

WINDSOR
EST. 1928

• *Spring Pre-Fixe Menu | \$40*

first course

Chef Inspired Soup

Ask your Server for Today's Creation

French Onion Mac & Cheese

Caramelized Onion, Gemelli Pasta, Cave Aged Mornay Sauce & Micro Croutons

Oysters Rockefeller (2)

Regional Oysters, Spinach & Herb Entrusted, Fennel Butter & Lemon

Windsor Caesar salad

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

second course

Stryker Farm Pork Chop

Fennel Cream, Balsamic Glazed Cipollini Onions, Tomato Compote, Yukon Gold Whipped Potatoes & Sauteed Haricot Verts

Shrimp Linguine

Sauteed Shrimp, Roasted Tomatoes, Fire-Roasted Poblano Chiles, Heirloom Tomatoes, White Wine Pan Sauce, Fresh Basil & Burrata Cheese

Butternut Squash Schnitzel

Rainbow Swiss chard, Puree of Butternut Squash & Streamside Maple Agrodolce

Braised Pork Belly

Bourbon, Local Maple, Pink Peppercorn, Brunoised Green Apple Crisp, Crispy Brussel Sprouts & Puree of Butternut Squash

third course

Salted Caramel Chocolate Obsession

Gluten Free, Chocolate Mousse, Chocolate Ganache, Caramel Mousse with Salted Caramel Ice Cream

Featured Handcrafted Cocktails | \$12

Grapefruit Spritz

Prosecco, Malfy Rosa (Grapefruit Infused Gin), Aperol & Grapefruit Garnish

Sparkling Plum Martini

Greenhook Plum Gin, Campari, Lemon Juice, Proceco & Lemon Garnish