



dinner menu

Week of May 15th

All Dinner options are served with Choice of Beverage: Coffee, Tea, Juice or Soda,
Choice of Three Starters and Featured Dessert or Ice Cream.

Weekly Starters

* Please Choose up to Three Starters

- Baked Garlic & Poppy Seed Rolls
- Fresh Blueberries or Banana ♥ GF
- Mandarin Oranges GF
- Peaches in Lite Syrup GF
- Cottage Cheese ♥ GF
- Low Fat Yogurt Cup ♥ GF
- Un Sweetened Apple Sauce ♥ GF
- Side Greek Salad ♥
- Soup of the Day as Listed
- Soup of the Week: Chilled Vegetable Gazpacho GF R ♥
- Canned Reduced Sodium Soups R

Desserts

Monday: Lime Cake

Tuesday: Warm Cherry Cobbler with Vanilla Ice Cream

Wednesday: Italian Tiramisu

Thursday: Home Made Banana Bread with Ice Cream

Friday: Peach Pie with Whipped Topping

Ice Cream GF

Vanilla or Chocolate

Cappuccino Crunch

NSA Moose Tracks

NSA Butter Pecan

Strawberry

Dark Chocolate Raspberry

Road Runner Raspberry

Seasonal Sherbet

Ⓛ Dairy Free

♥ Heart Healthy

R Reduced Sodium

GF Gluten Free

Daily Entrée Selections

5/15 Monday:

Soup of the Day: Butternut Squash

Option 1: Fried Shrimp served with Cocktail Sauce on the Side, Vegetable Fried Rice and Sugar Snap Peas Ⓛ

Option 2: Baked Chicken Caprese, with Fresh Basil, Mozzarella Cheese, Tomato & Balsamic Glaze. GF Served with Creamy Parmesan Risotto and Grilled Zucchini

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5/16 Tuesday:

Soup of the Day: French Onion R

Option 1: Seared Spiced Lake Trout served with Tartar Sauce on the Side, Roasted Potatoes and Steamed Broccoli ♥ GF Ⓛ

Option 2: Braised Salisbury Steak with Mushroom Gravy, Served with White Cheddar Mashed Potatoes and Steamed Fresh Asparagus

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5/17 Wednesday:

Soup of the Day: Hungarian Mushroom

Option 1: Citrus Poached Atlantic Salmon, Served with Wild Rice Pilaf and Steamed Green Beans with Almonds ♥ GF Ⓛ

Option 2: Baked Pork Chop Smothered with Onions & Buttermilk Gravy, served with Mashed Potatoes and Braised Mixed Greens

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5/18 Thursday:

Soup of the Day: Chef Barbs Chili GF

Option 1: Gulf Shrimp Piccata in a Lemon Garlic Caper Butter Sauce GF served over Linguine Noodles with Steamed Fresh Broccoli

Option 2: BBQ Baked Chicken Thighs served with a Baked Sweet Potato and Roasted Zucchini, Bell Peppers, Onions, Mushrooms and Asparagus GF Ⓛ

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5/19 Friday:

Soup of the Day: Creamy Potato

Option 1: Baked Old Bay Crab Cake with Celery, Onion, Peppers & Bread Crumbs. Served with Remoulade Sauce on the Side, Braised Butter Beans and Herbed Roasted Potatoes

Option 2: Slow Roasted BBQ Pork Ribs with Mixed Baked Beans Ⓛ & Buttered Corn on the Cobb GF

Additional Entrée Selections

Options 3 - 6 listed on back of menu.

dinner menu



(Page 2) The Trellis & Bistro Dining Rooms are Closed Saturday & Sunday.

The Arbor Dining Room is open from 4:00pm—6:00pm. Pick Up, Delivery & Curbside Service are available everyday.

Weekly Starters

* Please Choose up to Three Starters

- Baked Garlic & Poppy Seed Rolls
- Fresh Blueberries or Banana ♥ GF
- Mandarin Oranges GF
- Peaches in Lite Syrup GF
- Cottage Cheese ♥ GF
- Low Fat Yogurt Cup ♥ GF
- Un Sweetened Apple Sauce ♥ GF
- Side Greek Salad ♥ GF
- Soup of the Day as Listed
- Soup of the Week: Chilled Vegetable Gazpacho ♥ GF R
- Canned Reduced Sodium Soups

Desserts

Saturday: Nutella Rice Crispy Treats

Sunday: Chocolate Pudding with Whipped Topping

Ice Cream GF

Vanilla or Chocolate

Cappuccino Crunch

NSA Moose Tracks

NSA Butter Pecan

Strawberry

Dark Chocolate Raspberry

Road Runner Raspberry

Seasonal Sherbet

♥ 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.

Saturday, May 20th

Soup of the Day: Chicken Bacon Gnocchi

Option 1: Cheese Stuffed Tortellini with Chicken and Broccoli in an Alfredo Cream Sauce

Option 2: Sloppy Joe Sandwich on a Fresh Baked Bun, served with Creamy Cole Slaw and Fried Potato Wedges D

Sunday, May 21st

Soup of the Day: Minestrone R

Option 1: Fried Parmesan Calamari served with Marinara Sauce on the Side and Italian Green Beans

Option 2: Beef & Cheese Lasagna served with Garlic Toast and Roasted Italian Spiced Fresh Vegetables

Additional Entrée Selections

Option 3: Baked Spanakopita (Spinach Pie) with Cucumber Yogurt Sauce on the side and Orzo Pasta Vegetable Salad

Option 4: Grilled Chicken Salad with Mixed Greens, Cucumbers, Tomatoes, Beets, Garbanzo Beans, Feta Cheese and Greek Dressing on the side. GF

Option 5: Baked Hawaiian Pizza with Diced Ham, Pineapple, Tomato Sauce & Mozzarella Cheese

Option 6: Simple Grilled Swordfish with Lemon Aioli on the Side, Roasted Baby Carrots and a Baked Potato ♥ with Sour Cream GF

Beverage Menu

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

Canyon Road of California

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

Beer Selection

Labatt, Labatt Blue Light or Heineken \$3