



trellis

## LUNCH

Ben Closson *Executive Chef*

Ann Winslow *Sous Chef*

Monday – Friday

11:00 AM to 2:00 PM

### STARTERS

**SEASONAL SOUP** See server for daily selection 8

**CHEESE TIMES THREE** Selection of domestic and imported cheeses, seasonal accompaniments, honey comb, crisps 15

**CRISPY CHEESE CURDS** Beecher's cheddar, tomato fondue 9

**CLAMS AND MUSSELS** Preserved lemon, andouille sausage, herbs, grilled crusty bread 17

### SALADS

*add Chicken 6, Salmon\* 8, Steak\* 9*

**ORGANIC LETTUCES** Baby lettuces, ver jus, smoked hazelnuts, blue cheese, pickled vegetables 7 | 13

**TRELLIS COBB** Grilled chicken, baby gem lettuce, bacon, hardboiled egg, tomato, avocado, blue cheese, honey balsamic dressing 10 | 18

**ROASTED SQUASH AND KALE** Roasted fall squash, baby kale, pomegranate, apple, walnut vinaigrette, goat cheese 9 | 16

**SEARED ALBACORE\*** Napa cabbage, baby spinach, carrot, radish, grilled broccoli, white soy and ginger dressing 10 | 18

**CAESAR\*** Little Gems romaine, crispy chickpeas, bread crumbs, grana padano 8 | 15

**GRILLED PRAWN SALAD** Arugula, mizuna greens, grilled red onion, pepperonata, crispy polenta, creamy buttermilk dressing 13 | 24

### ENTRÉES

**PRIME RIB SANDWICH\*** Caramelized onions, blue cheese, pickled peppers, horseradish spread, au jus, baguette, house fries 18

**GRILLED CHEESE** Focaccia, Beecher's cheddar, tomato soup 14

**HALIBUT FISH + CHIPS** Cabbage slaw, tartar sauce, house fries 21

**BLTA** Daily's smoked bacon, lettuce, tomato, avocado, aioli, multigrain bread, house fries 16

**TRELLIS BURGER\*** 8 oz. patty, bacon, lettuce, tomato, onion, aioli, Beecher's cheddar, house fries 16

### DESSERTS

**TRELLIS COOKIES** Peanut butter thumbprint and chocolate crinkle cookies with chocolate sauce 9

*\*\*Contains nuts*

**SEASONAL CRISP** Almond crumble, Olympic Mountain vanilla bean ice cream 11

*\*\*Contains nuts*

**HAND CRAFTED OLYMPIC MOUNTAIN ICE CREAM** Served with a ginger cookie 8

*Please ask your server for our rotating selections*

### FANCY ICED TEA

*Brewed with organic Rishi teas*

**TROPICAL** Tangerine white tea, white peach puree, passionfruit puree 6

**FRUITY** Blueberry hibiscus tea, honey, pomegranate puree 6

**MR. ARNOLD PALMER** Black tea, summer lemon tea, burnt lemon 5

**CURE FOR THE COMMON COLD** Green citrus tea, lemon, ginger syrup 6

**SUMMERTIME** Summer lemon tea, strawberry puree, basil 6

**GARDEN** Peach black tea, orange, lemon, mint, club soda 6

*Menus and pricing subject to change.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*A 20% service charge will be added to parties of 8 or more.*

*100% of the service charge will be distributed to the servers serving you.*