



Trellis/Bistro Menu

Week of August 18th

*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 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

 500mg Sodium or less
& Low Sat Fat


 Gluten 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 

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

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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  

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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 )

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

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Thursday, August 21st:




Soup of the Day: Vegetable  

Option 1: Seared Lake Trout Piccata with Lemon Caper
Mushroom Butter, Redskin Potatoes, and Steamed
Broccoli  

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

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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

Please Choose up to Three Starters

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

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: 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
- 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.*

Saturday, August 23rd



Soup of the Day: Italian Wedding




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

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




Sunday, August 24th




Soup of the Day: Mexican Beans-n-Rice 



Option 1: Caribbean Spiced Shrimp Tacos topped with Tropical Red Cabbage Slaw,  Red Chili Mayo served with Seasoned French Fries (available 


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

Additional Entrée Selections

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

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 

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