



dinner menu

Week of September 19th

All options are served with: *Choice of Artisan Bread, Fresh Fruit or Canned Fruit, *Choice of Soup, *Choice of Weekly Salad or Starter Salad, and Featured Dessert.

Artisan Bread

Monday: Wheat Roll

Tuesday: Hawaiian Roll

Wednesday: Cranberry Bread

Thursday: Sunflower Bread

Friday: Pretzel Roll

Fresh Fruit ♥

Monday: Melon Slices

Tuesday: Mixed Fruit

Wednesday: Mango & Pineapple

Thursday: Banana

Friday: Whole Apple

**Applesauce & Canned Mandarin Oranges & Peaches also available.*

Soup

(Choice of One)

Weekly: Mushroom Barley (R) (D)

Monday: Italian Wedding

Tuesday: Cream of Spinach

Wednesday: Vegetable Beef (R) (D)

Thursday: Beef & Bean Chili (D)

Friday: Butternut Squash

**Canned reduced sodium soups also available.*

Starters

German Cucumber Salad

Silver Maples Salad (w/o Chicken) ♥

Cottage Cheese ♥

Ice Cream

Vanilla **Chocolate**

Strawberry **Butter Pecan**

NSA Rotating Flavor

(D) Dairy Free

♥ Heart Healthy

(R) Reduced Sodium

(GF) Gluten Free

Daily Entrée Selections

9/19 Monday

Option 1: Fried Shrimp Tempura (D) served over Parmesan Risotto with Crispy Roasted Brussel Sprouts ♥

Option 2: Baked Chicken Kiev stuffed with Parsley & Garlic Butter, served with Loaded Mashed Potatoes and Steamed Broccoli ♥

Featured Dessert: Cranberry Orange Cake

9/20 Tuesday

Option 1: Grilled Chicken with Fresh Mushrooms, Asparagus, Carrots & Green Beans ♥ served over Penne Pasta with a Creamy Lemon Parmesan Sauce

Option 2: Pulled Pork Roast (GF) (D) with BBQ Sauce, served with a Baked Sweet Potato and Southern Green Bean Casserole

Featured Dessert: Chocolate Pudding

9/21 Wednesday

Option 1: Seared Atlantic Salmon ♥ (D) with Warm Dijon Mustard Sauce, Mixed Potato Hash and Steamed Cauliflower, Carrots & Broccoli ♥

Option 2: Classic Beef Stroganoff with Beef Tips and Creamy Mushroom Sauce. Served over Egg Noodles with Steamed Baby Peas ♥

Featured Dessert: Blueberry Dump Cake

9/22 Thursday

Option 1: Broiled Lake Superior Whitefish ♥ with Lemon and Tartar Sauce, served with Steamed Redskin Potatoes ♥ and Honey Roasted Baby Carrots

Option 2: Sautéed Pepper Steak (GF) with Mushrooms, Mixed Peppers, Steamed Brown Rice ♥ & Ginger Garlic Sauce (D)

Featured Dessert: Orange Cream Tart

9/23 Friday- Culinary Travels to Germany! Mixer Dinner in the Maples Room - Please Sign up on Life Loop if you plan to join us. As Always, Pick up & Delivery are Available.

Featured Entrée:

Beer Steamed German Bratwurst with Sauerkraut, Hot Potato Salad with Bacon Vinaigrette and Steamed Green & White Asparagus ♥

Featured Dessert: Apple Strudel w/ Whipped Cream

Additional Entrée Selections

Options 3 - 6 listed on back of menu.

dinner menu

(Page 2) The Trellis & Bistro Dining Rooms are Closed Saturday & Sunday. Pick Up & Delivery are available.

All options are served with: *Choice of Artisan Bread, Fresh Fruit or Canned Fruit, *Choice of Soup, *Choice of Weekly Salad or Starter Salad, and Featured Dessert.

Artisan Bread

Saturday & Sunday: Assorted Rolls

Fresh Fruit ♥

Saturday & Sunday: Chefs Choice

*Applesauce & Canned Mandarin Oranges & Peaches are also available.

Soup

(Choice of One)

Weekly: Mushroom Barley (R) (D)

Saturday: Cheddar Broccoli (R)

Sunday: Chicken & Dumpling

*Canned reduced sodium soups also available.

Starters

German Cucumber Salad

Southwest Salad (w/o Chicken)

Cottage Cheese ♥

Ice Cream

Vanilla Chocolate

Strawberry Butter Pecan

NSA Rotating Flavor

♥ Heart Healthy (R) Reduced Sodium (GF) Gluten Free (D) Dairy Free

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.

~Know your Food~

This week any and all pork being served at Silver Maples is from a locally sourced pig that was purchased by Silver Maples during fair week!

By purchasing locally Silver Maples is not only helping the community, but also the environment as a whole.

Enjoy!



Saturday, September 24

Option 1: Sweet & Sour Chicken (D) served with Fried Vegetable Rice and Steamed Peas & Carrots ♥

Option 2: Slow Roasted Roast Beef Au jus (D) with Mashed Potatoes & Buttered Corn

Featured Dessert: Vanilla Cupcakes with Chocolate Frosting

Sunday, September 25

Option 1: Fried Cod Nuggets with Tartar Sauce, Seasoned Tater Tots and Steamed Mixed Vegetables ♥

Option 2: Baked Pepperoni Pizza with a Petite Antipasto Salad with Lettuce, Olives, Red Onion, Provolone Cheese, Salami & Mild Pepperoncini's and a Italian Vinaigrette Dressing

Featured Dessert: Baked Lemon Bars

Additional Entrée Selections

Option 3: Grilled Roasted Vegetable Pizza with Tomato Basil Sauce and Mozzarella Cheese served with Tortellini Pasta Salad ♥

Option 4: Southwest Chicken Salad ♥ Romaine Lettuce, Tomatoes, Corn, Black Beans, Cheddar Cheese, Tortilla Strips, Southwest Ranch Dressing on the side

Options 5 & 6 are not available on Friday, September 23rd due to our German Dinner

Option 5: Detroit Style Coney Island Hot Dog with fried potato wedges and Steamed Vegetables ♥

Option 6: Country Fried Steak with Sausage Gravy Mashed Potatoes and Steamed Vegetables ♥