

WINDSOR  
EST 1928

## STARTERS

### ASIAN PEAR & ENDIVE SALAD \$15 **GF**

Black River Blu Cheese, Spiced Walnuts, Puffed Amaranth, Maple-Mustard Vinaigrette

### ARTISAN GREENS \$14 **VE GF**

Pink Lady Apples, Balsamic Roasted Delicata Squash, Glazed Pumpkin Seeds, Aged Sherry Vinaigrette

### BEEF CARPACCIO \$12 **V GF**

Red Beets Poached in Red Wine and Vinegar, Roasted Pistachio, Toasted Goat Cheese Crumbles, Citrus Arugula, Vincotto, Extra Virgin Olive Oil (Contains Nuts)

### CHILLED SHRIMP COCKTAIL \$16 **GF**

Champagne Poached Shrimp, Spicy Cocktail Sauce, Citrus

### TUNA POKE BOWL \$18 **GF**

Avocado, Pickled Watermelon Radish, Tomato, Cucumber, Kombu Seasoned Rice Wasabi Tobiko, Chili Kewpie Mayo  
Beet Vegan Option Available \$15

### CHEESE BOARD \$18 **V**

Selection of Local Cheeses, Grapes, Olive Tapenade, Crackers, Local Honeycomb

### LOBSTER BISQUE \$11

Cream Sherry, Lobster-Tarragon, Veloute, Micro Brioche Croutons

## ENTREES

### PEPPER ENCRUSTED FILET MIGNON \$48 **GF** |||

Green Peppercorn Brandy Cream, Sauce, Crispy Shallots, Roasted Sweet Potato with Charred Brussel Sprouts

### CITRUS-HERB ROASTED ORGANIC CHICKEN \$26 **GF**

Marinated Lancaster Chicken, Slow Roasted, Quinoa-Vegteable Blend with Natural Pan Juices

### AUSTRALIAN LAMB RACK \$40 |||

Asparagus, Parmesan Herb Crust, Panko Breadcrumbs, Roasted Garlic & Tomato Polenta Cake, Pinot Noir Cherry Sauce

### RIBEYE STEAK \$48 **GF** |||

Ribeye, Steak Fries, Sautéed Garden Vegetables, Bordelaise

### PAPPARDELLE \$28

Pappardelle, Pesto A la Trapanese, Atlantic White Shrimp, Almonds, Basil, Tomatoes

### DRY AGED PORK CHOP \$27 **GF**

Bacon Pecan Crust, Hard Cider Demi-glace, Sweet Potato, Charred Brussel Sprout Hash

### GRILLED AHI TUNA STEAK \$34 |||

Grilled Rare, Cajun Seasoning, Pineapple Salsa, Plantains, Chimichurri

### SWEET POTATO TAGINE \$22 **VE**

Moroccan Spiced Chickpea Stew, Apricots, Lemon-Almond CousCous

### BRAISED LAMB RAGU \$27

Slow Braised Lamb Shank, Roasted Tomato Demi-glace, Mint, Rosemary, Roasted Radish, Rigatoni Pasta

**DF** Dairy Free **V** Vegetarian **GF** Gluten Free **VE** Vegan

Our Meal Plans consist of a starter, entrée and dessert of your choice.

||| Cooking times, temperatures and doneness may vary with method of preparation

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