

Starters

CHIPS AND QUESO

Hand cut tortilla chips with warm queso and homemade salsa 5.95

JUMBO SHRIMP COCKTAIL

Six jumbo shrimp served with homemade cocktail sauce 8.95

QUESADILLA

A large flour tortilla filled with grilled chicken or fajita beef and pico de gallo, served with homemade salsa and sour cream 7.95

PANKO SHRIMP

5 hand breaded jumbo shrimp served with fried asparagus, ponzu and tamarind 10.95

TRELLIS WINGS

One dozen wings fried to golden brown perfection tossed in your choice of spicy classic buffalo sauce or jerk barbeque sauce, served with either ranch or bleu cheese dressing 9.75

CHICKEN STRIPS

Four strips hand battered and fried to perfection, served with your choice of ranch, honey mustard, or barbeque sauce 5.95

TRELLIS NACHOS

Our hand cut tortilla chips loaded with melted cheddar cheese and piled high with either grilled chicken or fajita beef, topped with fresh pico de gallo, black olives, and jalapenos. Served with sour cream 7.95

TRELLIS CRAB CAKES

Three of The Trellis' hand formed blue crab cakes, with peppers and spices, pan seared and served with lemon basil aioli 9.95

LOADED CHILI SKINS

Four potato skins fried and loaded with melted cheddar and mozzarella cheese, beef chili and green onion, served with sour cream 7.95

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Salads

THE TRELIS SIDE SALAD

A mixture of fresh greens topped with tomato, cucumber, green onion, cheddar cheese, and croutons with your choice of dressing 3.95

AHI TUNA SALAD

Mixed field greens with mandarin oranges, toasted pine nuts, red onion and cucumber tossed with wasabi vinaigrette and topped with a seared sesame crusted tuna steak 9.95

CLASSIC CAESAR

Chopped romaine tossed with Creamy Caesar dressing, and topped with parmesan croutons 6.95
Add chicken breast 8.95 or
Salmon 10.95

CHICKEN CARNITA SALAD

Iceberg wedges atop marinated grilled chicken, served with honey chipotle vinaigrette, pico de gallo and tortilla strips 8.95

BLEU CHEESE SALAD

Crisp romaine tossed with chunky bleu cheese dressing, candied pecans, sliced grapes, red onion, and bleu cheese crumbles. 7.95
Topped with sirloin steak 9.95

GRILLED VEGETABLE SALAD

Marinated grilled vegetables served over crisp Romaine and tossed with a Balsamic Vinaigrette 7.95

SOUP DU JOUR'

Chef's Choice or Beef Chili 3.95

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Lunch Entrees

Served with your choice of one side item. Additional side item 2.25

CHICKEN SANDWICH

A 6 oz. chicken breast grilled, blackened, or fried served on a toasted bun with lettuce, tomato, onion, and pickle 7.95

THE CLASSIC CLUB

Sliced ham, turkey, and bacon piled high with cheddar and Swiss cheeses topped with lettuce and tomato, split between three pieces of your choice of toasted white or wheat bread 7.95

THE CUBAN

Slow cooked pork shoulder topped with sliced ham, pickles, jalapenos and melted cheddar on smushed hoagie 8.95

THE REUBEN

Browned corned beef piled with sauerkraut and topped with melted Swiss cheese served on toasted wheatberry bread with 1000 island dressing 8.95

SALMON BLT

A grilled 6 oz. Atlantic salmon fillet served open face on rosemary focaccia with basil aioli 11.95

GRILLED CHICKEN PLATE

Our 6 oz. chicken breast marinated and grilled 6.95

CHICKEN STRIPS

Six strips hand battered and fried to perfection, served with your choice of ranch, honey mustard, or barbeque sauce and choice of a side item 7.95

GRILLED CHICKEN CAESAR WRAP

Grilled, blackened or fried chicken with Romaine lettuce, Caesar dressing, parmesan cheese, and bacon bits wrapped in a warm flour tortilla 7.95

SOUTHWEST RANCH WRAP

Grilled, blackened, or fried chicken with fresh greens, sautéed onions and peppers, fresh pico de gallo, bacon bits, cheddar cheese, and ranch dressing wrapped in a warm flour tortilla 7.95

THE BURGER

An 8 oz. Angus burger patty cooked to perfection with your choice of cheddar, Swiss, or pepper jack cheese served on a toasted bun with lettuce, tomato, onion, and pickle 7.95

MUSHROOM SWISS BURGER

Our 8 oz. burger patty topped with sautéed mushrooms, grilled onions, and Swiss cheese 8.45

BACON BLEU BURGER

Our 8 oz. Angus burger patty with bacon and bleu cheese crumbles 8.95

SIDE ITEMS

French Fries, Sweet Fries, Cottage Cheese, Fruit Cup, Onion Strings, Fried Pickles

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Dinner Entrees

Served daily after 5:30pm
Dinner entrees served with dinner salad

FILET OF BEEF

Certified Angus Beef cooked to your perfection served with marinated Portabella and choice of two sides 6oz 24.95-8oz 28.95

CENTER CUT DELMONICO

12 oz. of Ribeye steak, topped with Tabasco onions, served with choice of two sides 26.95

NEW YORK STRIP

10 oz. certified Angus beef, grilled to perfection topped with walnut stilton butter, served with choice of two sides 22.95

TRELLIS CHICKEN

Pan seared airline chicken breast served with wild rice and sautéed haricoverts 14.95

HERB CRUSTED BONE-IN PORK CHOP

Pan seared and herb crusted Berkshire pork, served with cherry red wine reduction and choice of two sides 16.95

PORCINI AND CINNAMON GROUPEL

Seared and served with butternut squash-cherries-corn mash and choice of one side 17.95

SHRIMP AND SCALLOP BAKE

Sauteed shrimp and scallops with mushrooms, onions, and spinach. Tossed in tomato cream sauce with melted cheddar 16.95

GRILLED CHICKEN TORTELLINI

Grilled chicken and cheese tortellini, fresh mushrooms, artichoke hearts, and red bell peppers tossed in a garlic cream sauce 13.95

CHEESE TORTELLINI ALFREDO

A hearty portion of cheese stuffed tortellini pasta tossed in a rich, creamy alfredo sauce 11.95

SEAFOOD PENNE A LA VODKA

Shrimp and scallops sautéed with bacon, spinach, and black olives. Tossed in marinara and finished with vodka 16.95

SIDE ITEMS 6.95

Available after 5:30

Burgundy Braised Mushrooms
Vegetable of the Day
Red Skin Whipped Potatoes
Parmesan Risotto
Baked Potato
Wild Rice
Haricoverts

SAUCES 2.95

For steaks and entrees

Peppercorn Demi Glaze
Walnut Stilton Butter
Cherry Red Wine Reduction

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