



Trellis/Bistro Menu

Week of June 22nd

All Dinner options are served with Choice of Beverage: Coffee, Tea, Juice, or Soda
Choice of Three Starters and Dessert or Ice Cream

Featured Starters

Please Choose up to Three Starters

All Starters Gluten Free Unless Noted *

- Fresh Baked Roll *
- Weekly Soup: Chilled Gazpacho  
- Soup of the Day

Featured Starter: Tomato Caprese

- Garden Salad: *Mixed Greens, Fresh Carrots, Tomatoes, Cucumbers, Herbed Croutons and Ranch Dressing*
- Banana, Apple, or Orange
- Mandarin Oranges or Peaches
- Low Fat Cottage Cheese or 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 Butter Pecan
- Road Runner Raspberry
- Cappuccino Crunch
- Rainbow Sherbet
- Midnight Caramel River
- Mint Chocolate Chip
- Black Cherry Fudge
- Dark Chocolate Raspberry

RF Reduced Fat

NSA No Sugar Added

 500mg Sodium or less & Low Sat Fat




 Gluten Free


 Dairy Free

Daily Entrée Selections

Monday, June 22nd:



Soup of the Day: French Onion ( w/o Croutons)

Option 1: Sesame Ginger Glazed Grilled Salmon with Steamed Basmati Rice and Fresh Broccoli   

Option 2: Grilled Bratwurst  with White Cheddar Mashed Potatoes, Wild Mushroom Gravy, and Braised Red Cabbage

Tuesday, June 23rd:

Soup of the Day: Lobster Bisque

Option 1: Gulf Shrimp Linguine with Preserved Lemon Butter, Sundried Tomatoes, and Baby Spinach  (available )

Option 2: Grilled North African Spiced Chicken Thighs with Moroccan Chimichurri, Cous Cous, and Roasted Mixed Vegetables   

Wednesday, June 24th:




Soup of the Day: Creamy Carrot Ginger  


Option 1: Sauteed Black Walnut Crusted Walleye with Citrus Butter, Wild Rice Pilaf, and Steamed Asparagus (available  )

Option 2: Breaded Chicken Milanese with Tomato Arugula Salad, Shaved Parmesan Cheese, and Roasted Potatoes

Thursday, June 25th:




Soup of the Day: Creamy Chicken Noodle



Option 1: Grilled Shrimp & Chicken with  Dijon Mustard Sauce, Wild Rice Pilaf, and Corn on the Cobb  

Option 2: Grilled Pork Tenderloin with Michigan Cherry Chutney, Sweet Corn Pudding, and Roasted Carrots 

Friday, June 26th:

Soup of the Day: Chicken and Rice 

Option 1: Broiled Lake Superior Whitefish with Roasted Potatoes, Lemon Asparagus, and Tartar Sauce   

Option 2: Chargrilled Sliced Sirloin Steak  with Basil Butter, Baked Potato, and Stewed Tomatoes with Zucchini 

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

Please Choose up to Three Starters

*All Starters Gluten Free Unless Noted **

• Fresh Baked Roll *

• Weekly Soup: Chilled Gazpacho 🍷🍷

• Soup of the Day

Featured Starter: Tomato Caprese

• Garden Salad: *Mixed Greens, Fresh Carrots, Tomatoes, Cucumbers, Herbed Croutons and Ranch Dressing*

• Banana, Apple, or Orange

• Mandarin Oranges or Peaches

• Low Fat Cottage Cheese or 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

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. In order to better serve you, Please keep substitutions to a minimum.

Summer Eats: Did You Know?

Pineapple plants can take two to three years to produce a fruit.

While pineapple plants can grow only one fruit at a time, some live up to 50 years!

Saturday, June 27th

Soup of the Day: Tomato

Option 1: Baked Vegetable Quiche with Caramelized Onion, Roasted Peppers, Wild Mushrooms, and Puff Pastry served with Fresh Fruit Salad

Option 2: Savory Chicken Pot Pie with Celery, Carrots, Onions, Peas, Potatoes, Parsley, 🍷 and Buttermilk Biscuits

Sunday, June 28th

Soup of the Day: Vegetable Beef 🍷🍷

Option 1: Fried Coconut Shrimp with Orange Marmalade Dipping Sauce, Steamed Citrus Rice, and Mixed Asian Vegetables 🍷

Option 2: Grilled Chicken Caesar Wrap with Lettuce, Tomato, Shaved Parmesan Cheese, and Caesar Dressing served with Fresh Fruit Salad

Additional Entrée Selections

Option 3: Roasted Vegetable Plate with Market Vegetables, Portobella Mushrooms, 🍷 and Fresh Mozzarella Cheese (served with or without Grilled Chicken) 🍷🍷

Option 4: Grilled Salmon Salad with Mixed Greens, Fresh Asparagus, Red Peppers and Ginger Citrus Vinaigrette 🍷🍷🍷

Option 5: Sloppy Joe Ground Beef Sandwich with Seasoned French Fries and Vinaigrette Cole Slaw (🍷 w/o Bun)

Option 6: Grilled Chicken Burrito Bowl with Steamed Rice, Black Beans, Sweet Corn, Roasted Peppers, Pico de Gallo, and Avocado Crema 🍷🍷🍷

