



Trellis/Bistro Menu

Week of April 14th

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 White Pan Rolls *
- Side Caesar Salad *
- Side Bean Salad
- Weekly Soup: Manhattan Seafood

Always Available

- Fresh Clementine, Pear, or Banana
- Mandarin Oranges or Peaches
- Fruit Cocktail
- Cottage Cheese
- Low Fat Yogurt
- Un Sweetened Apple Sauce

Desserts

Monday: Bumbleberry Pie

Tuesday: Blueberry Peach Bundle




Wednesday: Robin Egg Cake

Thursday: Easter Oero Casserole

Friday: Éclair Pudding Cake

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




- RF Reduced Fat
- NSA No Sugar Added
-  Dairy Free
-  500mg Sodium or Below
-  Gluten Free

Dinner Entrée Selections

Monday, April 14th:



Soup of the Day: Italian Chicken 


Option 1: Baked East Coast Haddock with Seasoned Bread Crumbs, Roasted Lemon Chive Butter,  Orzo Pasta with Radicchio, Feta Cheese, and French Beans 

Option 2: Grilled Marinated Chicken Thighs with Apricot Glaze,  Dried Fruit Cous Cous and Asparagus  

Tuesday, April 15th:


Soup of the Day: Beef & Noodle 


Option 1: Cashew Chicken Stir Fry with Broccoli, Sweet Bell Peppers, Onion, and Sugar Snap Peas served with Brown Rice, Sesame Stir Fry Sauce, and Toasted Cashews  

Option 2: Beef & Cheese Enchiladas with Flour Tortillas, Mild Green Chiles, Cheddar Cheese, and Enchilada Sauce served with Black Beans and Mexican Corn Elote (available )

Wednesday, April 16th:



Soup of the Day: White Chicken Chili 

Option 1: Gulf Shrimp Fettuccine Alfredo with Parmesan Garlic Cream Sauce and Fresh Broccoli Florets (available )

Option 2: Grilled Sliced Pork Tenderloin with BBQ Sauce,  Baked Mac & Cheese, Southern Greens, and Creamy Cole Slaw

Thursday, April 17th:




Soup of the Day: Beefy Cheesy Tomato


Option 1: Grilled Teriyaki Shrimp with Pineapple Salsa, Steamed Jasmine Rice, and Mixed Asian Vegetables  

Option 2: Salisbury Steak with Onion & Mushroom Gravy served over Mashed Potatoes with Garlic Green Beans

Friday, April 18th:

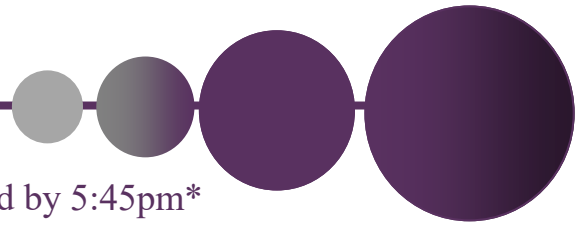
Soup of the Day: Split Pea with Ham 

Option 1: Broiled Atlantic Salmon with Honey Citrus Glaze, Wild Rice Pilaf, and Steamed Asparagus   

Option 2: Smoked Chicken Angel Hair Pasta with Fresh Basil, Pancetta Bacon, and Plum Tomato Garlic Sauce served with a Fresh Vegetable Medley (available )

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 White Pan Rolls *
- Side Caesar Salad *
- Side Three Bean Salad
- Weekly Soup: Manhattan Seafood

Always Available

- Fresh Clementine, Pear, or Banana
- Mandarin Oranges or Peaches
- Fruit Cocktail
- Cottage Cheese
- Low Fat Yogurt
- Un Sweetened Apple Sauce

Desserts

Saturday: Sugar Cookies

Sunday: Assorted Fruit Pies

Ice Cream

RF NSA Vanilla

RF NSA Chocolate

RF NSA Turtle Sundae

RF NSA Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Saturday, April 19th

Soup of the Day: Cream of Mushroom



Option 1: Shrimp & Crab Neptune Salad with Celery, Onion and Mayonnaise  served on a Fresh Baked Croissant served with Raw Vegetables and Fresh Fruit

Option 2: Braised Beef Pot Roast with Mashed Potatoes and Roasted Root Vegetables 

Sunday, April 20th

Happy Easter!




Soup of the Day: White Chicken Lasagna


Option 1: Chilled Gulf Shrimp with Fresh Lemon, Cocktail Sauce, Deviled Egg, and Roasted Beet Salad  

Option 2: Ham and Scallop Potato Casserole served with Roasted Honey Glazed Carrots 


Additional Entrée Selections

We apologize Options 5 & 6 are not available on Easter Day

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

Option 4: Grilled Chicken Caesar Salad with Romaine Lettuce, Fresh Cherry Tomatoes, Shredded Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing (available 

Option 5: Baked Pepperoni Pizza with Tomato Basil Sauce and a Parmesan Three Cheese Blend (available 

Option 6: Crispy Fried Catfish Po Boy on French Bread with Shredded Lettuce, Tomato & Remoulade Sauce served with Shoe String Fries ( w/o Bun)

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, April 20th at 11am to 1pm

In the Trellis & Bistro Dining Rooms

Resident = Meal Exchange

Guest Price = \$28

Reservations available for parties up to 8