

WINDSOR
EST. 1928

Spring Pre-Fixe Menu | \$40

first course

Chef Inspired Soup

Ask your Server for Today's Creation

Crab Cake

Lump Crab, Whipped Fire Roasted Poblano Chili and Avocado Crema

Crispy Roasted Brussel sprouts

Dijon Vinaigrette & Hot Honey

Windsor Caesar salad

Baby Romaine Lettuce, Lemon-Anchovy Dressing, Romano Cheese, Fried Capers & Micro Croutons

second course

Windsor Burger

Stryker Farm Prime Ground Short Rib, Cave-Aged Gruyere Cheese, Bibb Lettuce,
Roasted Tomato Aioli, Toasted Brioche Roll

Joyce Farms Chicken Breast

Herb-Cheese and Spinach Stuffed, Foraged Mushroom Demi-Glace, Yukon Gold Whipped
Potatoes, Sautéed Haricot Verts

Butternut Squash Schnitzel

Rainbow Swiss Chard, Puree of Butternut Squash, Streamside Maple Agrodolce

Cabernet Sauvignon Braised Beef Short Rib

Butternut Squash Puree, Pomegranate Gremolata, Yukon Gold Whipped Potatoes,
Rainbow Swiss Chard

third course

Citrus Panna Cotta

Lightly Sweetened Cooked Cream with Citrus and Strawberry-Balsamic Coulis

Featured Handcrafted Cocktails | \$12

Espresso Old Fashioned

Resurgent Botanical Whiskey, George NOLA Coffee Liquor, Bitters, Lemon-Orange Twist

Passionfruit Daiquiri

Rhum JM, Lime Juice, Demerara, Giffard Passionfruit Liquor, Lime Garnish