



Trellis/Bistro Menu

Week of September 29th

*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 Tuscan Pear Salad
- Fresh Fruit: Pears 
- Weekly Soup: Chicken & Fall Vegetable  

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: Assorted Pies

Tuesday: Salted Caramel Sundae

Wednesday: Jelly Doughnut Cupcakes

Thursday: Samoa Cheesecake Cups

Friday: Chocolate Torte

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, September 29th:




Soup of the Day: Corn Chowder



Option 1: Broiled Atlantic Cod with Fresh Lemon, Tartar Sauce, Herb Roasted Potatoes, and Sauteed Squash Medley   

Option 2: Grilled Chicken Breast with Pistachio Basil Cream Sauce, Wild Rice Pilaf, and Steamed Asparagus

.....
Tuesday, September 30th:

Soup of the Day: Black Bean & Sausage

Option 1: Grilled Salmon  with Traditional Hollandaise Sauce, Roasted Potatoes, and Honey Glazed Carrots  

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

.....
Wednesday, October 1st:

Soup of the Day: Creamy Roasted Red Pepper 



Option 1: Baked Stuffed Seafood Cannelloni with Shrimp, Scallops, Crab Meat, and Baby Spinach topped with White Cheddar & Parmesan Cheese Cream Sauce

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

.....
Thursday, October 2nd:

Soup of the Day: Chop House Potato

Option 1: Gulf Shrimp and Goat Cheese Ravioli with Pancetta Bacon, Mushrooms, Basil, and Plum Tomato Garlic Sauce

Option 2: Baked French Onion Meatloaf  with Mashed Potatoes,  Gravy, and Roasted Brussel Sprouts

.....
Friday, October 3rd:

Soup of the Day: Chicken & Wild Rice 

Option 1: Parmesan Crusted Lake Superior Whitefish with Roasted Lemon-Chive Butter, Orzo Pasta, and French Beans (available  

Option 2: Roast Beef Ajus  with Mashed Potatoes,  Gravy, and Fall Vegetable Medley

Additional Entrée Selections

Options 3 - 6 listed on back of Menu

Trellis/Bistro Menu



(Page 2) Fall Dining Hours

Monday-Friday: Trellis & Bistro 4:30-6:00pm *Please be seated by 5:45pm*

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 Tuscan Pear Salad
- Fresh Fruit: Pears 
- Weekly Soup: Chicken & Fall Vegetable 

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: Vernors Float

Sunday: Nutter Butter Cake


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

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, October 4th

Soup of the Day: Italian Wedding

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

Option 2: Chicken Pot Pie with Fresh Carrots, Celery, Peas, Onion, and Cream served with a Petite Caesar Salad




Sunday, October 5th



Soup of the Day: Vegetable  

Option 1: Baked Quiche Lorraine with Ham, Bacon, Swiss Cheese, and Puff Pastry served with Tropical Fruit Salad



Option 2: Baked White Chicken Lasagna with Italian Seasonings, Mozzarella & Parmesan Cheeses, and Garlic Bread served with Grilled Zucchini

Additional Entrée Selections

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

Option 4: Grilled Chicken Tuscan Pear Salad with Sugar Walnuts, Caramelized Pears,  Gorgonzola Cheese, and Herb Balsamic Vinaigrette Dressing 

Option 5: Spaghetti with Meat Sauce,  Grated Parmesan Cheese, and Steamed Garlic Green Beans (available )

Option 6: Greek Lamb Bowl with Fresh Chopped Tomato, Red Onion, Cucumber Salad, Kalamata Olives, Steamed Jasmine Rice,  and Creamy Cucumber Yogurt Sauce 

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