



Trellis/Bistro Menu



Week of June 29th

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 Sourdough Rolls *
- Weekly Side Salad: Classic Caesar
- Featured Starter: Three Bean Salad 
- Weekly Soup: Chilled Gazpacho 
- Soup of the Day: As Listed
- Fresh 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 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 29th:

Soup of the Day: Black Bean 

Option 1: Seafood Linguine with Gulf Shrimp, Scallops, Mussels, and Fresh Fish served with Baby Bella Mushrooms, Spinach, and a White Wine, Olive Oil, & Garlic Sauce (available  

Option 2: Grilled Teriyaki Chicken Thighs with Sweet Pineapple Sauce, Steamed Basmati Rice, Bell Peppers, Broccoli, and Sesame Seeds  

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Tuesday, June 30th:


Soup of the Day: White Chicken Chili  

Option 1: Grilled Spiced Chicken Legs with Rhubarb & Apricot Glaze, Roasted Potatoes, and Citrus Carrots   

Option 2: Grilled Boneless Pork Chop with Georgia Peach Chutney,  Mashed Sweet Potatoes, and Grilled Asparagus  

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Wednesday, July 1st:

Soup of the Day: Mexican Corn 

Option 1: Fried Lake Perch Basket with Fresh Lemon, Creamy Slaw, Salted Fries, and Malt Vinegar Aioli 

Option 2: Shredded Beef & Cheese Enchilada with Mild Chipotle Sauce, Saffron Rice, and Mexican Street Corn

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Thursday, July 2nd:




Soup of the Day: Vegetable Beef  



Option 1: Seared Chicken Piccata with Lemon Caper Mushroom Butter, Roasted Potatoes, and Fresh Broccoli Medley  

Option 2: Braised Beef Short Rib Tortellini with Pork & Beef Bolognese Sauce and Garlic Green Beans

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Friday, July 3rd:

Soup of the Day: Chilled Strawberry 

Option 1: Grilled Cherrywood Smoked BBQ Salmon, Roasted Potatoes, and Steamed Corn on the Cobb   

Option 2: Slow Roasted BBQ Pork Ribs with Baked Beans and Steamed Corn on the Cobb  

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 Sourdough Rolls *
- Weekly Side Salad: Classic Caesar
- Featured Starter: Three Bean Salad 🍷
- Weekly Soup: Chilled Gazpacho 🍷
- Soup of the Day: As Listed
- Fresh 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
- 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.

Saturday, July 4th

Happy Independence Day! *Join us for a Complimentary Lunch in the Bistro between 11:30 & 1:00*

Soup of the Day: Lemon Chicken & Rice 🍷 🍷

Option 1: Baked Spinach Pie with Cucumber Yogurt Sauce and Chickpea Vegetable Salad 🍷

Option 2: Grilled Bratwurst served on a Fresh Baked Bun with Sauerkraut, Caramelized Onions, and Stoneground Mustard served with Kale & Apple Slaw (🍷 w/o Bun) 🍷

Sunday, July 5th

Soup of the Day: Cream of Broccoli 🍷

Option 1: Seafood Neptune Salad with Shrimp, Crab, Pimiento Peppers, Celery, and Mayonnaise served on Fresh Greens with Fruit 🍷 and a Warm Muffin

Option 2: Turkey & Rice Stuffed Peppers with Mozzarella Cheese and Marinara Sauce served with Steamed Green Beans 🍷 🍷

Additional Entrée Selections

We Apologize Options 5 & 6 are *Not* Available on Independence Day, Saturday the 4th

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

Option 4: Seared Spiced Steak Salad with Romaine Lettuce, Cherry Tomatoes, Cornbread Croutons, Crispy Fried Onion Rings, 🍷 and Buttermilk Bacon Ranch Dressing

Option 5: Italian Fennel Sausage & Roasted Pepper Flatbread Pizza with Tomato Sauce and Mozzarella, Parmesan, & Provolone Cheeses

Option 6: Steamed Bar Harbor Mussels in White Wine with Garlic, Tomatoes, and Onion 🍷 served with Grilled Garlic Bread 🍷

INDEPENDENCE DAY

COMPLIMENTARY LUNCH

Saturday, July 4th 11:30am - 1:00pm

Pick up outside of the Bistro and Eat in the Bistro 100 or Outside!

House Smoked BBQ Brisket Sandwich,
Potato Salad, Creamy Coleslaw, Beverage,
and a Bomb Pop!