



Trellis/Bistro Menu

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
- 500mg Sodium or less & Low Sat Fat
- Gluten Free
- 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, and a Parmesan Bread Stick (available)
- 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 served 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

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

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

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 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

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

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,  and Mozzarella Cheese (served with or without Grilled Chicken) 

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 

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

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