

DINNER MENU

APPETIZERS & STARTERS

Lump Crab Cakes 14

pasteurized Maryland lump crab with panko, green onion & a citrus mayonnaise, served with a chipotle aioli

Quesadillas 7

shredded chicken, cilantro, kernel corn & 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

Winter Chopped Salad 8/14 *GF*

cuts of romaine lettuce with chopped red j'anjou pears, dried Wisconsin cranberries, crumbled feta cheese & candied walnuts, served with a blood orange vinaigrette

Cobb Salad 8/14 *GF*

cuts of roast turkey, sliced cucumbers, chopped cooked eggs, bell peppers, sliced mushrooms & applewood smoked bacon, sprinkled with crumbled amablu cheese, served over seasonal mixed greens with your choice of dressing

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

Turkey Burger 9

all-white ground turkey patty, grilled & topped with melted provolone cheese, served with a side of chipotle aioli & garnished with battered fried onion rings

Grilled Steak Flatbread 11

certified hereford beef striploin steak, marinated in Italian dressing, grilled & thinly sliced over crusted flatbread with tomatoes, organic spinach & melted quattro cheese

PASTAS

Spaghetti with Classic Tomato Meat Sauce 12/18
*prepared noodles with a house-made tomato meat sauce, sprinkled with
grated parmigiana reggiano cheese & garnished with fresh chopped parsley*

Linguine with Pistachio Pesto 12/16
*toasted pistachios with olive oil, chopped tomato & garlic, tossed with fresh basil,
shredded parmigiana reggiano & red pepper flakes*
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*

Beef Tenderloin Steak Petite 16 / Grande 24 GF
*Black Angus beef char-broiled, finished with a maître d'hôtel butter,
served with red mashed potato & Chef's market vegetable*

Shrimp Vodka 14/22 GF
*sautéed farm raised India shrimp, prepared in a light creamed spinach with mushrooms,
finished with a splash of vodka, served with jasmine rice pilaf & asparagus*

Polish Sausage Grill 9/16 GF
*from the grill, with sautéed sweet onions, bell peppers & regionally grown apples,
served with home-fried potato & root vegetable*

Chicken Pot Pie 12/18
*white & dark meat cooked with carrots, celery, green peas & leeks, finished in a
light cream sauce & topped with golden brown puff pastry, served with red mashed potato*

Sockeye Salmon 21 GF ♥
*safe-net wild-caught in the Pacific northeast, pan-seared & finished with
a molasses of pomegranate, placed over jasmine rice pilaf,
garnished with arils & served with asparagus*

French Ragout Veal 18/24 GF
*thin stew-cut veal, prepared with root vegetables of carrots, turnips, sweet onions,
leeks, tomatoes, green peas & mushrooms, served with jasmine rice pilaf*

Fish & Chips 11/16
*wild-caught Canadian walleye, beer-battered & fried, served with pub fries,
a side of classic tartare sauce, fresh lemon & winter squash*

ALWAYS AVAILABLE SIDES

Home-Fried Potato

Seasonal Fresh Fruit

Asparagus

Red Mashed Potato

Low-Fat Cottage Cheese

Root Vegetable

Baked Potato

3 Bean Salad

Chef's Market Vegetable

Jasmine Rice Pilaf

Winter Squash

Apple Sauce

12-27-2018 to 1-5-2019