Parmesan Cheese, and Steamed Green Beans (available )

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Wednesday, December 3rd:

Soup of the Day: Corn & Crab Chowder

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

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

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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  

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Friday, December 5th:

Soup of the Day: Lentil  

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

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

Please Choose up to Three Starters

*All Starters Gluten Free Unless Noted **

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- Greek Salad
- Featured Starter: Cranberry Cream Cheese Dip
- Weekly Soup: Turkey Noodle * 

Always Available

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- Mandarin Oranges or Peaches
- 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,  Butter, and Sausage Patties (available 

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,  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   

*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