



Trellis/Bistro Menu

Week of July 27th

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 Roll *
 - Weekly Soup: Manhattan Seafood 
 - Soup of the Day: As Listed
 - Featured Starter: Summer Chickpea Salad 
 - Weekly Side Salad: Garden Ranch
 - 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. Flourless Chocolate Fudge Cake 
5. Fresh Berry Custard Pie

Ice Cream

- RF NSA Vanilla
- RF NSA Chocolate
- RF NSA Butter Pecan
- Brown Butter Bourbon Truffle
- 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, July 27th:**
- Soup of the Day: Tuscan White Bean & Spinach**  
- Option 1:** Louisiana Spiced Catfish with New Orleans Rice Pilaf, Summer Succotash, and Cajun Tartar Sauce   
- Option 2:** Grilled Chicken Caprese with Fresh Basil, Mozzarella Cheese, Tomato Leek Fondue, Mashed Potatoes, and Steamed Green Beans  
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- Tuesday, July 28th:**
- Soup of the Day: Roasted Tomato Orzo**
- Option 1:** Seared Atlantic Salmon with Sundried Tomato Relish, Roasted Potatoes, and Steamed Asparagus   
- Option 2:** Baked Korean Style BBQ Meatballs with Broccoli, Carrots, Napa Cabbage, and Baby Bok Choy served with Steamed Sesame Brown Rice  
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- Wednesday, July 29th:**
- Soup of the Day: Beer Cheese**
- Option 1:** Chicken & Applewood Smoked Bacon Tortellini with Gorgonzola Garlic Cream Sauce, Toasted Pinenuts, and Steamed Broccoli
- Option 2:** Panfried Breaded Pork Schnitzel with Brown Gravy, Braised Sour Kraut with Bacon, and House Made Spätzle
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- Thursday, July 30th:**
- Soup of the Day: Creamy Tomato Basil** 
- Option 1:** Grilled Lake Trout  with Preserved Lemon Butter, Roasted Potatoes, and Steamed Asparagus  
- Option 2:** Oven Roasted Turkey Breast  with Mashed Potatoes, Roasted Brussels, and Orange Cranberry Relish  
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- Friday, July 31st:**
- Soup of the Day: French Onion**
- Option 1:** Seared Gulf Shrimp Piccata with Lemon Caper Mushroom Butter, Linguine Pasta, and Fresh Broccolini (available ) 
- Option 2:** Sliced Prime Rib Au Jus with Horseradish and Gouda Mashed Potatoes, and Grilled Fresh Asparagus

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 **

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- Soup of the Day: As Listed
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- Cappuccino Crunch
- Rainbow Sherbet
- Midnight Caramel River
- Mint Chocolate Chip
- Black Cherry Fudge
- Dark Chocolate Raspberry

Saturday, August 1st

Soup of the Day: Cream of Spinach

Option 1: Baked Vegetable Spring Rolls with Sweet & Sour Sauce and Vegetable Fried Rice

Option 2: Grilled Ham & Cheese on Sourdough with White Cheddar, Provolone, and Mozzarella Cheese served with Creamy Tomato Basil Soup and Fresh Slaw

Sunday, August 2nd

Soup of the Day: Enchilada

Option 1: Grilled Herb Marinated Chicken Breast with Balsamic Raspberry Melba Sauce, Wild Rice, and Chefs Vegetable Medley

Option 2: Ground Beef & Cheese Nachos with Corn Tortilla Chips, Beans, Olives, Tomato Salsa, and Sour Cream

Additional Entrée Selections

Option 3: Grilled Marinated Vegetable Plate with Seasonal Market Vegetables, Fava Beans, Portobella Mushrooms, and Fresh Mozzarella Cheese (served with or without Grilled Chicken or Fish)

Option 4: Chilled Salad Trio with Honey Pecan Chicken, Egg, and Traditional Ham served with a Fresh Baked Muffin and Fresh Fruit Garnish

Option 5: House Smoked BBQ Beef Brisket Bowl with Steamed Rice, Black Beans, Avocado Salsa, and Pico di Gallo

Option 6: Grilled Alaskan Halibut with Macadamia Nut Ginger Butter, Roasted Potatoes, and Chefs Fresh Vegetable Medley

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?

Carrots were once purple and yellow, not orange.

The first records show that carrots were purple and yellow until the 1400s or 1500s. Dutch farmers selectively bred yellow and purple carrot varieties to create a stable, sweet, bright orange type