

FOR THE TABLE

Not Included in Our Meal Plans

OYSTERS ON THE HALF SHELL \$MARKET PRICE |||

6 or 12 Shucked Fresh Regional Oyster's, Mignonette, Cocktail Sauce, Lemon, Tabasco. GF|DF

ARTISANAL CHEESE BOARD \$28

Artisan Cheeses, Whipped Goat Cheese, Homemade Jams, Crackers, Candied Nuts, Fresh & Dried Fruits TN

STARTERS

FRENCH ONION SOUP \$12

Caramelized Onions, Sherry, Chicken Stock, Toast Points, Cave Aged Gruyere Cheese

OYSTERS ROCKEFELLER \$20

Four Regional Oysters, Spinach & Herb Encrusted, Fennel Butter

CRAB CAKES \$24

Lump Crab, Fire Roasted Poblano Chili & Avocado Crema

BEEF CARPACCIO \$16

Black Pepper Encrusted Beef Filet, Arugula, Shaved Horseradish, Pickled Shallots, Buttermilk-Herb Dressing, Toasted Crostini

SHRIMP COCKTAIL \$20 DF|GF

Four Poached Shrimp, Zesty Cocktail Sauce

BRAISED PORK BELLY \$16 DF|GF

Stryker Farm Pork Belly, Local Streamside Maple Syrup, Pink Peppercorns, Brunoise Green Apple, Crisp Brussels Sprouts, Butternut Squash Puree GF

SALADS

CAESAR \$13

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

HEIRLOOM TOMATO & BURRATA SALAD \$15

Spiced Tomato Fondue, Basil, Heirloom Tomatoes, Aged Balsamic, Black Pepper Lavash Cracker V

BEET & CITRUS SALAD \$13

Baby Arugula, Goat Cheese, Toasted Hazelnuts, Yuzu Poppy Seed Dressing GF|TN|V

WINDSOR ICEBERG WEDGE \$16

Crisp Iceberg Lettuce, Cracked Pepper-Maple Bacon, Cherry Tomato, Tabasco Fried Onion Rings, Point Reyes Blue Cheese, Hardboiled Egg, Buttermilk Blue Cheese Dressing

ALA CARTE SIDES - not included with meal plans

SWEET POTATO CASSEROLE \$10

Bourbon & Vanilla House-Made Marshmallow GF

CRISPY ROASTED BRUSSEL SPROUTS \$8

Dijon Vinaigrette & Hot Honey GF|DF|VE

FRENCH ONION MAC & CHEESE \$8

Caramelized Onion, Micro Croutons, Cave Aged Gruyere Cheese

CREAMED SPINACH WITH BACON \$7

Béchamel Sauce

ENTREES

JOYCE FARMS CHICKEN BREAST \$28

Herb Cheese & Spinach Stuffed, Foraged Mushrooms Demi-Glace Yukon Gold Whipped Potatoes, Sautéed Haricot Verts GF

SHRIMP LINGUINE \$30

Sautéed Shrimp, Roasted Tomatoes, Fire Roasted Poblano Chili, Heirloom Tomato, Basil, White Wine Pan Sauce, Burrata Cheese

8OZ. ANGUS BEEF FILET \$54 |||

Shitake Puree, Roasted Fingerlings, Asparagus, Melted Point Reyes Blue Cheese GF

10 OZ. PRIME BONELESS STRIP STEAK \$43 |||

Horseradish-Herb Butter, Yukon Gold Whipped Potatoes, Sautéed Haricot Verts GF

CHILEAN SEABASS \$48

Pan Seared, Orange-Gochugaru Chile, Mushroom & Miso Broth, Wok Fried Vegetables DF

BRAISED BEEF SHORT RIB \$38

Red Wine Braised, Yukon Gold Whipped Potatoes, Gremolata, Rainbow Swiss Chard GF

STRYKER FARM PORK CHOP \$28 |||

Fennel Cream, Balsamic Roasted Cipollini Onions, Tomato Compote, Yukon Gold Whipped Potato, Sautéed Haricot Verts GF

ROASTED EGGPLANT \$21

Cous Cous Stuffing, Pomodoro Sauce, Roasted Garlic Puree, Micro herb Salad VE

WINDSOR STEAK BURGER \$24 |||

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

32 OZ TOMAHAWK STEAK \$125 |||

Roasted Fingerlings, Creamed Spinach GF

Serves 1-2 People

Meal Plan Additional \$48

ENTRÉE FINISHERS - not included with meal plans

5OZ COLDWATER LOBSTER TAIL \$22 GF

2 BACON WRAPPED SCALLOPS \$18 DF|GF

2 CRAB STUFFED SHRIMP \$15

SAUTEED FORAGED MUSHROOMS \$6 GF|DF|VE

BALSAMIC ROASTED CIPPOLINI ONIONS \$5 GF|DF|VE

PRE ORDER - 24 HOURS IN ADVANCE

BEEF WELLINGTON FOR TWO \$96

Mushroom Duxelle, Sauce Perigueux, Creamed Spinach, Fingerling Potatoe

DF- Dairy Free V-Vegetarian TN-Tree Nut

GF-Gluten Free VE-Vegan

Consuming Raw or Undercooked Meats, Seafood, Shellfish, Or Eggs Increases the Risk of Foodborne Illness

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

Our Meal Plans Consist of a Starter or Salad, Entrée & Dessert of Your Choice. Some Menu Items May Include a Surcharge & Gratuity is Included on Food Only