

BISTRO MENU

DRESDEN HOTEL — "AN OASIS"

FIRST COURSE - Choose a Specialty Soup or Appetizer, or any item from our Tapas Selection.

SECOND COURSE - As much as you would like from the Salad and Bread Bar

THIRD COURSE - Any Entrée below which includes your Choice of Potato or Rice and tonight's Garnishments.

Prix Fixe 21.95 or without First Course 17.95



SOUP

LOBSTER BISQUE

FARMHOUSE ONION

CLAMBAKE CHOWDER

OR

APPETIZER

SESAME SCALLOPS

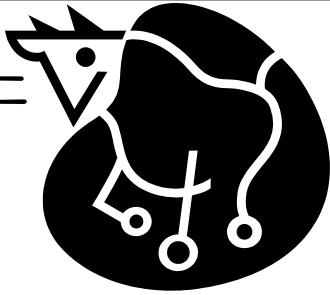
LOBSTER RAVIOLIS

GRILLED SWEET & SOUR SHRIMP



BEEF

Depending on availability we purchase Grass Fed Angus and Wagyu Beef



No Guarantee that Taste and Texture will survive Well Done.

KING STEAK

A Char Broiled Aged Angus 3/4 Pound NY Strip Sirloin served on a hot iron with our Burgundy Demi-Glace Sauce...

DRESDEN MELT

A center cut slice of Prime Rib baked with sautéed and spiced Onions, Peppers, Fresh Mushrooms and topped with a melted Cheese blanket.

STROGANOFF

Julienned Prime Rib slowly simmered in Burgundy Wine, Mushrooms, Hungarian Paparika and Garlic then finished with Sour Cream over Dutch Egg Noodles

STEAK IN THE GRASS

Prime Rib baked and topped with Sautéed Fresh Mushrooms, Baby Spinach and Greek Feta Cheese..

TORNEDOS BEARNAISE

Slices of Choice Filet Mignon, marinated & Pan Seared then Char-Broiled and stacked with Sautéed Mushrooms and drizzled with Béarnaise Butter ...

COWBOY STEAK

Bone In Cut of Rib Eye, Gaucho style marinated in Chimichuri sauce and broiled over the open coals..

BLACK & BLUE

When available a Blackened & Sliced Skirt Steak of Blue Heron Acres Wagyu Kobe style Beef, topped with our Blue Butter over Blue on Blue Au-Gratin potato.

PRIME RIB (Served Saturday's)

Slow Roasted Aged Rib Roast Served Medium Rare, Medium or Well done Only. Topped with our Burgundy Demi-Glace.

Surf & Turf

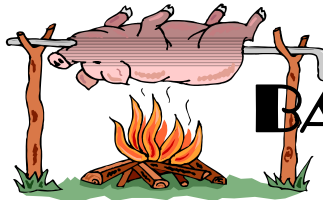
CHAR BROILED NY STRIP STEAK

with your choice of

BLACKENED SHRIMP SKEWERS

COCONUT SHRIMP

PARMESAN CRUSTED BROILED SCALLOPS



BARBEQUE

Rubbed, Smoked and Slathered Fresh Hams, Whole Hogs, Ribs, Chicken and Ducks from Our Mobile Smoking Pit. We can CATER Your party ... Call us for details.

RACK OF RIBS OR

THE "COMBO" (Ribs & Pulled Pork)

VEGETARIAN

PASTA PRIMAVERA & SALAD BAR

Stir Fried Veggies tossed with today's fresh pasta in a Sweet Cream White Wine and Cheese Sauce... 12.50

Also vegan is our Pasta Alfredo or a Garlic Alfredo Pizza or Veggie & Marinara Pizza...



FOWL & MORE !

When available we use local pasture raised Chickens, Ducks and Turkeys for our menu. No growth hormones or antibiotics.

OASIS CHICKEN

Chicken Breast Cutlet topped with Sautéed Fresh Mushrooms, Artichoke Hearts and Melted Mozzarella Cheese.

CHICKEN PICATTA

Cutlet baked with Artichoke Hearts, Roasted Sweet Peppers, Capers, Wine & Shallots and Lemon Butter.

