



Trellis/Bistro Menu

Week of June 15th

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 *

- Baked Garlic Poppyseed Rolls *
- Side Italian Salad
- Side Mixed Melon
- Weekly Soup:

Chilled Cucumber Yogurt 

Always Available

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

Dessert Menu

1. New York Style Cheesecake
2. Fresh Baked Fruit Pie
3. Peanut Butter Fudge Pie
4. Key Lime Bomb
5. Mixed Berry Angel Food Cake

Ice Cream

RF NSA Vanilla & Chocolate

RF NSA Turtle Sundae

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

Midnight Caramel River

Mint Chocolate Chip

Black Cherry Fudge

Dark Chocolate Raspberry

Salted Brownie Sundae

RF Reduced Fat

NSA No Sugar Added

 500mg Sodium or less
& Low Sat Fat



 Gluten Free



 Dairy Free

Dinner Entrée Selections

Monday, June 15th:

Soup of the Day: Lemon Chickpea  



Option 1: Low Country Shrimp Boil with Smoked Sausage, Red Potatoes, Corn on the Cobb, Red Onion,  and Garlic Toast 

Option 2: Beef & Broccoli Stir fry with Ginger, Garlic, Sesame, Soy Sauce, and Steamed Brown Rice  

Tuesday, June 16th:

Soup of the Day: Cream of Spinach 




Option 1: Ravioli Stuffed with Goat Cheese served with Italian Fennel Sausage, Mushrooms, Baby Spinach, and Plum Tomato Marinara Sauce

Option 2: Oven Baked Turkey Meatloaf  with Mashed Potatoes, Mushroom Gravy, and Roasted Carrots 

Wednesday, June 17th:




Soup of the Day: Turkey Noodle 

Option 1: Sautéed Shrimp Piccata with White Wine and Lemon Caper Butter served with Parmesan Risotto and Roasted Carrots

Option 2: Grilled "Caprese" Chicken Breast  with Fresh Basil Pesto, Mozzarella Cheese, Tomato Leek Fondue, Roasted Potatoes, and Local Asparagus  

Thursday, June 18th:



Soup of the Day: Italian Wedding


Option 1: Grilled Atlantic Salmon  with French Beans and Tuscan Panzanella Salad with Tomatoes, Cucumbers Basil, Olive Oil and Red Wine Vinegar  

Option 2: Grilled Chicken Thighs with Local Rhubarb & Apple Chutney, Mashed Potatoes, and Mixed Baby Vegetables   

Friday, June 19th:

Soup of the Day: Chicken Gnocchi

Option 1: Seared Rainbow Trout with Charred Lemon & Herbs served with Roasted Fingerling Potatoes and Sautéed Spinach   

Option 2: Braised Swiss Steak with Tomato Gravy,  Mashed Potatoes, Bell Peppers, Carrots, Onions, and Celery

Additional Entrée Selections

Options 3 – 6 listed on back of Menu

Trellis/Bistro Menu



(Page 2) Summer Dining Hours

Monday-Friday: Trellis & Bistro 4:30-6:30pm *Please be seated by 6:15pm*

Saturday-Sunday: Trellis & Arbor 4:00-6:00pm

Pick Up, Delivery & Curbside Service are available everyday

Featured Starters

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RF NSA Turtle Sundae

Road Runner Raspberry

Cappuccino Crunch

Midnight Caramel River

Mint Chocolate Chip

Black Cherry Fudge

Dark Chocolate Raspberry

Salted Brownie Sundae

*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.*

Summer Eats: Did You Know?

Potatoes were the first food planted in space.

In October 1995, the University of Wisconsin, Madison, created the technology to plant food in space, and potatoes were the first food grown there! The goal was to feed astronauts on long space voyages.

Saturday, June 20th

Soup of the Day: Hungarian Mushroom




Option 1: Strawberry Spinach Salad with Chicken,  Goat Cheese, Red Onion, and Pecans served with Poppyseed Dressing  

Option 2: Open Faced Roast Beef Sandwich with Mashed Potatoes, Gravy, and Green Beans

Sunday, June 21st

Happy Father's Day!




Soup of the Day: Pineapple Gazpacho  


Option 1: Chilled Shrimp with Cocktail Sauce, Fresh Lemon, Deviled Egg, and Creamy Cole Slaw   

Option 2: Baked Penne Pasta with Tomato Meat Sauce, Mozzarella & Parmesan Cheeses, and Steamed Italian Green Beans

Additional Entrée Selections

Option 3: Grilled Marinated Vegetable Plate with Summer Market Vegetables and  Mozzarella Cheese (available with or without Grilled Chicken)  

Option 4: Grilled Chicken Salad with Fresh Greens, Shredded Carrots, Garbanzo Beans, and Roasted Tomatoes served with Italian Dressing   

Option 5: All American Cheeseburger served on Fresh Baked Bun with Seasoned Tater Tots and Creamy Cole Slaw ( w/o Bun) *No Substitutes Please*

Option 6: Lamb and Pork Meatballs with Sliced Tomatoes, Parsley Salad, Cucumber Yogurt Sauce,  and Warm Pita Bread  

