In the Summer of this year we recommend

**Soup**
- Chowder $4.25
- Soup of the Day $3.50

**Appetizers**
- Our Own Smoked Salmon with Red and Yellow Tomatoes, Cucumber “Spaghetti” and Chive Dressing $7.95
- Grilled Skewer of Chicken with Corn Relish, Trellis Barbecue Sauce and Onion Biscuits $5.95
- Warm Jumbo Lump Crabmeat with Seasonal Greens, Crispy Leeks and Basil Oil Vinaigrette $8.50
- Grilled Summer Vegetables with Aged Parmesan Cheese and Fresh Herb Fettuccine $6.95

**Salads**
- Romaine Lettuce with Tillamook Cheddar Cheese, Black Pepper Croutons and Creamy Garlic Dressing $4.95
- Leaf Spinach and Curly Endive with Grilled Potatoes, Pan-Seared Whole Mushrooms and Extra-Virgin Olive Oil Dressing $5.95
- Mixed Seasonal Salad $3.95

**The Trellis Summer Supper**
A COMPLETE DINNER $19.95
- Mixed Seasonal Salad
- Entree (Selected Daily)
- Fresh Vegetable or Wild Rice
- Freshly Baked Bread
- Our Own Ice Cream or Sorbet

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**THE TRELLIS**
CAFE, RESTAURANT & GRILL

**EXECUTIVE CHEF:** MARCEL DESAULNIERS
**CHEF:** Andrew O'Connell
**ASSISTANT CHEFS:**
- Joe Wilson
- Jon Pierre Peavey
- Charles Flanagan
- Michael Holdsworth
- John Twichell

**PAstry CHEF:**
**ASSISTANT PaSTRY CHEF:** Tim O'Connor
Main Course
FRESHLY BAKED BREAD AND A CHOICE OF SEASONAL VEGETABLES
OR WILD RICE SERVED WITH EACH MEAL

Pan-Seared Salmon Fillet with Grilled Squash, Sliced Local
Tomatoes and Grilled Scallion Vinaigrette 18.95

Grilled Rainbow Trout with Jumbo Lump Crabmeat,
Country Ham and Fresh Tarragon 19.95

Grilled Farm-Raised Catfish Fillet with Gulf Shrimp,
Snap Beans, Red Potatoes and Fresh Herbs 16.95

Grilled Boneless Chicken Breast with
Oven-Roasted Shallots, Plum Tomatoes, Dry Jack Cheese
and Grilled Italian Flat Bread 13.95

Pan-Seared Pork Medallions with Spicy Garden Slaw
and Warm Corn and Scallion Biscuits 15.95

Grilled Carolina Quail and Grilled Surry Sausage
with Herbed French Lentil Salad 16.50

Honey Grilled Double Breast of Chicken with
Fresh Peaches and Toasted Pecans 12.95

Elaine Bell's Sonoma Lamb Burger with Grilled Yukon Gold
Potatoes and a Salad of Radicchio and Watercress 13.95

Grilled Beef Tenderloin Steak with Crispy Potatoes
and Trellis Steak Sauce 23.95

The Chef's Specials
SELECTED DAILY

Seasonal Selections
PRICED FROM $14.00-$24.00
SEASONAL FRESH ITEMS OFFERED AS AVAILABLE:
Coho Salmon; Soft-Shell Crabs; Tuna; Loin of Lamb;
Jumbo Lump Crabmeat; Farm-Raised Catfish; Red Snapper

Garden Selections
PRICED FROM $12.00-$14.00
VEGETARIAN ENTREES THAT INCLUDE SEASONAL HERBS,
VEGETABLES, NUTS AND WILD MUSHROOMS AS AVAILABLE:
Golden Boy Tomatoes; Squash Blossoms; Sugar Snap Peas;
Red Chard; Pattypan Squash; Chanterelles; Summer Savory

Elaine Bell's Sonoma Lamb Burger recipe will be one of 45 unique burger recipes to appear in
Marcel Desaulniers' new cookbook The Burger Meisters (Simon & Schuster), Spring 1994.

PLEASE, NO PIPE OR CIGAR SMOKING.
Desserts

Chocolate Temptation  $4.00
White Chocolate Balloon  $4.25
The Pastry Chef’s Selections
Strawberries with Whipped Cream  $3.75
Our Own Special Ice Cream and Sorbet  $3.50
Seasonal Ice Cream Terrine  $4.50

Dessert Wines and Vintage Ports
Chateau Suduiraut, Sauternes  $7.50  Robert Mondavi Muscato d’Oro  $4.00
Vintage Ports, $5.00 - $15.00

After Dinner Drinks
Trellis Hazelnut Cream  $4.25*
Trellis Coffee with Whipped Cream  $4.25
Irish Coffee with Whipped Cream  $4.25
Dutch Coffee with Whipped Cream  $4.25
Keoke Coffee with Whipped Cream  $4.25
First Colony Espresso  $1.75/$2.50  First Colony Cappuccino  $2.00/$2.75

Brandies
Remy VS  $6.50  Remy VSOP  $7.50
Remy Napoleon  $16.00  Remy XO  $22.00
Remy Extra Perfection  $40.00
Courvoisier XO  $19.00  Courvoisier Napoleon  $13.50
Courvoisier VSOP  $6.50  Courvoisier VS  $5.50
Hennessy VS  $5.50  Martell VS  $5.50
Armagnac Cles des Ducs  $5.50

We offer a complete selection of liqueurs and after dinner drinks, ask for your favorite!

*All cream drinks are made with our homemade ice creams.