



Starters

Yellow Tail Tartare* 14

Spring Radish, Red Onion, Lime, English Cucumber, Pea Shoots, Chili Oil, Crisp Sunchokes

Burrata* 12

Heirloom Tomato, Aged Balsamic, Bresaola, Fresh Basil

Spinach Salad* 10

Red Radishes, Toasted Walnuts, Blueberries, Raspberry Vinaigrette

Baby Kale Salad* 10

Fresh Lemon, Extra Virgin Olive Oil, Red Onion, Carrots, Cucumbers

Traditional Caesar Salad* 10

Torn Romaine, Caesar Dressing, Herb Croutons

Iceberg Wedge Salad* 12

Heirloom Tomato, Bacon Lardons, Crumbled Amish Blue Cheese, Buttermilk Ranch

Morbier Cheese Plate* 12

Buckwheat Honey, Nasturtium Flowers, Plump Golden Raisins, Honeycomb Candy

Mushroom Sachetti 14

Porcini Mushroom Puree, Grilled Hen of the Wood Mushrooms, Truffle Salt

Eastern Shore Seafood Stew* 10

Poached Seafood, Fresh Herbs, Maryland Style Broth

Derived from the melting pot of iconic American hotel cuisine and classic French preparations. The Windsor Dining Room boasts local and sustainable meats, fish and produce to bring our guests the freshest highest quality ingredients possible. You will enjoy crisp clean flavors in a classic setting.

Entrees

Pan Seared Diver Scallops* 32

Sorrel and Fennel Puree, Beet Hazelnut Pistou, Purple Kale Sauté

Hatfield Farms Pork Ribs* 26

Ginger and Turmeric Cured Pork Ribs, Creamed Spinach, Herb Salt Potatoes

Pan Seared Filet of Beef* 36

Sautéed Organic Mustard Greens and Broccoli Rabe Shoots, Buckwheat Honey Glazed Carrots, Glace De Viande, Wild Mustard Flowers

Grilled Cauliflower Steak and Vegetable Pate* 18

Marinated Grilled Cauliflower, Chilled Pate of Seasonal Vegetables

Cavatelli Pasta 20

English Peas, Cured Tomato, Mushrooms, Herb Butter

Grilled Jail Island Salmon* 29

Baby Kale and Radish Greens, Basil, Salted Black Beans, Breakfast and Spring Radishes, Orange Segments, Extra Virgin Olive Oil

Crescent Farm Duck Breast* 34

Amarena Cherries, Carolina Plantation Rice, Grilled Spring Onions

Poached East Coast Halibut* 30

Yellow Lentils, Charred Tomato, Tarragon Mustard Jus Lie

Domestic Barnsley Lamb Saddle Chop* 30

Lyonnais Potatoes, Roasted Carrots, Glace De Viande

FreeBird Chicken Breast* 26

Asparagus and Goat Cheese Stuffed Squash Blossom, Artichokes Hearts, Lemon Parsley Oil

Prime 10 oz. Creekstone Farms

New York Strip Steak* 38

Potato Puree, Herb Butter, Roasted Mushrooms, Blistered Tomato

** These Items are or can be produced gluten free*

Our Meal Plans

~Consists of a starter, main, and dessert of your choice.~

~Please inform your server of any special dietary restrictions~

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness.