



The
Blossom Cafe
and Banquets

Comfortable
Food

Dinner

Dine In • Take Away

Daily Comforts

Served with our house-made soup or salad.

Monday

Parmesan Crusted Chopped Steak (12 oz.)

With real mashed potatoes
and fresh vegetables 17.99

Smoked Butt & Spinach

With red skin potatoes
and fresh carrots 17.99

Tuesday

Baked House-made Meat Loaf

Topped with mushroom gravy and
served with real mashed potatoes
and fresh vegetables 17.99

Beef Tenderloin Tips (Filet Mignon)

Sautéed tenderloin tips with mushrooms
and onions in a red wine sauce
over fettuccine pasta 19.99

Wednesday

Corned Beef & Cabbage

Boiled beef brisket, braised green cabbage
and carrots, parsley, red skin potatoes,
creamy horseradish sauce 17.99

Stuffed Chicken Breast

Fresh spinach and Feta topped with a creamy
white wine sauce and served with rice pilaf
and fresh vegetables 18.99

Thursday

Pepper Steak (Filet Mignon)

Red, yellow and green peppers,
onions and mushrooms
over fettuccine pasta 18.99

Rotisserie Roasted Pork

Fresh pork in our special marinade, walnut stuffing,
real mashed potatoes, house-made applesauce
and natural pork gravy 19.99

Friday

Fish & Chips

Fried, lightly breaded cod with
crispy house-made chips,
tartar sauce and coleslaw 18.99

Shrimp Aglio-e-olio

Fresh sautéed shrimp and broccoli
in olive oil, fresh garlic and parmesan
cheese, tossed with rigatoni pasta 22.99

Saturday

Braised Colorado Lamb Shank (18 oz.)

Blossom's real mashed potatoes
and fresh vegetables 24.99

Parmesan Crusted New York Strip Steak

(10 oz.) With real mashed potatoes
and fresh vegetables 28.99

Sunday

Slow Roasted Prime Rib

Slow-roasted, choice of potato
and fresh vegetables, limited availability
(12 oz.) 34.99 George's cut (16 oz.) 36.99

Chop Combo

(2) Pork chops
(1) Lamb chop
Prepared Grecian style 29.99

Beverages

Drip Coffee (Organic) 3.29

Espresso Lavazza® 2.59

Double Espresso Lavazza® 3.69

Cappuccino 4.09

Hot Tea 3.29

Iced Tea (free refills) 3.99



Soft Drinks-Coca Cola® (free refills) 3.99

Lemonade (free refills) 3.99

Berghoff Root Beer 4.99

Milk Shakes

Chocolate, Vanilla, Strawberry or
Seasonal Special 4.99

Wine Domestic Beers Imported Beers Cocktails

Sharing an entrée, \$8.99
Includes choice of house-made soup or salad
and potato and vegetable.

Gift certificates available.
Private party room available for 35-120 people.

All prices are subject to change without notice.

Appetizers

Saganaki Flaming Kefalograviera cheese served with warm bread. **OPA!** 10.99

Baked French Onion Soup

The classic, seasoned crouton and melted cheese 6.99
(With an entrée in place of soup or salad \$2.99)

Crispy Shrimp Basket

Cocktail & tarter sauce or buffalo style 12.99

Filet Mignon Sliders

Onion strings, creamy horseradish sauce (3) 17.99

Potato Skins

Idaho skins, cheddar cheese and bacon
with sour cream 9.99

Fried Calamari

Wild caught, lightly breaded and fried,
with cocktail sauce 13.99

Mediterranean Shrimp

Sautéed with olive oil, fresh garlic, tomatoes
and bell peppers, topped with imported Feta
and Asiago cheeses and baked 13.99

Baked Stuffed Mushrooms

Fresh ground pork, herbs, spices and cheese 10.99

Baked Spinach & Artichoke Dip

Served with tortilla chips 10.99

Feta Cheese & Olives

Extra virgin olive oil, oregano and toasted pita 8.99

Jumbo Buffalo Wings

Bone-in wings with your choice of
Hot, Teriyaki or B.B.Q. sauce
10 Wings 13.99 15 Wings 15.99 20 Wings 19.99

Skirt Steak Quesadilla

With Monterey jack and cheddar cheeses,
on a flour tortilla (Market Price) 19.99

Chicken Fingers

Tender strips of chicken lightly breaded and fried,
served with peppercorn ranch dressing 9.99
(With fries add \$1.99)

Blossom's Sampler

Fried calamari, potato skins and chicken fingers 17.99

Shrimp DeJonghe

Sautéed with garlic and butter, topped with DeJonghe
mixture and baked 13.99

Salad Entrées

Market Chop Salad

Grilled chicken, chopped tomato, avocado, corn, egg,
cucumber and bacon over chopped mixed greens 15.99

Original Greek Salad

Crisp romaine, raw onion, tomato, bell peppers, cucum-
bers, Kalamata olives, pepperoncini peppers, imported Feta
cheese, oregano and Greek dressing 13.99

Small 9.99

With Chicken 15.99

With N.Y. Steak 18.99

Shrimp Chopped Salad

Shrimp, cucumbers, tomatoes, red onions, garbanzo beans,
fresh dill, imported Greek feta cheese, kalamata olives,
chopped romaine lettuce, tossed with a Greek vinaigrette.
17.99

Caesar Salad

Romain lettuce, parmesan cheese, croutons and
homemade Caesar dressing 11.99

With Chicken 14.99

With N.Y. Steak 17.99

With Fried Calamari 16.99

Classic Chef Salad

Crisp mixed greens topped with ham, turkey, American
and Swiss cheese, tomato, egg, green pepper and onion
with your choice of dressing 13.99

Chicken Spinach Salad

Fresh spinach, grilled chicken sliced egg and mushroom
in a warm bacon dressing 14.99

Cobb Salad

Crisp romaine, bacon, tomato, avocado, egg, crumbled bleu
cheese, choice of dressing 11.99

Southwestern Salad

Crisp mixed greens topped with Buffalo style crispy chicken,
tomato, cheddar cheese, corn, egg and tortilla chips. Served
with our house-made bleu cheese dressing 14.99

Harvest Salad

Spring mix, Granny Smith apples, fresh berries, candied
walnuts, crumbled bleu cheese, tossed in a balsamic
vinaigrette and topped with grilled chicken breast 15.99

Steak Salad

Skirt Steak, chopped mixed greens, tomato, hard boiled
egg, pepperoncini peppers, crispy onion strings, crumbled
bleu cheese and choice of dressing (Market Price) 21.99

Norridge Salad

Grilled salmon over spring mix with cranberries, crumbled
bleu cheese and roasted walnuts, tossed in
a balsamic vinaigrette 19.99

SALAD DRESSING:

Peppercorn Ranch, Thousand Island, French, Greek, Garlic, Balsamic Vinaigrette,
Olive Oil & Vinegar, Bleu Cheese, Caesar

ADD WITH COBB, CAESAR OR GREEK SALAD:

Crispy Buttermilk Fried Chicken Breast – 7.00

Grilled Shrimp (5) – 8.00

Charbroiled Salmon (6 oz.) – 8.00

Filet Medallion (7oz.) – 14.00

From Our Rotisserie Oven

Served with soup or salad, choice of potato or wild rice and fresh vegetables.
All white meat chicken \$2.99 additional (half) or 1.99 additional (quarter)

Rotisserie Chicken

Tender chicken, slowly roasted to perfection

Half 16.99 **Quarter** 14.99

Grecian Chicken

Tender chicken marinated in olive oil with herbs and spices

Half 16.99 **Quarter** 14.99

B.B.Q. Chicken

Tender chicken prepared with our special recipe B.B.Q. sauce

Half 16.99 **Quarter** 14.99

B.B.Q. Baby Back Ribs

Tender baby back ribs prepared with our special recipe B.B.Q. sauce

Half Slab 20.99 **Full Slab** 28.99

Chicken & Rib Combination

One-third slab of B.B.Q. baby back ribs and one quarter rotisserie chicken 22.99

BBQ Feast

Half barbecue rotisserie chicken, half barbecue ribs 22.99

Kabobs

Served with wild rice, house salad or soup of the day.

Chicken Kabob

Prepared with fresh mushrooms, onions, tomatoes and bell peppers with lemon cream sauce, served with wild rice 20.99

Beef Kabob (Filet Mignon)

Prepared with fresh mushrooms, onions, tomatoes and bell peppers, served with wild rice 24.99

Kitchen Favorites

Served with soup or salad, choice of potato or wild rice and fresh vegetables.

