

Week of May 26th

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 <u>Unless</u> Noted *

- Fresh Baked Assorted Rolls *
- · Side Blueberry Salad
- · Side Grandmas Potato Salad
- · Fresh Fruit: Mixed Grapes
- · Weekly Soup: Chilled Gazpacho 🔕 📵

Always Available 💿

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

Desserts

Monday: Fruit Pie

Tuesday: Cherry Bread Pudding

Wednesday: Ding Dong Cake

Thursday: Black Berry Lime Cake

Friday: Peanut Butter Cream Pie

Ice Cream @

RF NSA Vanilla

RF NSA Chocolate

RF NSA Turtle Sundae

RF NSA Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

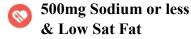
Cappuccino Crunch

Raspberry Sherbet

Midnight Caramel River

RF Reduced Fat

NSA No Sugar Added





D Dairy Free

Dinner Entrée Selections

Monday, May 26th: Memorial Day

Join us for our Picnic from 11:30am to 1pm

Soup of the Day: Quinoa Vegetable 🔕 🙃 💿

Option 1: Fried Popcorn Shrimp with Lemon, Steamed

Broccoli, White Rice, and Zesty Cocktail Sauce

Option 2: Grilled BBQ Chicken Drum Stick with Baked

Beans, Corn on the Cobb, and Cheddar Cornbread

Tuesday, May 27th:

Soup of the Day: Pasta Fagioli

Option 1: House Smoked Fish Cakes with Fresh Dill

Aioli, Wild Rice Pilaf, and Steamed Peas & Carrots 🔕 📵

Option 2: Traditional Spaghetti with Meat Sauce,

Mixed Zucchini & Squash, (1) and Grated Parmesan

Cheese (available **G**)

Wednesday, May 28th:

Soup of the Day: Creamy Tomato Basil

Option 1: Seared Artic Char Almondine with Sliced

Almonds, Lemon, and Parsley served with Roasted New

Potatoes and Sauteed Spinach with Tomatoes © &

Parmesan W G

Option 2: Sauteed Chicken Piccata with Lemon Caper

Mushroom Butter, Mashed Potatoes, and Roasted

Broccolini

Thursday, May 29th:

Soup of the Day: Chicken Noodle \square

Option 1: Oven Roasted Atlantic Cod with Seasoned

Bread Crumbs, Mashed Potatoes, Carrots, and New

Option 2: Baked Shepherd's Pie with Lean Beef and Broth, Carrots, Celery, Onions, and Peas topped with

Mashed Potatoes

Friday, May 30th:

Soup of the Day: Hungarian Mushroom

Option 1: Pan Seared Chicken Cutlets with Marsala

Wine Sauce, Mushrooms, Wild Rice Pilaf, and Fresh

Vegetable Medley 🚫 🕕



Option 2: Baked Lasagna with Ground Beef, Tomato Basil Sauce, Ricotta and Mozzarella Cheese served with Italian Green Beans and Garlic Toast

Additional Entrée Selections

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

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- · Side Grandmas Potato Salad
- · Fresh Fruit: Mixed Grapes
- · Weekly Soup: Chilled Gazpacho ()

Always Available 🔕

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

Desserts

Saturday: Custard Pie

Sunday: Orange Soak 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

Raspberry Sherbet

Midnight Caramel River

Saturday, May 31st

Soup of the Day: Bacon Corn Chowder @

Option 1: Penne Pasta Primavera with Mixed Garden Vegetables, Legumes, (a) and Parmesan served in an Olive Oil, Garlic, & Herb Sauce (available)

Option 2: Toasted French Dip Sandwich with Roast Beef, © Provolone Cheese, Ajus Dipping Sauce, and Seasoned French Fries

Sunday, June 1st

Soup of the Day: Wedding 🔕

Option 1: Chilled Marinated Shrimp Salad with Butter Lettuce, Corn, Avocado, Bacon, Bell Pepper,
and Goat Cheese served with Cilantro Lime Ranch Dressing

Option 2: Sweet & Sour Tempura Chicken with a Vegetable Spring Roll, Steamed Jasmine Rice, and Mixed Asian Vegetables (5)

Additional Entrée Selections

We Apologize Options 5 & 6 are *Not* Available on Memorial Day

Option 3: Grilled Marinated Vegetable Plate with Seasonal Market Vegetables, Tempeh (and Mozzarella Cheese (Available with Grilled Chicken or Salmon) (a)

Option 4: Grilled Chicken Salad with Fresh Romaine Lettuce, © Goat Cheese, Blueberries, Sliced Almonds, and Poppyseed Vinaigrette Dressing (© 6)

Option 5: Shredded Chicken Nachos with Tri Colored Corn Tortilla Chips, © Cheese Queso, Chopped Lettuce, Black Olives, Salsa, and Sour Cream served with Rice & Beans ©

Option 6: Grilled Atlantic Salmon with Fresh Basil Pesto, Roasted Potatoes, and Fresh Vegetable Medley (S) (F)

Alert staff to any allergies or dietary needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Monday, May 27th 11:30am—1pm

Bistro Dining Room

Residents = Meal Exchange

Guest Charge = \$25

We wish you a meaningful Memorial Day!

