



dinner menu

Week of June 13th

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: French Roll

Thursday: Cranberry Bread

Friday: Sunflower Bread

Fresh Fruit ♥

Monday: Clementine Orange

Tuesday: Whole Apple

Wednesday: Mixed Fruit

Thursday: Bartlett Pear

Friday: Whole Banana

**Applesauce & Canned Mandarin Oranges, Peaches & Fruit Cocktail also available.*

Soup

(Choice of One)

Weekly: Manhattan Seafood Chowder

Monday: Butternut Squash

Tuesday: Mixed Vegetable **R**

Wednesday: Cheesy Ham & Asparagus

Thursday: Chicken & Wild Rice

Friday: Roasted Garlic, Mushroom, Kale & Parmesan

**Canned reduced sodium soups also*

Starters

Tomato, Onion & Cucumber Salad

Asian Salad (w/o Chicken)

Cottage Cheese ♥

Ice Cream

Vanilla or Chocolate

Cappuccino Crunch

NSA Moose Tracks

♥ Heart Healthy

R Reduced Sodium

GF Gluten Free

Daily Entrée Selections

6/13 Monday

Option 1: Italian Sausage Penne Pasta with Fresh Spinach & Mushrooms, Basil Marinara & Shaved Parmesan Cheese

Option 2: Lemon-Thyme Roasted Chicken Breast **GF** ♥ with Oven Baked Yukon Gold Potatoes and Roasted Brussel Sprouts ♥

Featured Dessert: Hawaiian Delight served with Vanilla Ice Cream

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6/14 Tuesday

Option 1: Fried Walleye with Tartar Sauce, Baked Potato, Chive Sour Cream and Steamed Broccolini ♥

Option 2: Braised Swiss Steak with Onion Gravy, Mashed Potatoes and Steamed Green Peas ♥

Featured Dessert: Dutch Apple Pie

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6/15 Wednesday

Option 1: Broiled Lake Trout **GF** ♥ with Boiled Redskin Potatoes ♥ and Roasted Zucchini & Squash ♥

Option 2: Rosemary Rubbed Pork Chop with Mixed Potato Hash and Roasted Cauliflower ♥

Featured Dessert: Banana Crumb Cake

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6/16 Thursday

Option 1: Seared Atlantic Swordfish **GF** ♥ with Garlic Butter, Creamy Vegetable Risotto and Roasted Baby Carrots ♥

Option 2: Buttermilk Fried Chicken with a Baked Biscuit with Honey Butter, Cheddar Corn Casserole and Southern Style Green Beans with Ham

Featured Dessert: Custard Fruit Tart

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6/17 Friday

Option 1: Broiled Salmon Cake with Mustard Sauce, Wild Rice Pilaf ♥ and Steamed Broccoli, Cauliflower and Carrots ♥

Option 2: Crispy Sesame Chicken with Asian Sauce, Steamed Brown Rice ♥ Steamed Mixed Peppers, Bamboo Shoots, Water Chestnuts, Snow Peas & Onion ♥

Featured Dessert: Key Lime Ice Cream Sundae

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: Mixed Fruit

*Applesauce & Canned Mandarin Oranges, Peaches & Fruit Cocktail also available.

Soup

(Choice of One)

Weekly: Manhattan Seafood Chowder

Saturday: Oriental Beef **R**

Sunday: Tomato Soup

*Canned reduced sodium soups also available.

Starters

Tomato, Onion & Cucumber Salad

Asian Salad (w/o Chicken)

Cottage Cheese ♥

Ice Cream

Vanilla or Chocolate

Cappuccino Crunch

NSA Moose Tracks

Saturday, June 18th

Option 1: Fried Spring Rolls with Sweet & Sour Sauce, Steamed White Rice ♥ and Citrus Glazed Carrots

Option 2: Baked Chicken Pot Pie with Potatoes, Peas & Carrots in a Chicken Gravy. Served with Cranberry Sauce & Roasted Mixed Vegetables.♥

Featured Dessert: Chocolate Brownies

Sunday, June 19th

Option 1: Baked Ham **GF** with Macaroni and Cheese and Roasted Balsamic Glazed Brussel Sprouts

Option 2: Roast Beef Au Jus with Mashed Potatoes and Buttered Corn

Featured Dessert: Nutty Ice Cream Cone

Additional Entrée Selections

Option 3: Baked Quiche with Mushrooms, Asparagus, Onions & Swiss Cheese served with a Warm Baked Muffin and Fresh Fruit Garnish ♥

Option 4: Asian Chicken Salad - *Mixed Greens, Shredded Carrot, Cucumber, Almonds, Mandarin Oranges, Crunchy Noodles, Asian Vinaigrette Dressing*

Option 5: Turkey A'la King with Mixed Vegetables ♥ and Buttery Baked Biscuits

Option 6: Fried Popcorn Shrimp with Cocktail Sauce, Old Bay French Fries and Steamed Mixed Vegetables ♥

♥ Heart Healthy

R Reduced Sodium

GF Gluten 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.

Beverage Menu

Wines available by the Glass \$3 or Bottle \$10

Canyon Road of California

Pinot Grigio, Sauvignon Blanc, Chardonnay, Merlot or Cabernet Sauvignon

Beer Selection

Budweiser, Bud Lite or Heineken \$3