



Trellis/Bistro Menu


Week of June 2nd

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 French Roll *
- Side Silver Maples Salad
- Fresh Fruit: Mixed Melon 
- Weekly Soup: Shrimp & Asparagus Bisque *

Always Available

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

Desserts

Monday: Angel Food Cake with Fresh Blackberry Sauce

Tuesday: Pecan Pie

Wednesday: Blueberry Cream Crumb Cake

Thursday: Buckeye Cake

Friday: Applesauce 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

 500mg Sodium or less
& Low Sat Fat

 Gluten Free

 Dairy Free

Daily Entrée Selections

Monday, June 2nd:




Soup of the Day: Creamy Potato Leak

Option 1: Pan Seared Whitefish with White Wine Sauce, Roasted New Potatoes, and Asparagus  

Option 2: Sauteed Beef Stir-fry with Carrots, Bell Peppers, Broccoli, Mushrooms, Sugar Snap Peas, and Steamed Brown Rice   

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Tuesday, June 3rd:




Soup of the Day: Chicken & Wild Rice  




Option 1: Sauteed Walleye  with Tomato Basil Garlic Butter, Roasted Potatoes, and Steamed Vegetable Medley  

Option 2: House Smoked Chicken and Sweet Pea Risotto with Parmesan Cream and Roasted Carrots 

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Wednesday, June 4th:

Soup of the Day: Cream of Mushroom

Option 1: Broiled Lake Trout with Fresh Chimichurri Sauce, (Local Herbs, Garlic, Olive Oil, & Vinegar) Chopped Tomato, Roasted Potatoes, and Eggplant Medley   

Option 2: Grilled Chicken Pomodoro Linguine with Crushed Tomatoes, Garlic, Basil, Olive Oil, and Toasted Pinenuts served with Roasted Zucchini  
(Available )

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Thursday, June 5th:

Soup of the Day: Bean & Ham 


Option 1: Grilled Shrimp DeJonge with Toasted Breadcrumbs, Sherry Wine, Garlic, and Herbs served with Wild Rice Pilaf and Steamed Asparagus Medley

Option 2: House Smoked BBQ Ribs with Southern Greens, Corn on the Cobb, and Cole Slaw Vinaigrette  

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Friday, June 6th:

Soup of the Day: Vegetable  

Option 1: Grilled Teriyaki Glazed Salmon with Steamed Basmati Rice and Baby Bok Choy   

Option 2: Tender Swiss Steak Braised in Beef Broth with Tomato Onion Gravy,  Mashed Potatoes, and Fresh Steamed Broccoli

Additional Entrée Selections

Options 3 - 6 listed on back of Menu

Trellis/Bistro Menu

(Page 2) Dining Room 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 **

- Fresh Baked French Roll *
- Side Silver Maples Salad
- Fresh Fruit: Mixed Melon 
- Weekly Soup: Shrimp & Asparagus Bisque *

Always Available

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

Desserts

Saturday: Sugar Cookies

Sunday: Nutty Cone

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

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, June 7th

Soup of the Day: Oriental Beef

Option 1: Marry Me Chicken with Fresh Basil, Sundried Tomatoes, and Cream served with Mashed Potatoes and Garlic Green Beans

Option 2: Stuffed Baked Potato with Taco Seasoned Ground Beef, Cheddar Cheese, Tomato Salsa, Sour Cream, and Beans & Rice  




Sunday, June 8th


Soup of the Day: Chorizo Potato


Option 1: Greek Chilled Shrimp Salad with Mixed Greens, Fresh Tomatoes, Olives, Red Onion, Cucumber,  Feta Cheese,  and Warm Pita Bread served with Greek Dressing on the side 


Option 2: Open Faced Hot Roast Beef Sandwich with Mashed Potatoes, Onion Gravy, and Buttered Peas & Carrots

Additional Entrée Selections

Option 3: Roasted Marinated Vegetable Plate with Market Vegetables, Portobella Mushrooms, Quinoa,  Mozzarella (Served with or without Chicken)  

Option 4: Silver Maples Salad with Fresh Greens, Dried Cranberries,  Crumbled Gorgonzola Cheese, and Candied Nuts served with Raspberry Maple Vinaigrette Dressing

Option 5: Trio of Salads consisting of Honey Pecan Chicken Salad, Egg Salad, and Seafood Salad served over Mixed Greens with Fresh Fruit  and a Warm Muffin

Option 6: Eggplant Parmesan with Mozzarella Cheese served over Pasta with Basil Marinara Sauce and Steamed Italian Green Beans (Available 

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