Charbroiled Chicken Breast

10 oz., marinated in olive oil, herbs and spices, served with rice pilaf 17.99

Lemon Chicken Picatta

Sautéed chicken breast with creamy lemon sauce, mushrooms, artichokes and capers, served with fettuccine pasta 18.99

Breast of Chicken Marsala

10 oz. breast of chicken sautéed with marsala wine and mushrooms 18.99

Breaded Pork Tenderloin

Lightly breaded and fried, served with real mashed potatoes and fresh vegetables, topped with country gravy 18.99

London Broil (Filet Mignon)

Tender slices of succulent steak with our mushroom gravy 24.99

Baby Calves Liver

With grilled onions and bacon, served with real mashed potatoes 19.99

Chicken Breast Ala Blossom

Chicken breast with wild mushrooms, sautéed in olive oil, lemon and white wine 18.99

Roast Turkey

Rotisserie roasted turkey with walnut stuffing, real mashed potatoes and gravy. Served with cranberry sauce and fresh vegetables 20.99

*Above with an entrée substitution of: baked French onion soup add \$2.99, Greek salad add \$3.99

Burger Shop

All beef burgers are ground fresh daily and hand-packed Black Angus, charbroiled, served with our house-made soup, steak fries, coleslaw and chef's garnish.

Beef Burger

10 oz. served on a toasted brioche bun 14.99

With Cheese 15.99

All-American Burger

10 oz. topped with melted American cheese and crispy bacon, served on a toasted brioche bun 15.99

Mushroom Swiss Burger

10 oz. topped with sautéed mushrooms and Swiss cheese, served on a toasted pretzel bun 15.99

Blossom's Craft Burger

10 oz. topped with Applewood smoked bacon, 3 cheese blend, lettuce, tomato & fried egg on top. Served on a toasted brioche bun. 16.99

Mini Bacon Cheese Burgers (3)

Applewood smoked bacon, American cheese 14.99

Crispy Onion Burger

10 oz. topped with cheddar cheese and crispy onion strings 15.99

Kitchen Burger

12 oz. topped with bacon, jack and cheddar cheeses, served on marble rye 16.99

Patty Melt

10 oz. topped with grilled onions and American cheese, on marble rye 15.99

Jalapeño Burger

10 oz. pepperjack cheese, crispy onion strings, lettuce, tomato and chipotle mayo 15.99

Charbroiled Chicken Sandwiches

10 oz. boneless chicken breast on a toasted brioche bun.
Served with our house-made soup, steak fries, coleslaw and chef's garnish

B.B.Q.'d Chicken Cheddar Sandwich

Topped with B.B.Q. sauce, Applewood smoked bacon, melted cheddar cheese, served on a toasted brioche bun 15.99

Chicken Philly

With onions, mushrooms and peppers, melted mozzarella cheese, served on ciabatta bread 15.99

The Original Chicken Sandwich

Lightly seasoned and charbroiled 14.99

Crunchy Buttermilk Fried Chicken Sandwich

Havarti cheese, sliced pickles & house slaw on toasted brioche bun 15.99

Blossom's Cajun Chicken Sandwich

With mozzarella cheese and crisp bacon, served with mayonnaise, lettuce and tomato, on a pretzel bun 15.99

Sandwiches & Wraps

Served with our house-made soup, steak fries, coleslaw and chef's garnish

Reuben

Corned beef, sauerkraut, Thousand Island dressing, melted Swiss cheese on grilled marble rye bread, carved to order 16.99

Club House Sandwich

Fresh turkey, lettuce, tomato, bacon and mayonnaise served on white toast 16.99

Applewood B.L.T. Club Sandwich

Four strips of bacon, lettuce, tomato and mayonnaise on multi-grain toast 16.99

Hot Breaded Pork Tenderloin

With brown gravy 18.99

Prime Rib French Dip

Slow roasted Black Angus prime rib, thinly sliced with Monterey jack cheese, served au jus on ciabatta bread 17.99

Philly Steak (N.Y. Strip - 8 oz.)

