

Week of May 19th

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

Featured Starters

Please Choose up to Three Starters

All Starters Gluten Free <u>Unless</u> Noted *

- Fresh Baked White Pan Rolls *
- · Side Caesar Salad *
- Fresh Fruit: Clementines 🚫
- · Weekly Soup: Ham & Lentil

Always Available 💿

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

Desserts

Monday: Warm Apple & Pear Crisp

Tuesday: Lemon Chiffon Pie

Wednesday: Pig Pickin' Cake

Thursday: Banana Split Cake

Friday: Home Made Strawberry Pie

Ice Cream @

RF NSA Vanilla

RF NSA Chocolate

RF NSA Turtle Sundae

RF NSA Butter Pecan

Dark Chocolate Raspberry

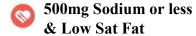
Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

RF Reduced Fat

NSA No Sugar Added



G Gluten Free

Dairy Free

Dinner Entrée Selections

Monday, May 19th:

Soup of the Day: Corn Chowder

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

Option 2: Grilled Indian Spiced Chicken Thighs with Apricot Glaze, Dried Fruit Cous Cous, and Steamed Local Asparagus (©)

Tuesday, May 20th:

Soup of the Day: Vegetable

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: All American Cheeseburger with Fresh Leaf Lettuce, Tomato, and Dill Pickles served with French Fries and Creamy Cole Slaw (no substitutions please)

Wednesday, May 21st:

Soup of the Day: Steakhouse Potato

Option 1: Broiled Salmon with Local Harvest Rhubarb Chutney Baked Potato & Steamed Asparagus © ©

Option 2: Grilled Sliced Pork Tenderloin © with Dijon Mustard Cream Sauce, Parmesan Mashed Potatoes, and Honey Roasted Carrots **G**

Thursday, May 22nd:

Soup of the Day: Beef Englander @

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, May 23rd:

Soup of the Day: French Onion (w/o Croutons) Option 1: Seafood Sauté with Gulf Shrimp, Scallops, and Fresh Fish in a Sherry Wine Garlic Butter Sauce served with Wild Rice Pilaf and Steamed Vegetable Medley Medley

Option 2: Oven Roasted Turkey Breast with Herb & Apple Stuffing,

Mashed Potatoes, Gravy, Green Beans, and Cranberry Sauce

Additional Entrée Selections

Options 3 – 6 listed on back of Menu

Trellis/Bistro Menu (Page 2) Diving Hause

(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

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- Fresh Fruit: Clementines
- · Weekly Soup: Ham & Lentil

Always Available 🔕

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- · Mandarin Oranges or Peaches
- · Fruit Cocktail
- · Low Fat Cottage Cheese
- · Low Fat Yogurt

Desserts

Saturday: Lemon Pretzel Salad

Sunday: Novelty Cones

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, May 24th

Soup of the Day: Split Pea with Bacon @

Option 1: Chefs Salad with Deli Turkey & Ham,

Crumbled Bacon, Swiss Cheese, Hard Boiled Egg, G

Tomatoes, Cucumbers, and Ranch Dressing on the side

Option 2: Fried Chicken & Baked Waffles with Warm Butter and Maple Syrup. Served with Tropical Fruit

Sunday, May 25th

Soup of the Day: Seafood Chowder

Option 1: Grilled BBQ Chicken Breast with Steamed

Corn on the Cobb, Four Bean Salad, and Fresh

Fruit 🔕 🚭 📵

Option 2: Lobster and Cheese Stuffed Ravioli with

Lobster Garlic Cream and Fresh Baby Peas

Additional Entrée Selections

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

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

Option 5: Meatball Sub on a Fresh Baked Bun with Marinara Sauce and Melted Mozzarella Cheese served with Italian Pasta Salad on the side

Option 6: Seared Louisiana Catfish with Black Bean and Sweet Corn Relish, Rice Pilaf and Steamed Mixed Vegetables (©)

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.

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