

DREAMGIRLS

Menu

Served Friday and Saturday evenings

Appetizers

Insalata Caprese

Heirloom Tomato Salad with Fresh Mozzarella, Basil & Balsamic
\$7.95

Crispy Chicken & Cream Cheese Wontons with Strawberry-Orange
Glaze
\$8.95

Fried Calamari with Parsley Aioli and Fresh Horseradish Gremolata
\$9.95

Entrees

Catch of the Day

(Server will Describe Tonight's Seafood Selection)

Chicken Breast Napoleon with Onion Frites
Grilled Chicken Breast, Sweet Pepper, Provolone & Summer Tomato
Stacked on Toasted Bruschetta with Basil Pesto

Organic Brandt Grilled Top Sirloin Steak
Roasted New Potatoes with Spinach, Tomatoes & Sage
Cabernet Compound Butter

Stuffed Portobello Mushroom Piccata
Panko-Crusted Portobello served Piccata Style with Creamed Spinach
Filling
Lemon Basil Artichoke Sauce

Bacon Wrapped Filet Mignon with Buttermilk Bleu
Twice Baked Yukon Potato and Grilled Zucchini Ribbons
Rosemary Vinaigrette

**There is a \$10 extra charge for this selection.*

Executive Chef~ Eric DeGroot / Sous Chef~ Dan Walker

Buffet

Served Wednesday, Thursday and Sunday evenings.

Herb Rubbed Tri tip with Horseradish Cream
Roasted New Potatoes with Smoked Paprika

Slow Roasted Pork Tacos with Cabbage and Salsa Fresco
BBQ Chicken with Root Beer Glaze

Catch of the Day

Zucchini Gratin

Vegetables of the Season

Spaghetti with Sweet Cherry Tomatoes & Fresh Mozzarella

Rosemary Focaccia

Green Salad

Soup of the Day

Fresh Fruit of the Season

Potato Salad with Lemon, Cilantro & Fresh Horseradish

Summer Tomato & Cucumber Salad

Tabouli

Chef's Choice

Brunch

Served Sunday Mornings

Includes many of the above items, plus:

Hash Browns

Bacon and Sausage

Egg Strata with Tomatoes and Cheddar

Grilled Chicken with Basil Pesto

Breakfast Baked Goods

Fruited Cheese Blintzes

Items subject to change due to product availability.