

Trellis/Bistro Menu

Week of December 29th

*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 Assorted Rolls *
- Weekly Side Tuscan Pear Salad
- Featured Starter: Three Bean Salad

Weekly Soup: Smoked Chicken - Sweet Potato Corn Chowder 

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: Deep Dish Apple Pie

Tuesday: Egg Nogg Caramel Sundae 

Wednesday: Pudding Parfait 

Thursday: Vanilla Crème Puff

Friday: Fruit of the Forest Pie

Ice Cream

RF NSA Vanilla

RF NSA Turtle Sundae & Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

Midnight Caramel River

Mint Chocolate Chip

Apple Crumb Pie

RF Reduced Fat

NSA No Sugar Added

 500mg Sodium or less
& Low Sat Fat

 Gluten Free

 Dairy Free

Daily Entrée Selections

Monday, December 29th:

Soup of the Day: Ramen Noodle 

Option 1: Fried Coconut Shrimp with Orange Dipping Sauce, Steamed Jasmine Rice, Steamed Broccoli, and Mango Lime Slaw 

Option 2: Chicken Parmesan Lightly Breaded with Mozzarella Cheese, Tomato Sauce, Linguine, and Zucchini Medley

Tuesday, December 30th:

Soup of the Day: Beef Noodle 

Option 1: Baked Alaskan Cod with Lemon Bread Crumbs, Roasted Potatoes, and Steamed Asparagus (available 

Option 2: Oven Roasted Maple Cured Pork Loin  with Whipped Sweet Potatoes and Steamed Mixed Vegetables  

Wednesday, December 31st: New Years Eve!

Soup of the Day: Tomato, Bacon, & Basil

Option 1: Seared Arctic Char with Sliced Almonds and Lemon Parsley Butter served with Roasted New Potatoes and Citrus Carrots  

Option 2: Slow Cooked Beef Stroganoff with Buttered Egg Noodles, Mushroom Gravy, and Steamed Broccoli

Thursday, January 1st: Happy New Year!

Soup of the Day: Hungarian Mushroom

Option 1: Chilled Shrimp Cocktail with Lemon, Cocktail Sauce, Capers, and Chickpea Vegetable Salad   

Option 2: Open Face Turkey Sandwich with Mashed Potatoes, Gravy, Green Beans, and Cranberry Sauce

Friday, January 2nd:

Soup of the Day: Chicken & Wild Rice 

Option 1: Seared Seasoned Louisiana Catfish  with Creamy Corn Maque Choux, Creole Rice, and Baked Cauliflower  

Option 2: Grilled Sirloin Steak  with Basil Butter, Baked Potato, and Steamed Asparagus Medley  

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 *
- Weekly Side Tuscan Pear Salad
- Featured Starter: Three Bean Salad

Weekly Soup: Smoked Chicken - Sweet Potato Corn Chowder 

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: Fresh Baked Cookies

Sunday: Warm Apple Blossom

Ice Cream

RF NSA Vanilla

RF NSA Turtle Sundae & Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

Midnight Caramel River

Mint Chocolate Chip

Apple Crumb Pie

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 Non Alcoholic Labatt