



Trellis/Bistro Menu

Week of April 28th

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 French Roll *
- Side Iceberg Salad
- Soup: Turkey Chili 

Always Available

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

Desserts

Monday: Mixed Berry Sundae

Tuesday: Apple Crisp

Wednesday: Peach Pie ala Mode

Thursday: Chocolate Buttercream Cake

Friday: Pecan 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

RF Reduced Fat
NSA No Sugar Added

 500mg Sodium or less
& Low Sat Fat

 Gluten Free

 Dairy Free

Daily Entrée Selections

Monday, April 28th:

Soup of the Day: Italian Wedding

Option 1: Pan Seared Whitefish with Pancetta Mustard Vinaigrette, Roasted New Potatoes, and Asparagus  

Option 2: Sauteed Beef Stir-fry with Carrots, Bell Peppers, Broccoli, Mushrooms, Sugar Snap Peas, and Steamed Brown Rice  

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Tuesday, April 29th:



Soup of the Day: Elote Corn



Option 1: Three Cheese Ravioli with Seared Shrimp, Wild Mushrooms, Baby Spinach, and Plum Tomato Garlic Sauce

Option 2: House Smoked Chicken and Sweet Pea Risotto with Parmesan Cream and Roasted Carrots  

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Wednesday, April 30th:


Soup of the Day: Chilled Strawberry  

Option 1: Baked North Atlantic Haddock topped with Roasted Garlic Aioli and Lemon Bread Crumbs served with Cranberry Quinoa & Steamed Green Beans  

Option 2: Grilled Chicken Pomodoro Linguine with Crushed Tomatoes, Garlic, Basil, Olive Oil, and Toasted Pinenuts served with Roasted Eggplant Medley (Available  

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Thursday, May 1st:

Soup of the Day: Turkey & Wild Rice  

Option 1: Grilled Shrimp DeJonge with Toasted Breadcrumbs, Sherry Wine, Garlic, and Herbs served with Wild Rice Pilaf and Steamed Asparagus Medley 

Option 2: Baked Cranberry & Brie Cheese Stuffed Chicken Breast with Dijon Cream Sauce, Roasted Potatoes, and Honey Glazed Carrots

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Friday, May 2nd:

Soup of the Day: Chicken Gnocchi

Option 1: Seared Atlantic Salmon with French Beans, Cannellini Beans, and Mixed Peppers in a Lobster Saffron Broth   

Option 2: Tender Swiss Steak Braised in Beef Broth with Tomato Onion Gravy, Mashed Potatoes, and Fresh Steamed Broccoli

Additional Entrée Selections

Options 3 - 6 listed on back of Menu

Trellis/Bistro Menu

(Page 2) Dining Room 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 French Roll *
- Side Iceberg Salad
- Soup: Turkey Chili

Always Available

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

Desserts

Saturday: Vanilla Cupcakes with Chocolate Frosting

Sunday: Warm Banana Bread Pudding with Vanilla Ice Cream

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

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.

Saturday, May 3rd

Soup of the Day: Chicken Velvet

Option 1: Chicken & Stuffing Bake with Creamy Mushroom Sauce and Buttered Peas & Carrots

Option 2: Stuffed Baked Potato with Taco Seasoned Ground Beef, Cheddar Cheese, Tomato Salsa, Sour Cream, and Beans & Rice

Sunday, May 4th

Soup of the Day: Lemony White Bean & Potato

Option 1: Greek Chilled Shrimp Salad with Mixed Greens, Fresh Tomatoes, Olives, Red Onion, Cucumber, Feta Cheese, and Warm Pita Bread served with Greek Dressing on the side

Option 2: Grilled Vegetarian Black Bean Burger with Lettuce, Tomato, Avocado, and Red Bell Pepper Mayo served with French Fries

Additional Entrée Selections

Option 3: Roasted Marinated Vegetable Plate with Market Vegetables, Portobella Mushrooms, Quinoa, Mozzarella (Served with or Without Chicken)

Option 4: Iceberg Lettuce Salad with Grilled Chicken, Chopped Bacon, Cherry Tomatoes, Crumbled Gorgonzola Cheese, and French Fried Onion served with Home Made Bacon Ranch Dressing

Option 5: Fried Chicken Wings with Steakhouse Potato Salad, Chilled Mixed Vegetables, and Ranch Dipping Sauce on the side

Option 6: Eggplant Parmesan with Mozzarella Cheese served over Pasta with Basil Marinara Sauce and Steamed Italian Green Beans (Available)

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