

# Windsor Dining Room

## Sample Menu

### Skytop's Featured Wines Of The Evening:

Montes Sauvignon Blanc, 2007, Chile; Glass \$10 / Bottle \$40

Montes Malbec, 2006, Chile; Glass \$10 / Bottle \$40

### ~Appetizers~

Buffalo Style Mozzarella, Roma Tomato, Basil, Virgin Olive Oil & Balsamic  
Citrus marinated chilled & grilled chicken breast with stone fruit salad  
& Mandarin orange vinaigrette

Jumbo lump crab salad; sweet corn kernels, bell pepper, dill & lump crab tossed in  
coconut & lime vinaigrette

☞ Chilled V-8 juice

☞ Iced tomato juice

\*Hot Appetizer: Tempura battered wild caught shrimp over summer style slaw & lime-garlic aioli

### ~Soup~

☞ Consommé with wild rice & fine herbs

Sweet corn & lump crab chowder

Chilled cantaloupe & vanilla coulis

### ~Salads~

☞ Frisse with toasted walnuts, apple, grapes, candied bacon & blue cheese dressing

☞ Mesculin Greens with carrots, cucumber & tomato

~ Buttermilk Ranch, Raspberry Vinaigrette, Blue Cheese & Balsamic Vinaigrette ~

### ~Entrees~

☞ \*Pan seared Red Snapper, roasted plum tomato, wilted spinach, capers & lemon

\* Grilled New York strip steak, potato gratin, asparagus & lobster mushroom bordelaise

\*Stuffed boneless chicken Ballotine wrapped with bacon & garnished with pistachio nuts,  
bell pepper & asparagus

\*Barbequed pork tenderloin, smoked Gouda mac & cheese, whisky barbeque sauce & succotash

\*Grilled Mojito swordfish steak, avocado-lime salsa, smashed black beans  
& roasted red pepper coulis

\*Pan seared boneless duck breast over warm lentil salad, lavender honey & tropical fruit salsa

Pan seared tofu steak, sesame-scallion brown rice, baby bok choy & Shiitake mushroom sauté

☞ Skytop's Light Menu Offerings Are Lower In Fat & Lighter In Cholesterol & Calories