



Trellis/Bistro Menu


Week of March 17th

*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 *
- Side Blueberry Salad
- Weekly Soup: Potato Leek 

Always Available

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

Desserts

Monday: Warm Apple Blossom

Tuesday: Assorted Pies

**Wednesday: Buttercream Frosted
Vanilla Cake with Ice Cream**

**Thursday: “Are You Kidding”
Blueberry Cake**

Friday: Fruit of the Forest Pie

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

Midnight Caramel River

RF Reduced Fat

NSA No Sugar Added

 Dairy Free



 500mg Sodium or Below

 Gluten Free

Dinner Entrée Selections

Monday, March 17th: Happy St. Patrick's Day!



Soup of the Day: Country Ham

Option 1: Traditional Slow Cooked Corned Beef & Cabbage with Redskin Potatoes and Fresh Carrots  

Option 2: Baked Shepherd's Pie with Lean Beef and Broth, Carrots, Celery, Onions, and Peas topped with Mashed Potatoes

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Tuesday, March 18th:

Soup of the Day: Cabbage & Sausage 

Option 1: Panfried Great Lakes Walleye with Lemon Herb Butter, Roasted Redskin Potatoes, and Asparagus Medley  

Option 2: Grilled Spiced Rubbed Chicken Thighs with BBQ Baked Beans and Steamed Corn on the Cobb   

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Wednesday, March 19th:



Soup of the Day: Beer Cheese

Option 1: Greek Marinated Grilled Shrimp with Lemon and Oregano  served with Olive & Feta Orzo Pasta and Roasted Kabob Vegetables 

Option 2: Wild Mushroom & Cheese Ravioli with Grilled Chicken, Sundried Tomatoes, Spinach & Parmesan Garlic Cream Sauce

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Thursday, March 20th:

Soup of the Day: French Onion ( w/o Croutons)


Option 1: Seared Lake Trout Almondine with Sliced Almond, Butter, Lemon, and Parsley served with Roasted New Potatoes and Sauteed Spinach with Tomatoes & Parmesan  

Option 2: Baked Cheeseburger Meatloaf with Bacon, Fried Potato Skins, and Roasted Carrot Medley

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Friday, March 21st:

Soup of the Day: Chicken & Wild Rice  

Option 1: Hand Dipped Beer Battered Fried Fish Basket served with French Fries, Fresh Lemon, Home Made Tartar Sauce, and Creamy Cole Slaw

Option 2: Traditional Spaghetti with Meat Sauce, Fresh Grated Parmesan Cheese, and Mixed Zucchini, Yellow Squash, and Garlic Bread (Available 

Additional Entrée Selections

Options 3 – 6 listed on back of Menu

Trellis/Bistro Menu

(Page 2) 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 *
- Side Blueberry Salad
- Weekly Soup: Potato Leek

Always Available

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

Desserts

Saturday: Texas Sheet Cake

Sunday: Tin Roof 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
- Midnight Caramel River

*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, March 22nd


Soup of the Day: Chicken Velvet

Option 1: Fried Coconut Breaded Shrimp with Steamed Broccoli, White Rice, and Orange Marmalade Dipping Sauce 

Option 2: Baked Chicken Lasagna with Spinach, Parmesan, and Mozzarella Cream sauce served with Garlic Green Beans



Sunday, March 23rd

Soup of the Day: New England Clam Chowder


Option 1: Sweet & Sour Tempura Chicken with Vegetable Spring Roll, Steamed Jasmine Rice, and Mixed Asian Vegetables 




Option 2: Open Faced Turkey Sandwich with Mashed Potatoes, Gravy and Buttered Sweet Peas & Carrots

Additional Entrée Selections

Option 3: Grilled Marinated Vegetable Plate with Seasonal Market Vegetables, Portobella Mushroom,  and Mozzarella Cheese (Available with Grilled Chicken or Salmon) 

Option 4: Grilled Chicken Salad with Fresh Romaine Lettuce, Goat Cheese, Blueberries, Sliced Almonds, and Poppyseed Vinaigrette Dressing  

Option 5: Classic Sloppy Joe Sandwich with Ground Beef, Onion, and Tomato Sauce served on a Fresh Baked Bun with Mustard Potato Salad and Broccoli Salad ( w/o Bun)

Option 6: Grilled Atlantic Salmon With Basil Caper Vinaigrette, Roasted Potatoes, and Fresh Vegetable Medley   

Beverage Menu

Wine Selection

Available by the Glass \$3 or Bottle \$12

Silvergate

Pinot Grigio, Chardonnay, Merlot or Cabernet Sauvignon

Beer Selection \$3

Labatt, Labatt Blue Light or Heineken