



# Trellis/Bistro Menu

Week of August 4th

*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 French Rolls \*
- Side Greek Salad
- Fresh Fruit: Mixed Fruit
- Weekly Soup: Chilled Strawberry

## 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: Baked Pear Cobbler with Vanilla Bean Ice Cream**

**Tuesday: Strawberry Rhubarb Pie**

**Wednesday: Nutter Butter Cake**

**Thursday: Peach Bread Pudding**

**Friday: Dutch Apple Pie**

## Ice Cream

Vanilla Bean

RF NSA Chocolate

RF NSA Turtle Sundae

RF NSA Butter Pecan

Dark Chocolate Raspberry

Road Runner Raspberry

Cappuccino Crunch

Rainbow Sherbet

RF Reduced Fat

NSA No Sugar Added

 500mg Sodium or less  
& Low Sat Fat



 Gluten Free


 Dairy Free

## Dinner Entrée Selections

**Monday, August 4th:**




**Soup of the Day: Creamy Potato**




**Option 1:** Grilled Bacon Wrapped BBQ Shrimp Skewer,  Mashed Potatoes, and Roasted Beets 

**Option 2:** Pork & Vegetable Egg Rolls with Sweet & Sour Dipping Sauce and Stir Fried Rice with Egg, Carrots, & Peas served with Asian Cabbage Slaw 

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**Tuesday, August 5th:**




**Soup of the Day: Mushroom Vegetable**  

**Option 1:** Oven Roasted Lake Superior Whitefish with Lemon Parsley Bread Crumbs, Baked Potato,  Chive Sour Cream, and Fresh Asparagus Medley   
(available )

**Option 2:** Sauteed Beef Sirloin and Broccoli Stir Fry with Ginger Garlic Sauce and Steamed Brown Rice   

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**Wednesday, August 6th:**

**Soup of the Day: Chili** 

**Option 1:** Steamed Gulf Shrimp Pasta Primavera with Mixed Garden Vegetables, Olive Oil, Garlic, and Herb Sauce  and Grated Parmesan Cheese  (available )

**Option 2:** Baked Chicken Paprikash with Cremini Mushrooms & Paprika Cream Sauce served over Egg Noodles with Steamed Broccoli Medley

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**Thursday, August 7th:**


**Soup of the Day: Beef Noodle** 

**Option 1:** Broiled Orange Roughy  with Honey Key Lime Butter, Roasted Redskin Potatoes and Steamed Asparagus  

**Option 2:** Pan Seared Pork Cutlets with Bacon Braised Cabbage, Home Made Buttered Spätzle, and Mushroom Gravy

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**Friday, August 8th:**

**Soup of the Day: Sausage Lentil**

**Option 1:** Baja Fish Tacos with Flour Tortillas, Fresh Avocado, Red Cabbage Slaw, and Chipotle Mayo served with Seasoned French Fries (available )

**Option 2:** Slow Roasted Beef with Red Wine Ajus,  Mashed Potatoes, and Fresh Brussel Sprout Medley

**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 French Rolls \*
- Side Greek Salad
- Fresh Fruit: Mixed Fruit
- Weekly Soup: Chilled Strawberry

## 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: Peanut Butter Cookies  
Sunday: Vernors Float

## Ice Cream

- Vanilla Bean
- RF NSA Chocolate
- RF NSA Turtle Sundae
- RF NSA Butter Pecan
- Dark Chocolate Raspberry
- Road Runner Raspberry
- Cappuccino Crunch
- 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.*

## Saturday, August 9th

**Soup of the Day: Creamy Basil**

**Option 1:** Grilled Honey BBQ Chicken Thighs  with White Cheddar Macaroni & Cheese and Green Beans 

**Option 2:** Steamed Pork Dumplings with Soy Dipping Sauce, Jasmine Rice, and Mixed Asian Vegetables  

## Sunday, August 10th




**Soup of the Day: Vegetable** 



**Option 1:** Oven Baked Croissant with Waldorf Chicken Salad, Broccoli Salad, and Fresh Fruit Garnish

**Option 2:** Stuffed Baked Potato with Taco Seasoned Ground Beef, Cheddar Cheese, Tomato Salsa,  Sour Cream, and Refried Beans 

## Additional Entrée Selections

**Option 3:** Grilled Marinated Vegetable Plate with Summer Market Vegetables, Lentil Salad,  and Mozzarella Cheese (available with Grilled Chicken)  

**Option 4:** Grilled Greek Chicken Salad with Romaine Lettuce, Beets, Mild Peppers, Tomatoes, Kalamata Olives,  Feta Cheese, and Greek Vinaigrette  

**Option 5:** Grilled Salmon Summer Caprese Salad with Fresh Basil, Sliced Tomatoes, Fresh Mozzarella Cheese, and Sweet Balsamic Syrup  

**Option 6:** House Smoked Chopped Beef Brisket with Brown Sugar Baked Beans and Local Corn on the Cobb  

## 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 Heineken