With onions, mushrooms, and peppers, melted mozzarella cheese, served on ciabatta bread 19.99

Skirt Steak Sandwich

Charbroiled, with fried onion strings and mozzarella cheese, on a French roll (Market Price) 22.99

Albacore Tuna Salad

Served on multi-grain bread with crispy lettuce 15.99

Big Tuna

Our special white Albacore tuna salad mounded on grilled rye with sliced tomato and melted Swiss cheese 16.99

Hot Turkey

With cranberry sauce and turkey gravy 19.99

Buffalo Crunch Wrap

Breaded chicken tenders, melted cheddar cheese and red hot sauce with bleu cheese dressing, lettuce & tomato 17.99

Steak Wrap

Tender skirt steak, mushrooms, green peppers, onions, lettuce, cheddar cheese and a side of chipotle ranch (Market Price) 20.99

Substitute sweet potato fries for \$1.99 additional instead of steak fries on any sandwich above.
Substitute baked French onion soup for \$2.99 additional.

Charbroiled Steaks & Chops

All Steaks are Black Angus Beef Aged between 21-28 Days.
Served with soup or salad, choice of potato or wild rice and fresh vegetables.

(2) Pork Chops (20 oz.)

Best Anywhere! Two center cut pork chops, charbroiled Grecian style 20.99
(For the lighter appetite)

(1) Pork Chop (10 oz.) 17.99

Charbroiled Chopped Steak

12 oz. freshly ground beef with grilled onions and sautéed mushrooms 16.99

Charbroiled Skirt Steak

With grilled mushrooms and onions (also available Grecian style)
8 oz. (Market Price) 29.99 12 oz. (Market Price) 36.99

Charbroiled New York Strip Steak

10 oz. 29.99 12 oz. 32.99

Filet Mignon (7 oz.)

The most tender of all steaks 29.99

Charbroiled Lamb Chops

Olive oil, garlic and herbs
Two rack chops 24.99 Four rack chops 34.99

Filet Medallion Trio

A trio of 3 oz. filet medallions, each with a different topping:
parmesan crust, alfino crust & crumbled bleu cheese 24.99

Blossom's Signature Cut Steak

Bone-in Rib Eye Steak (24 oz.) 39.99

All steaks can be prepared with your choice of our
Our Signature Parmesan Crust or Crumbled Bleu Cheese Crust for 3.99 additional

Also add Loaded Potato, Asiago Mashed Potatoes, or Fresh Asparagus for 3.99 additional

Seafood

Served with soup or salad, choice of potato or wild rice and fresh vegetables.

Fried Jumbo Shrimp (5)

Lightly breaded and fried with house-made tartar
and cocktail sauces 21.99

Shrimp DeJonghe

Sautéed with garlic and butter,
topped with DeJonghe mixture and baked 21.99

Mediterranean Shrimp

Sautéed with olive oil, fresh garlic,
tomatoes and bell peppers, topped with imported Feta
and Asiago cheeses and baked 21.99

Salmon

Fresh charbroiled salmon served with real
mashed potatoes,
fresh vegetables and lemon butter sauce 24.99

Pastas

We use only 100% semolina pasta imported from Italy. Served with soup or salad.

Fettuccine Alfredo

Fettuccine noodles tossed in a classic butter,
cream and parmesan sauce 14.99

With Tender Chicken 16.99

With Sautéed Fresh Shrimp 19.99

Rigatoni Marinara

House-made marinara sauce 14.99

With Tender Chicken 16.99

With Sautéed Fresh Shrimp 19.99

Chicken Parmigiana

Parmesan-crust chicken breast, Asiago and mozzarella
cheese, house-made marinara sauce, fettuccine pasta 18.99

Pasta Primavera

Fresh sautéed vegetables with garlic and extra-virgin olive
oil, served with fettuccine pasta 13.99

Baked Rigatoni

Marinara, Italian sausage, mozzarella and parmesan cheeses 16.99

Beef Tenderloin Tips (Filet Mignon)

Sautéed tenderloin tips with mushrooms and onions in a
red wine sauce over fettuccine pasta 20.99

Mediterranean Seafood Pasta

Shrimp & calamari sautéed tomato basil sauce with fresh
garlic & spaghetti 22.99

Spaghetti Carbonara

Imported spaghetti, tossed with smoked
bacon, sweet peas, mushrooms and a touch
of garlic and parmesan cream sauce 16.99

With Tender Chicken 20.99

With Sautéed Fresh Shrimp 22.99

*Above with an entrée substitution of: baked French onion soup add \$2.99, Greek salad add \$3.99

CONSUMER ADVISORY:

* "The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness." (Section 750.110)