# trellis café

## Soups, Salads & Such

#### Tomato Basil Soup or Soup of the Day \$6

Tomato Soup served with Asiago Crostini

\*With Purchase of Salad or Sandwich \$3.75

#### **Iceberg Wedge \$8.25**

Vine-Ripe Tomatoes, Carrot, Purple Onion, Cucumber, Crostini.

Served with Blue Cheese or Thousand Island Dressing.

\*Available as Side Salad with Purchase of Sandwich \$3.75

#### Romaine Salad \$8.75

Heirloom Tomatoes, Crispy Bacon, Scallions, Toasted Ciabatta Croutons, with Creamy Caesar Dressing or Traditional French Vinaigrette.

Add Avocado \$1.25

\*Available as Side Salad with Purchase of Sandwich \$3.75

#### Trellis Salad \$9.50

Mixed Seasonal Greens, Toasted Pecans, Orange Segments, Brie, Fresh Berries, tossed with Raspberry Vinaigrette.

\*Available as Side Salad with Purchase of Sandwich \$3.75

#### **Chopped Chicken Salad \$9.75**

Iceberg Lettuce, Egg, Tomato, Avocado, Bacon, Sprouts, Grated Cheddar, and Buttermilk Blue Cheese. Served with House Ranch Dressing.

#### **Greek Chicken Salad \$9.75**

Grilled Chicken, Roasted Artichoke, Marinated Tomatoes, Red Onion, Feta, Cucumber, Kalamata Olives, Pine Nuts, Cucumber-Yogurt Dressing.

#### Salmon Salad \$12.50

Seared Fresh Salmon Filet (Served Chilled), Avocado, Pineapple, Cucumber, Tomatoes, Mixed Seasonal Greens, Citrus Vinaigrette

## Sandwiches Etc.

Served with Marinated Vegetable Salad or Sweet Potato Fries

#### Smoked Turkey and Avocado \* \$10

Smoked Turkey, Hickory Smoked Bacon, Lettuce, Tomato, Avocado, and Lemon-Garlic Aïoli. Served on Toasted Sourdough.

#### Roasted Chicken Club \* \$10

Grilled Chicken with Hickory Smoked Bacon, Lettuce, Tomato, Onion, Cilantro-Lime Mayonnaise on Foccacia Bread.

#### Napa Chicken Salad Sandwich \* \$9.50

With Red Grapes, Apples, Walnuts, Green Leaf Lettuce, Onion. Served on Honey-Wheat Bread

#### Steak Sandwich \* \$11.50

Tender Steak Medallions with Fresh Basil, Tomato, Brie, and Lemon-Garlic Aïoli. Served on Ciabatta Bread.

#### Cheese Melt \$9.25

With New York Aged White Cheddar, Swiss, and Sharp Yellow Cheddar, Avocado, Tomato, Torn Basil, Local Goat Cheese. Served Open-Face on Artisan Sourdough Bread.

#### Niman Farms 1/3lb Burger \$11.50

Fresh Ground Burger Topped with Smoked Bacon, Cheddar, Lettuce, Tomato, and Red Onion. Served on House Made Brioche Bun.

\*Garden Burger Available \$9.50

#### **Quiche \$9.50**

Caramelized Onions, Wild Mushrooms, Spinach, Red Peppers, and Gruyere Cheese. Served with Fresh Fruit.

#### Pasta of the Day \$11.50

Soup or Side Salad with Half Sandwich \$10.75

\* Options for Half Sandwich Choice

## Dessert

#### **Lemon Berry Tart \$6**

Poppy Seed Phyllo Shell with Lemon Cream, Fresh Seasonal Berries and Raspberry Sauce.

#### **Salted Caramel Cake \$5.50**

Three Layers of Dark Chocolate Cake with a Sweet and Salty Caramel Filling topped with Ganache.

#### **Strawberry Shortcake Cheesecake \$5.50**

Layered Sponge Cake and White Chocolate Cheesecake with Sugared Strawberries and Strawberry Sauce.

### Drinks

#### Fresh Fruit Lemonade & Iced Tea \$3.75

Fresh Raspberry or Fresh Blackberry

#### Flavored Lemonade & Iced Tea \$3.25

Lavender, Mango, Pomegranate, Peach, Cherry

Soda, Lemonade, Iced Tea \$2.50

San Pellegrino \$2.75

Aqua Panna \$2.75

Coffee / Hot Tea \$2.50

Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish reduces the risk of food-borne illness. Consult your physician or the Utah Department of Health for further information.