



Trellis/Bistro Menu

Week of August 25th

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 **

- Baked Garlic Poppyseed Rolls *
- Side BLT Salad
- Fresh Fruit: Michigan Peaches 
- Weekly Soup: Summer Gazpacho

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: Healthy Berry Crisp 
- Tuesday: Rice Pudding with Raisins 
- Wednesday: Mixed Berry Pie
- Thursday: Salted Caramel Sundae
- Friday: Buttercream Orange Tartlets

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

RF Reduced Fat

NSA No Sugar Added

-  500mg Sodium or less
& Low Sat Fat
-  Gluten Free
-  Dairy Free

Daily Entrée Selections

Monday, August 25th:

Soup of the Day: Vegetable   

Option 1: Baked Atlantic Cod with Lemon - Parsley
Bread Crumbs, Herb Roasted Redskin Potatoes, and
Sauteed Green Bean & Squash Medley (available   

Option 2: Sauteed Chicken Marsala with Fresh
Mushrooms, Marsala Wine, Olive Oil, Garlic, and
Shallots served over Herb Pappardelle Pasta with
Steamed Broccoli 

Tuesday, August 26th:

Soup of the Day: Pasta Fagioli

Option 1: Southern Fried Breaded Pork Chop with
Mashed Potatoes, Gravy, and Braised Greens with Ham

Option 2: Baked Chicken Caprese with Fresh Basil,
Ripe Tomatoes, Mozzarella Cheese, and Balsamic
Syrup served over Rice Pilaf with Grilled Zucchini 

Wednesday, August 27th:

Soup of the Day: Hungarian Mushroom 

Option 1: Grilled Greek Salmon   with Lemon Feta
and Orzo Summer Salad with Cherry Tomatoes, Roasted
Peppers, Olives, and Baby Spinach 

Option 2: Grilled Bratwurst  with Homemade Spätzle,
Brown Gravy, and Sauerkraut with Bacon, Apple, and
Caraway Seed

Thursday, August 28th:

Soup of the Day: Tomato, Bacon, & Basil

Option 1: Gulf Shrimp Pomodoro Pasta with Tomato
Basil Butter, Fresh Mushrooms, and Steamed Broccoli
(available  

Option 2: Baked French Onion Meatloaf  with
Mashed Potatoes, Gravy, and Steamed Asparagus

Friday, August 29th:

Soup of the Day: Chicken Gnocchi

Option 1: Seared Louisiana Spiced Catfish with Black
Bean Corn Salsa, New Orleans Rice Pilaf, and Maple
Glazed Carrots   

Option 2: Slow Roasted BBQ Pork Ribs with Local
Corn on the Cobb,  Corn Bread, and Creamy Cole
Slaw 

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 **

- Baked Garlic Poppyseed Rolls *
- Side BLT Salad
- Fresh Fruit: Michigan Peaches 
- Weekly Soup: Summer Gazpacho

Always Available

- Fresh Banana, Apple, or Orange
- Mandarin Oranges or Peaches
- Fruit Cocktail
- Low Fat Cottage Cheese
- Low Fat Yogurt
- Canned Reduced Sodium Soups

Desserts

Saturday: Peppermint Brownies

Sunday: Vernors Float

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 30th

Soup of the Day: Cream of Spinach

Option 1: Chicken Pot Pie with Fresh Carrots, Celery, Peas, Onion, and Cream serve with a Petite Caesar Salad

Option 2: Baked Quiche Lorraine with Ham, Bacon, Swiss Cheese, and Puff Pastry served with Tropical Fruit Salad

Sunday, August 31st

Soup of the Day: Chili

Option 1: Chilled Gulf Shrimp Cocktail with Lemon, Cocktail Sauce & Cranberry Broccoli Salad   

Option 2: All American Cheeseburger with Fresh Lettuce, Tomato, Dill Pickle Spear, French Fries, and Creamy Slaw (no substitutes please)

Additional Entrée Selections

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

Option 4: Grilled Chicken Salad with Iceberg Lettuce, Local Tomatoes,  Gorgonzola Cheese, and Chive Bacon Ranch Dressing

Option 5: Chilled Summer Salad Trio with Cranberry Chicken, Neptune Seafood, and Traditional Egg served over Fresh Greens with Fresh Fruit Garnish  and a Baked Muffin 

Option 6: “Featured Simple Fish” Seared Lake Superior Whitefish with  Herb Garlic Butter, Roasted Potatoes, and 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.



**Please Join Us for Our
Labor Day Picnic!**

Monday, September 1st 11:30am– 1pm

Residents = Meal Exchange

Guests = \$26

We Wish you a Happy Labor Day!