Trellis/Bistro Menu

Week of June 16th

All Dinner options are served with Choice of Beverage: Coffee, Tea, Juice, or Soda Choice of <u>Three</u> 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 Garden Salad
- · Fresh Fruit: Blueberry & Mango
- · Weekly Soup: Chilled Gazpacho

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: Lemon Blueberry Tart

Tuesday: Strawberry Cheesecake Bars

Wednesday: Memaw's Lemon

Sunshine Cake

Thursday: Fruit of the Forest Pie

Friday: Chocolate Bundt Cake

Ice Cream @

RF NSA Vanilla

RF NSA Chocolate

RF NSA Turtle Sundae

RF NSA Butter Pecan

Dark Chocolate Raspberry

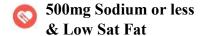
Road Runner Raspberry

Cappuccino Crunch

Midnight Caramel River

RF Reduced Fat

NSA No Sugar Added



Gluten Free

D Dairy Free

Daily Entrée Selections

Monday, June 16th: Happy Birthday Susan!

Soup of the Day: Lemon Orzo 🚫

Option 1: Baked Atlantic Cod with Lemon - Parsley Bread Crumbs, Herb Roasted Redskin Potatoes, and

Sauteed Green Bean, Zucchini & Squash Medley 💿 📵

Option 2: Oven Baked Greek Chicken Thighs with Spinach Lemon Rice and Roasted Red & Yellow Beets with Basil (D) and Feta Cheese (C)

Tuesday, June 17th:

Soup of the Day: Chicken Noodle 🔕

Option 1: Southern Fried Pork Chop with Mashed Potatoes, Gravy, and Braised Collard Greens with Ham

Option 2: Baked Chicken Caprese with Fresh Basil, Ripe Tomatoes, Mozzarella Cheese, and Balsamic Syrup served with Basil Mashed Potatoes & Grilled

Wednesday, June 18th:

Zucchini 🚫

Soup of the Day: Tomato, Bacon, & Basil

Option 1: Grilled Atlantic Salmon with Eggplant & Roasted Red Pepper Relish, Warm Panzanella Bread Salad and Steamed Asparagus

Option 2: Grilled Bratwurst with Homemade Spätzle, Brown Gravy, and Sauerkraut with Bacon, Apple, and Caraway Seed

Thursday, June 19th:

Soup of the Day: Hamburger Vegetable @

Option 1: Gulf Shrimp Piccata with Linguine Noodles, Lemon Caper Mushroom Butter, and Steamed Broccoli

Option 2: Baked Meatloaf with Roasted Tomato - Balsamic Glaze, Mashed Potatoes, Gravy, and Roasted Italian Vegetables

Friday, June 20th:

Soup of the Day: Chicken Velvet @

Option 1: Seared Louisiana Spiced Catfish with Corn & Black Bean Salsa, New Orleans Rice Pilaf & Maples Glazed Carrots © ©

Option 2: Birra Quesadilla with Tender Beef, Cheese and Rich Consume Dipping Sauce served with Refried Beans and Mexican Street Corn Salad

Additional Entrée Selections

Options 3 - 6 listed on back of Menu

lis/Bistro Mei

(Page 2) Dining Hours

Monday-Friday: Trellis & Bistro 4:30-6:30pm *Please be seated by 6:00pm*

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 *

- Baked Garlic Poppyseed Rolls *
- · Side Garden Salad
- · Fresh Fruit: Blueberry & Mango
- · Weekly Soup: Chilled Gazpacho

Always Available 🔕

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

Desserts

Saturday: Warm Chocolate Chip

Cookies

Sunday: Nutty 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

Rainbow Sherbet

Midnight Caramel River

Saturday, June 21st

Soup of the Day: Miso

Option 1: Chicken Pot Pie with Fresh Carrots, Celery, Peas, Onion, and Cream serve with a Petite Caesar Salad

Option 2: Baked Quiche Lorraine with Ham, Bacon, Swiss Cheese, and Puff Pastry served with Cranberry Kale and Broccoli Slaw

Sunday, June 22nd

Soup of the Day: Black Bean

Option 1: Grilled Lemon Pepper Lake Trout with Roasted Potatoes and Steamed Vegetable Medley (S) 6 (D)

Option 2: Grilled Chicken Breast with Warm Pear Chutney, (D) Mashed Potatoes, and Steamed Broccoli (S) and



Additional Entrée Selections

Option 3: Grilled Marinated Vegetable Plate with Summer Market Vegetables, Potatoes, Portobella Mushrooms, and (D) Mozzarella Cheese (served with or without Grilled Chicken) 🚫 🕕

Option 4: Grilled Chicken Salad with Fresh Romaine Lettuce, Shredded Carrots, Cucumber, Tomatoes, @ and Garlic Croutons (served with 1000 Island Dressing

Option 5: All Beef Hamburger served with Fresh Leaf Lettuce, Tomato, Pickle Spear, French Fries, and Creamy Cole Slaw

Option 6: Chilled Gulf Shrimp Cocktail Platter with Dill Potato Salad and Ancient Grain with Dried Fruit Salad ()

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.

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 Heineken