

DINNER MENU

APPETIZERS & STARTERS

Potstickers 8

shredded Asian chicken wrapped in an egg roll skin, pan-fried & served with a sweet chili sauce

Quesadillas 8

grilled tomatoes, caramelized onions, mushrooms & bell peppers with quattro cheese in a flour tortilla

Soup du Jour

Cup 3 / Bowl 4

House or Caesar Salad 3

dressings: bleu cheese / 1000 isle / ranch french / orange balsamic vinaigrette

Wedge of Lettuce Salad 4

grape tomato, red onion, bacon, bleu cheese

ENTRÉE SALADS

add grilled chicken 3 / add grilled salmon 5 / add chilled shrimp 5

Spring Chopped Salad 8/14 *GF*

seasonal mixed greens tossed with green peas, julienne red onions & shredded cheddar, topped with chopped avocado, hard-cooked eggs, kalamata olives & toasted walnuts, served with an apple mustard vinaigrette

Bacon, Egg & Swiss Salad 8/14 *GF*

crispy applewood smoked bacon, hard-cooked eggs with julienne cuts of swiss cheese, Peruvian artichoke hearts & grape tomatoes over seasonal mixed greens, garnished with sliced oranges & served with a red wine vinaigrette

Char-Crusted Tenderloin Steak Salad 9/15 *GF*

certified hereford beef seasoned in mélange cracked pepper with havarti cheese, red onion and grape tomatoes, sprinkled with applewood smoked bacon served over seasonal mixed greens with a tangy western dressing

LIGHTER FARE

*all lighter fare options are served with a choice of side:
french fries, sweet potato fries, fresh seasonal fruit, kettle chips, low-fat cottage cheese, apple sauce, 3-bean salad, house salad, caesar salad or soup du jour cup*

The Trillium Burger 11

*certified hereford beef ground chuck, cooked to your liking & served with lettuce & tomato
Available as is or with your choice of: cheddar cheese, swiss cheese, pepperjack cheese, sautéed mushrooms, sautéed onions, applewood smoked bacon*

Liverpool Burger 11

certified hereford beef ground chuck, char-broiled & topped with grilled Canadian bacon, sautéed mushrooms & cheddar cheese on a grilled vanilla egg bun

Princess Flat Bread 11

grilled & sliced herb chicken breast, tender cuts of asparagus sprinkled over a light alfredo sauce on crusted flat bread, topped with melted Monterey jack cheese

PASTAS

Pasta Primavera 12/18

*penne pasta tossed in olive oil & fresh squeezed lemon,
with asparagus, sweet onions, garden chives & button mushrooms*

Pesto Linguine 12/18

*noodle pasta prepared in pistachio pesto, chopped tomato, garlic & lavender,
tossed with sautéed button mushrooms & finished with shredded parmesan cheese
either pasta - add grilled chicken 3 / add grilled salmon 5 / add sautéed shrimp 5*

ENTRÉES

All Entrées & Pastas come with a choice of soup or salad

Wedge Salad \$1 Upcharge

Chef's Market Fish 

*Chef's fresh market fish, ask your server for preparation & pricing. Subject to availability.
Please note, no substitutions are available with this dish*

Beef Tenderloin Steak Petite 16 / Grande 24 *GF*

*black angus beef char-broiled, topped with sautéed button mushrooms & a garlic
horseradish cream, served with whipped buttered potato & Chef's market vegetable*

Eggplant Napoleon 14 

*lightly panko-breaded eggplant, pan-fried & layered with a marinara sauce,
asparagus & low-fat cottage cheese*

Lemon Butter Scallops 14/21 *GF*

*hand-packed & harvested from the Northern Atlantic, pan-seared with chopped garlic,
fresh squeezed lemon & chopped parsley, served with brown rice & asparagus*

Pork Kebobs 12/19 *GF*

*brochette buts of pork tenderloin, skewered with bell peppers, sweet onions & pineapple,
grilled & placed over brown rice, finished with a lime cilantro glaze & Chef's market vegetable*

Sockeye Salmon 21 *GF* 

*safe-net wild caught from the Northeast Pacific, lightly marinated in soy, olive oil, garlic,
red pepper flakes & lime juice, grilled & served with new parslid potato & organic carrots*

Veal Marsala 18/24 *GF*

*thinly sliced veal cutlets pan-fried golden brown with sautéed button mushrooms &
a splash of marsala & garnish of fresh chopped parsley,
served with whipped buttered potato & organic carrots*

New York Steak 26 *GF*

*certified hereford beef, center cut from the striploin, grilled to your preference &
smothered in buttered mushrooms, served with new parslid potato & yellow squash*

ALWAYS AVAILABLE SIDES

New Parslided Potato	Seasonal Fresh Fruit	Asparagus
Whipped Buttered Potato	Low-Fat Cottage Cheese	Yellow Squash
Baked Potato	3 Bean Salad	Chef's Market Vegetable
Brown Rice	Organic Table Carrots	Apple Sauce