

The Dog Days of Summer

Our ancestors connected the dots in the night sky drawing different images and naming them. These star pictures are now called constellations and the brightest of them all is the Canis Major or Sirius. During summer when it is the brightest; Sirius: the dog star rises and sets with the sun.

Ancient people believed that the earth received heat from it adding to the heat of the sun to create a stretch of hot, sultry weather. They named this period of time "dog days" after the dog star. Chef David creates for you some warm weather food to cool off with while enjoying the dog days of summer.

CHARDONNAY - Beringer, Founders' Estate

Napa, CA - Expresses bright green apple and pear flavors, balanced with vanilla oak notes
Glass \$8 Bottle \$29

Bacon Wrapped Grilled Filet with Gorgonzola Butter

The legend says that a young man was distracted by his lady-love and accidentally left his cheese curds to drain overnight. Hoping to hide his mistake, he mixed them in with the morning curd and a few weeks later noticed blueing. Upon tasting the cheese, he realized he had made an unintended but delicious discovery. CHEF WRAPS A 7 OZ FILET WITH BACON AND GRILLS IT TO YOUR LIKING THEN TOPS IT WITH A HOUSE MADE GORGONZOLA BUTTER. SERVED WITH A TWICE BAKED POTATO AND VEGETABLE.

\$34

Grilled Romaine Wedge with Mahi Mahi

Romaine is extremely heat tolerant and now grows in almost every continent. Records of it date back to the ancient Syrians where it was cultivated to have strong ribs and a spoon shaped foliage to be used as edible spoons for eating tabbouleh-like foods. CHEF GRILLS ROMAINE TO ADD A SMOKINESS AND AN UNUSUAL DEPTH OF FLAVOR TO THE NATURAL, CRUNCHY TEXTURE. HE TOPS IT WITH ROASTED RED PEPPERS, GRAPE TOMATOES, RED ONION AND GRILLED MAHI MAHI THEN FINISHES IT WITH TRUFFLE OIL.

\$24

An American Grilled Burger

In the 19th century most Eastern Europeans left for America through the large port of Hamburg, Germany. Its citizens had been forming steak tartar into patties and cooking them. This so-called Hamburg steak was a familiar dish for the German American immigrants. It was also perfect for the New York city working population. 'Steak in the Style of Hamburg' can be found on a menu from New York's Delmonico's restaurant that was printed in 1837. CHEF GRILLS A FRESHLY GROUND BURGER, TOPS IT WITH AMERICAN CHEESE, LETTUCE, TOMATO AND RED ONION. SERVED WITH FRESH POTATO CHIPS AND CAROLINA COLE SLAW.

\$18

Tuscan Pesto Chicken Sandwich

Strictly speaking, pesto is a generic term for anything that is made by pounding; that is why the word is used for several pestos in Italy. "Genovese pesto" is the most popular, both in its native country and the rest of the world. CHEF SERVES GRILLED CHICKEN TOPPED WITH PROVOLONE, PESTO, SLICED TOMATO, ROASTED RED PEPPERS, ROMAINE. SERVED WITH FRESH POTATO CHIPS AND CAROLINA COLE SLAW.

\$18