



Trellis/Bistro Menu

Week of March 18th

*All Dinner options are served with Choice of Beverage: Coffee, Tea, Juice or Soda,
Choice of Three Starters and Featured Dessert or Ice Cream.*

Weekly Starters

** Please Choose up to Three Starters*

All Starters Gluten Free Unless Noted •*

- Fresh Baked French Rolls *
- Fresh Apple, Orange or Banana ♥
- Low Fat Cottage Cheese ♥
- Un Sweetened Apple Sauce ♥
- Low Fat Yogurt Cup ♥
- Mandarin Oranges or Peaches
- Side Asian Salad
- Weekly Soup: Potato Leek *
- Soup of the Day as Listed
- Low Sodium Canned Soups ♥

Desserts

- Monday: Confetti Cake
- Tuesday: Old Fashioned Cherry Pie
- Wednesday: Margarita Cutie Pies
- Thursday: Pumpkin Pie
- Friday: Baked Apple Lattice Pie

Ice Cream

- RF NSA Vanilla or Chocolate
- RF NSA Strawberry
- RF NSA Turtle Sundae
- RF NSA Butter Pecan
- Dark Chocolate Raspberry
- Cappuccino Crunch
- Orange Sherbert



- RF Reduced Fat
- NSA No Sugar Added
-  Dairy Free
- ♥ Heart Healthy Item
-  Reduced Sodium
-  Gluten Free

Daily Entrée Selections

Monday, March 18th:

Soup of the Day: Italian Wedding

Option 1: Gulf Shrimp Fettuccine Alfredo with Parmesan Cheese and Steamed Broccoli ♥

Option 2: Grilled BBQ Boneless Pork Chop   with White Cheddar Mac and Cheese and Southern Braised Greens

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Tuesday, March 19th:



Soup of the Day: Bean & Ham 

Option 1: Baked Lemon Pepper Sole Filet with Steamed Redskin Potatoes and Roasted Brussel Sprouts  

Option 2: Baked Chicken Parmesan with Provolone Cheese, Linguine Noodles with Marinara Sauce & Fresh Zucchini ♥

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Wednesday, March 20:


Soup of the Day: Beefy Mushroom & Wild Rice


Option 1: Pistachio Crusted Atlantic Salmon with Roasted Fingerling Potatoes and Steamed Asparagus Almondine  

Option 2: Baked Chicken and Cheese Enchiladas with Black Beans & Rice and Steamed Mixed Vegetables ♥

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Thursday, March 21st:

Soup of the Day: Wisconsin Cheese


Option 1: Honey Orange Firecracker Shrimp with Steamed Coconut Rice and Fresh Broccoli, Red Peppers, Pea Pods, Water Chestnuts and Baby Corn 

Option 2: Baked Traditional Meatloaf  served with Mashed Potatoes and Gravy and Garlic Green Beans ♥

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Friday, March 22nd:

Soup of the Day: Creamy Garlic

Option 1: Broiled Lake Trout with Steamed Redskin Potatoes & Baked Spiced Butternut Squash ♥  

Option 2: Slow Cooked Chicken Coq au Vin with Thigh Meat, Red Wine, Bacon and Tomato Paste  served with Buttermilk Mashed Potatoes and Roasted Baby Carrots ♥

Additional Entrée Selections

Options 3 - 6 listed on back of Menu

Trellis/Bistro Menu

(Page 2) The Bistro Dining Room is Closed Saturday & Sunday.

The Trellis & Arbor Dining Rooms are open from 4:00pm—6:00pm.

Pick Up, Delivery & Curbside Service are available everyday.

Weekly Starters

Please Choose up to Three Starters

*All Starters Gluten Free Unless Noted**

- Fresh Baked French Rolls *
- Fresh Apple, Orange or Banana ♥
- Low Fat Cottage Cheese ♥
- Un Sweetened Apple Sauce ♥
- Low Fat Yogurt Cup ♥
- Mandarin Oranges or Peaches
- Side Asian Salad
- Weekly Soup: Potato Leek *
- Soup of the Day as Listed
- Low Sodium Canned Soups ♥

Desserts

Saturday: Vanilla Cupcakes with Chocolate Frosting

Sunday: Chocolate Cream Pie

Ice Cream **GF**

RF NSA Vanilla or Chocolate

RF NSA Strawberry

RF NSA Turtle Sundae

RF NSA Butter Pecan

Dark Chocolate Raspberry

Cappuccino Crunch

Orange Sherbert

*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 Joyful Easter Buffett!

Sunday, March 31st at 11:30 to 1:30 pm

In the Trellis & Bistro Dining Rooms

Reservations Required for Residents and Guests

Sign up at the Activities Office

Resident = Meal Exchange

Guest Price = \$28

Saturday, March 23rd

Soup of the Day: Chicken Tortilla **GF**

Option 1: Crisp Belgium Waffles with Warm Maple Syrup, Pork Sausage Links and Fresh Fruit Salad ♥ **D**

Option 2: Homestyle Chicken and Biscuits with Carrots, Green Beans, Corn, Peas and Cream

Sunday, March 24th

Soup of the Day: Vegetable **R**

Option 1: Fresh Tuna Salad Niçoise with Lemon, Onions & Celery. Served on Mixed Greens with Hard Boiled Egg, Mixed Olives, Tomatoes, Chilled Green Beans & Herbed Potatoes ♥ **D**

Option 2: Baked Chicken and Cheese Lasagna with Roasted Zucchini ♥ and Garlic Parmesan Toast

Additional Entrée Selections

Option 3: Penne Pasta Primavera with Fresh Vegetables, Basil Pesto Cream Sauce and Toasted Nuts

Option 4: Grilled Asian Chicken Salad with Fresh Greens, Red Pepper, Carrots, Cucumbers and Mandarin Oranges topped with Crunchy Noodles and Sesame Asian Vinaigrette Dressing on the side ♥ **D**

Option 5: Halprens Ranch Beef & Chick Pea Burger with Lettuce & Tomato served with French Fries **D** and Buttered Corn (**GF** with no Bun)

Option 6: Cornmeal Crusted Fried Lake Perch served with Tartar Sauce on the side, Roasted Herb Spiced Potatoes and Fresh Vegetable of the Day **GF** **D**