



Trellis/Bistro Menu

Week of April 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.

Weekly Starters

Please Choose up to Three Starters

All Starters Gluten Free Unless Noted *

- Baked Garlic & Poppyseed Roll*
- Fresh Mixed Pineapple & Mango ♥
- Mandarin Oranges
- Peaches in Lite Syrup
- Cottage Cheese ♥
- Lite & Fit Yogurt Cup ♥
- Un Sweetened Apple Sauce ♥
- Side Spring Salad
- Soup of the Day as Listed
- Weekly Soup: Minestrone *
- Canned Reduced Sodium Soups

Desserts

Monday: Lemon Blueberry Bundt Cake

Tuesday: Fruits of the Forest Pie

Wednesday: Banana Crumb Cake

Thursday: Fresh Strawberry Pie

Friday: Caramel Apple Sundae

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

Ⓞ GF Gluten Free

Dinner Entrée Selections

Monday, April 29th:

Soup of the Day: Tuscan Bean Ⓞ Ⓡ

Option 1: Shrimp and Vegetable Stir Fry served over Brown Rice with Asian Ginger Sauce Ⓞ Ⓞ

Option 2: Grilled Chicken Pasta with Fresh Mushrooms and Asparagus in a Red Bell Pepper Cream Sauce

Tuesday, April 30th:

Soup of the Day: California Vegetable Medley

Option 1: Cornmeal Crusted Fried Catfish with Roasted Brussel Sprouts and a Baked Potato Ⓞ with Chive Sour Cream on the side Ⓞ

Option 2: Grilled Balsamic Glazed Pork Chop Ⓞ Ⓞ with Mashed Sweet Potatoes and Green Beans ♥

Wednesday, May 1st:

Soup of the Day: Cabbage & Sausage Ⓞ

Option 1: Baked Atlantic Salmon with Dijonaise Sauce, Roasted Potatoes & Steamed Asparagus ♥ Ⓞ Ⓞ

Option 2: Hand Battered Fried Chicken Breast Ⓞ with Mixed Baked Beans with Bacon and Creamy Cole Slaw

Thursday, May 2nd:

Soup of the Day: Cream of Asparagus

Option 1: Grilled BBQ Shrimp Skewer with Black Beans & Rice Ⓞ and Buttered Corn Ⓞ

Option 2: Braised Liver & Onions served with Smokey Bacon, Steamed Peas, Carrots ♥ Ⓞ Mashed Potatoes and Gravy

Friday, May 3rd:

Soup of the Day: Loaded Potato

Option 1: Broiled Lake Trout with Lemon and Fresh Herbs served with Golden Potatoes and Baked Vegetable Ratatouille Ⓞ Ⓞ

Option 2: Braised Swiss Steak with Onions, Carrots, Celery & Tomato Ⓞ served with Mashed Potatoes, Gravy and Creamed Corn

Additional Entrée Selections

Options 3 – 6 listed on back of Menu

Trellis/Bistro Menu

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

- Baked Garlic & Poppseed Roll*
- Fresh Mixed Pineapple & Mango ♥
- Mandarin Oranges
- Peaches in Lite Syrup
- Cottage Cheese ♥
- Lite & Fit Yogurt Cup ♥
- Un Sweetened Apple Sauce ♥
- Side Spring Salad
- Soup of the Day as Listed
- Weekly Soup: Minestrone *
- Canned Reduced Sodium Soups

Desserts

Saturday: Sugar Cookies

Sunday: Nutty Cone

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

Saturday, May 4th

Soup of the Day: Beef Barley ^R

Option 1: Fried Fish and Chips with Creamy Cole Slaw, Fresh Lemon and Tarter Sauce on the side ^D

Option 2: Marinated BBQ Meatballs ^{GF} ^D served with Baked Macaroni and Cheese & Steamed Broccoli ♥

Sunday, May 5th

Soup of the Day: Tomato

Option 1: Fried Popcorn Shrimp with Lemon and Cocktail Sauce, Wild Rice Pilaf and Fresh Vegetables ♥ ^D

Option 2: Baked Quiche Lorraine with Ham, Bacon and Swiss Cheese served with Fresh Fruit Salad and a Warm Home Made Muffin

Additional Entrée Selections

Option 3: Baked Portobello Mushrooms stuffed with Yukon Gold Potatoes, Roasted Seasonal Vegetables and Drizzled with Balsamic Glaze ^{GF} ^D

Option 4: Grilled Chicken, Spinach & Mixed Green Salad ^D with Goat Cheese, Dried Cranberries and Toasted Nuts served with Fat Free Raspberry Dressing on the side ^{GF}

Option 5: Sloppy Joe ^{GF} Sandwich on a fresh Baked Bun served with Tomato Cucumber Salad and French Fries ^D

Option 6: Grilled Chicken Thigh with Blackberry BBQ Sauce, Served with a Baked Sweet Potato and Steamed California Vegetables ^{GF} ^D

*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 Mother's Day Buffett!

Sunday, May 12th at 11:30 am to 1:30pm

In the Trellis & Bistro Dining Rooms

Reservations are Required for Residents and Guests

Please call Anna between Monday—Friday at 734-433-5207 to reserve your seat

Resident = Meal Exchange

Guest Price = \$30