

DEXTER'S OF WINDERMERE

DINNER CAFÉ MENU

APPETIZERS

DEXTER'S AHI TUNA POKE

SOY SESAME GINGER MARINATED DICED AHI TUNA TOSSED WITH FRESH AVOCADO, GREEN ONIONS, AND SESAME SEEDS SERVED WITH CRISPY WONTON CHIPS. **\$14.95**

ROASTED GARLIC HUMMUS PLATTER

SWEET ROASTED GARLIC WITH CHICK PEAS AND SPICES SERVED WITH CUCUMBER SLICES AND SESAME TOASTED PITA CHIPS. FINISHED WITH A RED PEPPER CHILI OIL. **\$10.95**

DEXTER'S CHICKEN EGG ROLLS

CHICKEN, ONIONS, PEPPERS, CABBAGE, CARROTS AND SESAME SEEDS MARINATED IN AN ORIENTAL GLAZE ROLLED IN AN EGGROLL WRAPPER. SERVED WITH A SWEET PLUM DIPPING SAUCE OVER A BED OF MIXED GREENS TOSSED WITH GINGER DRESSING. **\$9.95**

BLAZIN' BUFFALO BONES

10 LARGE CRISPY WINGS TOSSED WITH OUR HOUSE BUFFALO SAUCE, SERVED WITH CELERY STICKS AND BLUE CHEESE. **\$9.95**

CAJUN CHILI CALAMARI

CALAMARI DREDGED IN CAJUN FLOUR LIGHTLY FRIED, TOPPED WITH A TOMATO SCALLION AND RED PEPPER SALSA. SERVED WITH MARINARA AND COOL CITRUS REMOULADE **\$11.95**

BLACK AND BLUE STEAK FLATBREAD

BLACKENED BEEF TENDER TIPS ON A CRISPY FLATBREAD WITH CREAMY MELTED GORGONZOLA CHEESE, GARLIC BOURBON SEARED CRIMINI MUSHROOMS, GRILLED MIXED PEPPERS AND ONIONS. **\$11.95**

ENTREES

ARGENTINIAN PORK TENDERLOIN WITH SANTA ROSA HILLSIDE POTATOES

CHIMICHURRI MARINATED PORK TENDERLOIN MEDALLIONS SERVED WITH A GOAT CHEESE TWICE BAKED POTATO, SAUTÉED SPINACH, ONIONS, AND TOMATOES. FINISHED WITH A FENNEL BACON CREAM SAUCE AND CHIMICHURRI DRIZZLE. **\$21.95**

CHICKEN GONE NUTS

PAN SEARED ALMOND CRUSTED CHICKEN BREAST SERVED WITH WILTED GARLIC SPINACH, AND CARAMELIZED ONION & GOAT CHEESE MASHED POTATOES. FINISHED WITH A RASPBERRY BALSAMIC GLAZE. **\$19.95**

SWEET CHILI HONEY GLAZED SALMON

GRILLED SALMON FILET BRUSHED WITH CHILI SPICED HONEY. SERVED WITH SCALLION SCENTED JASMINE RICE AND GARLIC BRAISED BABY BOK CHOY. DRIZZLED WITH UNAGI AND SWEET GINGER AIOLI. **\$21.95**

PEPPERCORN STEAKHOUSE FILET MIGNON

PEPPERCORN CRUSTED GRILLED FILET MIGNON SERVED WITH BOURSIN WHIPPED RED BLISS POTATOES AND GARLIC BRAISED BROCCOLI. FINISHED WITH A CABERNET MUSHROOM DEMI-GLACE. **\$26.95**

MEDITERRANEAN RED GROUPER

PAN SEARED RED GROUPER TOPPED WITH BLUE CRAB, RICOTTA CHEESE AND GARLIC SPINACH SERVED WITH HERB GOAT CHEESE MASHED POTATOES AND GARLIC ASPARAGUS FINISHED WITH A TOMATO CAPER CREAM SAUCE. **\$24.95**