

Week of June 9th

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 Assorted Rolls \*
- · Side Tuscan Pear Salad
- Fresh Fruit: Mixed Berries 🚫



· Weekly Soup: Senate Bean

## 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: Strawberry Mousse Cup

**Tuesday: Peach Pie** 

Wednesday: Sweet Potato Tres Leches

Thursday: Apple Pie Puff Pastry

Friday: Blueberry Cream Cheese Pie

### Ice Cream @

RF NSA Vanilla

RF NSA Chocolate

**RF NSA Turtle Sundae** 

**RF NSA Butter Pecan** 

**Dark Chocolate Raspberry** 

Cappuccino Crunch

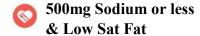
**Road Runner Raspberry** 

**Rainbow Sherbet** 

**Midnight Carmel River** 

RF Reduced Fat

NSA No Sugar Added





Dairy Free

## Daily Entrée Selections

Monday, June 9th:

Soup of the Day: Mushroom Barley @

Option 1: Sweet Italian Sausage Spaghetti with Fresh Basil Marinara Sauce, Garlic Green Beans, (D) and a Parmesan Bread Stick (available **(G)**)

Option 2: Baked Maple Glazed Spiral Ham with Sweet Potato Casserole and Steamed Mixed Vegetables @

**Tuesday, June 10th:** 

Soup of the Day: Chicken Vegetable 🚫 🙃

**Option 1**: Shrimp Fajitas with Sauteed Mixed Bell Peppers, Onions, Guacamole, and Tomato Salsa Geserved with Warm Flour Tortillas, Red Beans, and Rice ( )

**Option 2:** Applewood Smoked Pork Tenderloin with a Baked Sweet Potato and Corn & Bean Succotash 🚫 🖼 🕞

Wednesday, June 11th:

Soup of the Day: Shrimp Bisque

**Option 1:** Baked Chicken Breast Stuffed with Brie Cheese served with Cranberry Apple Relish, Wild Rice Pilaf, and Crispy Brussel Sprouts

**Option 2:** Asian Style Meatballs with Steamed Basmati Rice, Pineapple, Sugar Snap Peas, Mixed Peppers, and Green Onions in Sweet & Sour Sauce (S) (19)

Thursday, June 12th:

Soup of the Day: Tomato & Rice

**Option 1:** Seared Atlantic Salmon with Cucumber Pomegranate Salsa, Baked Potato, and Steamed Asparagus Almondine 🚫 🤀 🕩

Option 2: Sliced Sirloin Beef with Fresh Basil Butter, White Cheddar Mashed Potatoes, and Caramelized Roasted Carrots GF

Friday, June 13th:

Soup of the Day: Chicken Gnocchi

Option 1: Sauteed Lake Superior Whitefish Piccata with Lemon Caper Mushroom Butter, Linguine Noodles, and Steamed Broccoli (available **G**)

**Option 2:** Crispy Baked Chicken Thighs with Roasted Yellow Potatoes and Zucchini, Squash, Corn, & Tomato Medley O O

## Additional Entrée Selections

**Options 3 - 6 listed on back of Menu** 

# Trellis/Bistro Menu

(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

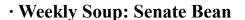
Pick Up, Delivery & Curbside Service are available everyday

### **Featured Starters**

Please Choose up to Three Starters

All Starters Gluten Free <u>Unless</u> Noted \*

- Fresh Baked Assorted Rolls \*
- · Side Tuscan Pear Salad
- Fresh Fruit: Mixed Berries 🔕



### Always Available 🔕

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- · Mandarin Oranges or Peaches
- · Fruit Cocktail
- Low Fat Cottage Cheese
- · Low Fat Yogurt

• Un Sweetened Apple Sauce

#### **Desserts**

Saturday: Neiman Marcus

Cookies

**Sunday: Orange Cake with** 

**Rainbow Sherbet** 

#### Ice Cream

RF NSA Vanilla

**RF NSA Chocolate** 

**RF NSA Turtle Sundae** 

**RF NSA Butter Pecan** 

**Dark Chocolate Raspberry** 

Cappuccino Crunch

**Road Runner Raspberry** 

Rainbow Sherbet

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## Saturday, June 14th

Soup of the Day: Beef Noodle

**Option 1:** J.L. Hudson Maurice Salad with Turkey, Ham, Swiss Cheese, Sweet Pickles, and Hard Boiled Eggs with Shredded Iceberg Lettuce and Maurice Dressing

**Option 2:** Baked Chicken & Biscuits with Gravy, Sweet Peas, Carrots, Corn, & Green Beans

## Sunday, June 15th

Happy Father's Day!

Soup of the Day: BBQ Black Bean @

Option 1: Chilled Citrus Marinated Gulf Shrimp with Creamy Coconut Rice and Tropical Fruit Salad

Option 2: House Smoked BBQ Pulled Pork © with White Cheddar Mac & Cheese, Southern Corn Bread, and Steamed Mixed Vegetables

## **Additional Entrée Selections**

Option 3: Grilled Marinated Vegetable Plate with Spring Vegetables, Portobella Mushrooms, Legumes, ① and Mozzarella Cheese (served with or without Grilled Chicken) ② G

Option 4: Grilled Chicken Tuscan Pear Salad with Mixed Greens, Caramelized Pears, © Gorgonzola Cheese, Candied Walnuts, and Herb Balsamic Vinaigrette Dressing © ©

**Option 5:** Baked Margherita Flatbread Pizza with Mozzarella Cheese, Vine Ripe Tomatoes, Olive Oil, Garlic, and Fresh Basil served with Caesar Pasta Salad (available **(a)**)

**Option 6:** Seared Ahi Tuna Bowl with Brown Rice, Mango, Shredded Carrots, Cucumber, Pickled Red Onions, Scallions, Toasted Sesame Seeds, and Miso Vinaigrette Toasted Sesame Seeds.

#### **Beverage Menu**

Alert staff to any allergies or dietary needs. In order to better serve you, Please keep substitutions to a minimum.

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