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## Where dining is like a dream

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When an establishment has been around as long as Dreamland Supper Club, there are many stories and rumors from the past.

Dan Patterson, owner of Dreamland, has heard many of those stories and can be coerced into telling some of the highlights.

Dreamland Supper Club was built at its South Range location around 1925.

"It was definitely a speakeasy during the prohibition years," Patterson acknowledged. Stories of bootleggers and prostitutes abound when talk of Dreamland's history is the topic of conversation.

"Calvin Coolidge is said to have visited Dreamland during his visits to the Brule River," another rumor Patterson has in his early days

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"I've been told that there were curtained alcove dining areas where the waitresses would wait for a signal light to serve the customers. That's where some of the less than legal activities occurred," said Patterson. Live music and dancing every night made Dreamland a true supper club in every sense of the word.

Forward 20 or so years: A sirloin dinner for two was offered for \$5. Lobster tail was \$3 and Fillet Mignon was under \$4.

Dan and wife Terri bought Dreamland Supper Club in September 1999 and have kept some of the traditions of a supper club. Dining is casual, service is supreme and never, ever rushed. Meals are served through a variety of courses. Diners start their evening with a beverage and relish tray, an offering that has disappeared from all but Dreamland.

Next, a bread basket is brought to the diners table. With a keen sense of timing, the wait staff brings a soup offering to the table. A fresh salad with choices of homemade salad dressing follows. All these courses are served when the diner is ready, never rushed.

The entrée -- the word is such a disservice -- is served. Terri Patterson, head chef, and her staff prepare works of art in Dreamland's kitchen. Perfection in preparation and presentation only enhance the Dreamland experience.

Courteous and attentive service is seamless. While large lobster tails and French fried turkey breast are the noted specialties of Dreamland, Dan's favorite and his suggestion is duck. While not otherwise occupied with bar duties, Dan likes to visit with his guests assuring the Dreamland experience exceeds their expectations in every way. Dan likes to say that dining at Dreamland is an event. Come for a meal, and stay for the evening, in true supper club fashion.

The casual dining experience is enhanced with conversation between friends or watching the hummingbirds at their feeders near each window.

The menu remains the same at Dreamland. Over the years, diners have come to expect a standard bill of fare and return for their favorites.

With a long and sometimes checkered history, Dreamland Supper Club remains one of the areas true supper clubs.