

FOR THE TABLE

Not Included in Our Meal Plans

OYSTERS ON THE HALF SHELL \$MARKET PRICE III GF|DF

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

ARTISANAL CHEESE BOARD \$28 TN

Camembert Cheese, Stilton Blueberry, Sartori Merlot Cheddar Parmesan, Roasted Cherries, Balsamic Strawberries, Fresh Figs, Grapes, Berries, Dried Apricots, Roasted Almonds, Crackers

STARTERS

OYSTERS ROCKEFELLER \$20

Four Regional Oysters, Spinach & Herb Encrusted, Fennel Butter

CRAB CAKES \$24

Lump Crab Meat, Red Pepper Rémoulade

SHRIMP COCKTAIL \$20 DF|GF

Four Jumbo Poached Shrimp, Spicy Bloody Mary Cocktail Sauce

CAULIFLOWER BISQUE \$8

Topped with Herb Chili Oil & Toasted Breadcrumbs

BACON WRAPPED BEEF TENDERLOIN TIPS \$16 GF

Blue Cheese Crumbles, Bourbon Glaze, Triple Pepper and Corn Salad

LAMB CHOPS \$17 TN|GF

Honey Whipped Ricotta Cheese, Roasted Cherries, Pistachio Mint Gremolata

SALADS

CAESAR \$13

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

HEIRLOOM TOMATO & BURRATA SALAD \$15 V

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

BEEF & CITRUS SALAD \$13 GF|TN|V

Baby Arugula, Goat Cheese, Toasted Hazelnuts, Yuzu Poppy Seed Dressing

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*

RATTATOUILLE \$10 DF|GF|VE

Summer Squash, Zucchini, Eggplant, Tomato & Peppers Sauce, Fresh Herbs & Olive Oil

ROASTED CAULIFLOWER BRIE GRATIN \$8 GF

Herb Roasted & Melted Brie

LOBSTER MAC & CHEESE \$12

Cavatappi, Butter Poached Lobster, Cave Aged Gruyere & Toasted Panko

CREAMED SPINACH WITH BACON \$7

Béchamel Sauce

VELVETY MASHED POTATOES \$7 GF

Idaho Potatoes, Butter & Cream

STEAKS

8 oz. ANGUS FILET MIGNON \$54 III GF

Roasted Garlic Demi-Glace *Pairs well with Malbec*

16 oz. ANGUS DELMONICO STEAK \$65 III GF

Caramelized Red Onion Butter *Pairs well with Zinfandel*
Meal Plan Additional \$15

24 oz. ANGUS PORTERHOUSE STEAK \$75 III DF

House Made Steak Sauce *Pairs well with a Malbec*
Meal Plan Additional \$25

*All Steaks Served with Marinated Heirloom Tomatoes,
Lightly Pickled Vidalia Onions, Grilled Asparagus*

ENTREES

JOYCE FARMS CHICKEN BREAST \$28 GF

Herb Cheese & Spinach Stuffed, Foraged Mushrooms Demi-Glace Yukon Gold Whipped Potatoes, Sautéed Haricot Verts
Pairs well with Sauvignon Blanc or Chardonnay

CHESHIRE PORK CHOP \$36 III GF

Fennel Cream, Balsamic Roasted Cipollini Onions, Tomato Compote, Yukon Gold Whipped Potato, Sautéed Haricot Verts
Pairs well with Pinot Noir

CHILEAN SEABASS \$48 DF

Pan Seared, Orange-Gochugaru Chile, Mushroom & Miso Broth, Wok Fried Vegetables
Pairs well with Chardonnay

ATLANTIC HALIBUT \$38

Grilled Halibut, Bacon & Corn Chowder, & Roasted Chioggia Beets
Pairs well with Sauvignon Blanc or Rose

SHRIMP LINGUINE \$30

Sautéed Shrimp, Roasted Tomatoes, Fire Roasted Poblano Chili, Heirloom Tomato, Basil, White Wine Pan Sauce, Burrata Cheese
Pairs well with Sauvignon Blanc

PAN SEARED SCALLOPS \$40 GF|DF

Smoked Red Pepper Coulis, Hominy & Patty Pan Succotash, Poblano Relish
Pairs well with Sauvignon Blanc

VEGAN BBQ PULLED MUSHROOM BOWL \$25

VE, GF, DF
Avocado Slaw, Black Beans, Rice, Salsa Verde

PRE ORDER - 24 HOURS IN ADVANCE

BEEF WELLINGTON FOR TWO \$110

Mushroom Duxelle, Sauce Perigueux, Creamed Spinach, Fingerling Potatoes
Pairs well with Malbec

Included in meal plan for two guests.

One person meal plan will have an additional \$40

ENTRÉE FINISHERS - *Not included with meal plans*

SAUTEED FORAGED MUSHROOMS \$6 GF|DF|VE

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

DF- DAIRY FREE | V- VEGETARIAN | VE- VEGAN
TN- TREE NUT | GF- GLUTEN FREE

III *Consuming Raw or Undercooked Meats, Seafood, Shellfish, or eggs, increases the risk of foodborne illness*

**Our Dinner Meal Plan consists of a starter or salad, entrée, and dessert of your choice. Some menu items may include a surcharge. Gratuity is included on food only.