

Week of August 18th

All Dinner options are served with Choice of Beverage: Coffee, Tea, Juice, or Soda Choice of <u>Three</u> 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 Garden Salad 🔕
- Fresh Fruit: Michigan Peaches 🔕
- · Weekly Soup:

Chilled Sweet Pea & Mint 🔕



## 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: Bumbleberry Pie

**Tuesday: Mixed Berry Crepes with** 

Lemon Whip

Wednesday: Orange Crush Cake

Thursday: Tres Leches Cake

Friday: Pecan Pie

#### Ice Cream @

**RF NSA Chocolate** 

RF NSA Turtle Sundae & Butter Pecan

Vanilla Bean

**Dark Chocolate Raspberry** 

**Road Runner Raspberry** 

Cappuccino Crunch

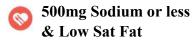
**Rainbow Sherbet** 

**Midnight Caramel River** 

**Bourbon Brown Butter Truffle** 

RF Reduced Fat

NSA No Sugar Added



**G**luten Free

Dairy Free

## **Daily Entrée Selections**

Monday, August 18th:

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

**Option 1:** Southern Style Shrimp & Creamy Parmesan Grits with Honey Roasted Carrots **G** 

Option 2: Stir Fry Beef Sirloin with Brown Rice, Soy & Ginger Garlic Sauce, Snow Peas, Carrots, Broccoli, Sweet Peppers, and Toasted Sesame Seeds © ©

Tuesday, August 19th:

Soup of the Day: Golombki (Stuffed Cabbage)

**Option 1**: Grilled Chicken and Butternut Squash Ravioli with Brown Sage Butter, Local Squash, and Caramelized Shallots

Option 2: Grilled Pork Tenderloin with Peach Salsa, 
Mashed Sweet Potatoes, and Roasted Asparagus

Wednesday, August 20th:

Soup of the Day: Cheesy Broccoli

**Option 1:** Fried Perch with Shoe String French Fries, Creamy Slaw, Lemon, and Home Made Tartar Sauce (available **(a)**)

Option 2: Italian Sausage Bolognese served over Herb Pappardelle Pasta with D Parmesan Cheese and Steamed Green Beans (available 3)

Thursday, August 21st:

Soup of the Day: Vegetable 💿 📵

**Option 2:** Sliced Beef Sirloin with Chimichurri Sauce, Yellow Tomato Salsa, White Cheddar Mashed Potatoes, and Roasted Carrots

Friday, August 22nd:

Soup of the Day: Split Pea and Ham

**Option 1**: Chicken Cacciatore with Red Peppers, Tomato, and Onions © served with Creamy Polenta and Roasted Vegetable Medley 💿 🙃

**Option 2:** Poutine (French Fries & Cheese Curds) with House Smoked Pork, Brown Gravy, Scallions, and Corn on the Cobb

## 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**

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- · Side Garden Salad 🔕
- · Fresh Fruit: Michigan Peaches 🔕
- · Weekly Soup:
- Chilled Sweet Pea & Mint

## 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: Strawberry Shortcake

Sunday: Butterscotch & Chocolate Pudding Duo

## Ice Cream @

**RF NSA Chocolate** 

**RF NSA Turtle Sundae & Butter Pecan** 

Vanilla Bean

**Dark Chocolate Raspberry** 

**Road Runner Raspberry** 

Cappuccino Crunch

**Rainbow Sherbet** 

**Midnight Caramel River** 

# Saturday, August 23rd

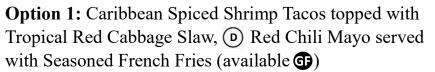
Soup of the Day: Italian Wedding

**Option 1:** Smoked BBQ Brisket Sandwich served with French Fries and Coleslaw (D) (GF without the Bun)

**Option 2:** Classic Shrimp & Dill Salad with Celery, Bell Pepper and Mayonnaise served over Fresh Greens with **3** a Baked Muffin and Fresh Fruit Garnish

# Sunday, August 24th

Soup of the Day: Mexican Beans-n-Rice



Option 2: Crispy Baked Chicken Thighs with Yellow Potatoes, and Zucchini, Squash, Corn, and Tomato Medley (D)

## **Additional Entrée Selections**

Option 3: Grilled Marinated Vegetable Plate with Market Vegetables, Portobella Mushrooms, Cannellini Beans, (D) and Mozzarella Cheese (served with or without Grilled Chicken) (G)

Option 4: Grilled Chicken Salad with Fresh Greens, Shredded Carrots, Watermelon Radish, Cherry Tomatoes, and Garlic Croutons served with Home Made Ranch Dressing

Option 5: Smoked Chicken Spinach Salad with Red Onion, Sugared Pecans, Caramelized Pears, © Goat Cheese Fritter and Warm Bacon Balsamic Vinaigrette Dressing

**Option 6:** Baked Three Cheese Flatbread Pizza with Fresh Basil Pesto, Tomatoes, Mozzarella, Parmesan, and Goat Cheese (available **6**)

#### **Bourbon Brown Butter Truffle**

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.

#### **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