CHICKEN FRENCH

A classic cutlet preparation sauced with Lemon, Garlic, White Wine and Capers

POLLO BARILLA

Chicken Cutlet topped with Fresh Spinach, Roasted Red Sweet Peppers, Olives, Wine, Garlic & Feta Cheese

CHICKEN & SHRIMP DIJON

Chicken Breast & Shrimp Sautéed with Fresh Mushrooms in a white wine and Dijon Sauce

TURDUCKEN (72 hrs. Advance Order feeds up to 8)

A Cajun Specialty - Boneless Chicken and Duck stuffed inside a de-boned Turkey that's stuffed with seasoned Creole dressing. Carved at your table or Catered ... 159.00



PASTA

PASTA PARMIGIANO

Fresh Pasta under a Breaded Breast of Chicken baked with our Marinara or Alfredo Sauce, Parmesan & Mozzarella.

PASTA A LA MARE

Fresh Pasta Tossed in a Wine and Cheese Sauce of Clams, Baby Shrimp, Bay Scallops and Fresh Mushrooms.

PASTA & CLAMS

Fresh Pasta Tossed in a White Wine, Herb, EVO and Butter Sauce with over a dozen Whole Baby Clams.

LAGNIAPPE

These Specialty Extra's are enough for Two But once you try... you won't want to share...! STEAKHOUSE CREAMED FRESH SPINACH CREAMED BABY ONIONS BLUE ON BLUE AU-GRATIN POTATOES 5.50

Enjoy... "Hatter & Donna"

PLEASE BE AWARE

That during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu entrée can be completely free of allergens. Also that Eating Raw Shell Fish and Undercooked Meats can be dangerous to your health. Please advise your server of any food allergies.

FISH & SEAFOOD



SHRIMP & ALLIGATOR CREOLE

A pan roast of White Shrimp, Smoked Alligator Sausage, Garlic, Veggy's & Creole Tomato in a dark beer roux.

SCALLOPS NEWPORT

Baby Bay Scallops Creamed with Fresh Spinach, Mushrooms, Pearl Onions, Cheese and Spice.

SIMPLY SCALLOPS

Tender Baby Bay Scallops, Simply Broiled with White Wine Herbs and Butter or Battered and Fried Sea Scallops.

PINA COLADA SHRIMP

Shrimp battered with Coconut, fried golden and served with our Rum'n Pina-Colada sauce on the side.

SEAFOOD SCAMPI PLATTER

Shrimp, Scallops and Haddock Filet Broiled with a Lemon, Herb, Butter, Shallot & Caper sauce.

SHRIMP & SCALLOPS BIENVILLE

White Shrimp and Bay Scallops sautéed with Toasted Garlic, Butter, Roasted Red Pepper, Artichoke Hearts and finished with White Wine, Herbs, Capers and Lemon over Fresh Pasta.

QUEEN CRAB

Snow Crab Legs and Claws, Turned slowly on the Char-Grill till the meat pulls away from the shell. All you do is snap and eat with our Dipping Butter.

SALMON A L'ORANGE

Filet of Wild Caught Alaskan Salmon, Marinated in blend of Spices, Orange and Rum—Wrapped in a crisp Pastry Shell to seal in all the flavors while its baked.

BAKED CORN BREAD SHRIMP

Wild caught Shrimp Baked with Fresh Mushrooms, Onions, Peppers, Garlic and Herbs under a Cheese Topped Corn Bread Stuffing

CANCUN HADDOCK & SHRIMP

Center Cut Icelandic Haddock Filet Baked with White Shrimp in a mild mélange of Stewed Garden Tomato, EVO, Chopped Olive, Onion, Wine and Shallots:

A Lite Course

Escargots Normand

Roasted red Peppers, Garlic, Herbs and Cognac caress imported Petite Gris Escargot served with a toasted Garlic Baguette.

Mussels Provençal

Rope raised Canadian Blue lip Mussels steamed with White Wine and Herbs and served with a toasted Garlic Baguette.

Clams Bianco

Farm raised little neck clams poached in a Butter, Garlic and Herbed White Wine with our toasted Garlic Baguette.

Blackened Shrimp

Two skewers of white shrimp Cajun seasoned & Butter Blackened on a hot Iron. Served with Sweet & Sour Sauce and Garlic Baguette.

As a Light Supper with Salad Bar 12.50