



Trellis/Bistro Menu



Week of May 5th

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 Assorted Rolls
- Side Mint & Berry Salad 
- Soup: Carrot Bisque 

Always Available




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

Desserts

- Monday: Pound Cake with Lemon Icing
- Tuesday: Strawberry Rhubarb Pie
- Wednesday: Tres Leche Cake
- Thursday: Chocolate Chip Cake
- Friday: Buttercream Orange Tarts

Ice Cream

- RF NSA Vanilla
- RF NSA Chocolate
- RF NSA Turtle Sundae
- RF NSA Butter Pecan
- Dark Chocolate Raspberry
- Cappuccino Crunch
- Road Runner Raspberry
- Rainbow Sherbet

- RF Reduced Fat
- NSA No Sugar Added
-  500mg Sodium or less
& Low Sat Fat
-  Gluten Free
-  Dairy Free

Daily Entrée Selections

Monday, May 5th:


Soup of the Day: Ramen Noodle

Option 1: Seared Artic Char with Cucumber
Pomegranate Salsa, Baked Potato, and Steamed
Asparagus Almondine   

Option 2: Baked Maple Glazed Ham with Whipped
Sweet Potatoes and Roasted Brussel Sprouts 

Tuesday, May 6th:

Soup of the Day: Vegetable 


Option 1: Asian Style Meatballs with Steamed Basmati
Rice, Pineapple, Sugar Snap Peas, Mixed Peppers, and
Green Onions in Sweet & Sour Sauce 

Option 2: Pulled BBQ Pork with Home Made Mac &
Cheese, Buttered Corn on the Cobb, and Creamy Slaw

Wednesday, May 7th: **Join us in the Maples Room for
Our Cinco de Mayo Mixer Dinner**



Soup of the Day: Pozole “Traditional Pork Stew” 

Option 1: Chile Lime Salmon with Avocado Mango
Salsa, Mexican Rice, and Fresh Zucchini, Corn, &
Pepper Medley   

Option 2: Shredded Beef Tamales served in a Corn Husk
with Mexican Rice and Zucchini, Corn, & Pepper
Medley 

Thursday, May 8th:




Soup of the Day: Pizza Supreme




Option 1: Mary's Shrimp Boil with Seasoned Shrimp,
Potatoes, Sausage, and Sweet Corn on the Cobb 
served with a Fresh Baked Corn Muffin 

Option 2: Sauteed Chicken Piccata with Lemon Caper
Mushroom Butter, Roasted Yellow Potatoes, and
Steamed Green Beans 

Friday, May 9th:

Soup of the Day: Chili 

Option 1: Seared Lake Superior Whitefish with
Michigan Bean Compote and Sauteed Spinach with
Fresh Tomatoes   

Option 2: Maple Glazed Pork Tenderloin with Peach
Chutney, a Harvest Blend of Cous Cous, Orzo, Garbanzo
Beans, and Quinoa served with Steamed Broccoli   

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

Please Choose up to Three Starters

*All Starters Gluten Free Unless Noted **

- Fresh Baked Assorted Rolls
- Side Mint & Berry Salad 
- Soup: Carrot Bisque 

Always Available

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

Desserts

Saturday: Baked Warm Cookies

Sunday: Lemon Bars

Ice Cream

- RF NSA Vanilla
- RF NSA Chocolate
- RF NSA Turtle Sundae
- RF NSA Butter Pecan
- Dark Chocolate Raspberry
- Cappuccino Crunch
- Road Runner Raspberry
- 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 10th

Soup of the Day: Stuffed Green Pepper

Option 1: Fresh Tuna Salad Croissant served with Potato Chips and Tomato Cucumber Salad

Option 2: Philly Cheesesteak Pasta with Beef, Peppers, Onions, and Mushrooms served in a Parmesan Garlic Cream Sauce

Sunday, May 11th

Happy Mother's Day!




Soup of the Day: Cheesy Wild Rice




Option 1: Fried Coconut Shrimp with Orange Marmalade Dipping Sauce, Sweet Potato Fries, and Tropical Fruit Salad

Option 2: Herb Marinated Chicken Breast with Fig Balsamic Glaze, Wild Rice Pilaf, and Fresh Vegetable Medley   




Additional Entrée Selections

We apologize Options 5 & 6 are not available on May 7th or 11th

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

Option 4: Grilled Chicken and Romaine Lettuce Salad with Fresh Berries,  Goat Cheese, Mint, and Sliced Almonds served with Herb Balsamic Dressing  

Option 5: Slow Cooked Open Faced Italian Beef Sandwich cooked with Mild Pickled Vegetables served with Mashed Potatoes and Roasted Carrots

Option 6: Mediterranean Chicken Bowl with Roasted Red Pepper Hummus, Tomato, Cucumber, Onion, and Tabbouleh Parsley Salad   

Please Join Us for Two Exciting Events This Week!

Cinco de Mayo Mixer Dinner

Wednesday, May 7th

5pm

Maples Room

Mother's Day Buffett

Sunday, May 11th

11am—1pm

Bistro & Trellis