

Appetizer

Mini Crab Cakes	\$18
Crab meat, onion, breadcrumbs, and seasoning. Three cakes topped with house-made Cajun remoulade.	
Fried Green Tomatoes	\$9
A southern classic with a crispy outside and a tangy inside. Five tomatoes topped with a spicy house-made remoulade.	
Rock and Roll Shrimp	\$11
Ten hand-breaded fried shrimp topped with a creamy Rock and Roll Asian-inspired sauce.	
Pimento Cheese Fritters	\$14
A signature here at The Windsor. Five crispy and gooey 4-cheese fritters coated in breadcrumbs and hit with a spicy, sweet pepper jelly.	
Sample Platter	\$22
Pick three! Choose between six rock and roll shrimp, three pimento cheese fritters, three fried green tomatoes, three chicken bites, or two crab cakes.	
Glazed Chicken Bites	\$11
Five Applewood Bacon wrapped chicken bites, dredged in Brown Sugar and Signature Spices.	

Salad

Traditional Caesar Salad	\$9
Crisp Romaine Lettuce tossed with House Made Croutons, Shredded Parmesan and Caesar Dressing.	
Wedge Salad	\$9
Crunchy Wedge of Iceberg Lettuce, topped with Bleu Cheese, Bacon and Ranch Dressing.	
Windsor Salad GF	\$9
Spring Mix with Carrots, Tomatoes and Cucumbers topped with choice of dressing: Caesar, Balsamic, Honey Mustard, Blue Cheese or Ranch.	
<i>Add Grilled or Blackened Chicken \$8 or Salmon \$11</i>	

Entrée

Ribeye Steak GF	\$39
A juicy hand-cut Ribeye seared to perfection. Served with a choice of two sides. <i>Suggested Pairing: Bonanza by Caymus \$15</i>	
Filet Mignon GF	\$39
Hand-cut and bacon wrapped. Seared to perfection. Served with a choice of two sides. <i>Suggested Pairing: Bonanza by Caymus \$15</i>	
Bourbon Glazed Porkchops	\$24
A perfect balance of sweet and smoky flavor coats our pork chops after being grilled to perfection. Served with a choice of two sides. <i>Suggested Pairing: Meiomi Pinot Noir \$12</i>	
Herb Chicken Pasta	\$21
Blackened or Classic Chicken Over Fettuccine and tossed in Creamy Garlic Sauce. <i>Suggested Pairing: Santa Marina Pinot Grigio \$10</i>	
Crab Ravioli	\$25
Maryland Crab, Ricotta Cheese and Onion Stuffed into an Italian Dumpling. Topped with a Creamy Tomato Sauce and Shredded Parmesan. <i>Suggested Pairing: Daou Chardonnay \$15</i>	
Salmon GF	\$23
Blackened or Classic salmon with white wine lemon Beurre Blanc sauce served with herbed rice or mashed potatoes and seasonal vegetables. <i>Suggested Pairing: Simi Sauvignon Blanc \$10</i>	
Pesto Pasta	\$19
A southern twist on an Italian classic. Made with basil, garlic, parmesan, and Horne Family pecans. Add shrimp for \$6 or chicken for \$5 <i>Suggested Pairing: Chehalem Chardonnay Unoaked \$12</i>	
Shrimp Scampi Pasta	\$22
Jumbo shrimp tossed with linguine in garlic, white wine, and parmesan sauce. <i>Suggested Pairing: Daou Chardonnay \$12</i>	



Chicken Parmigiana

\$21

Lightly breaded chicken breast topped with fresh mozzarella and savory marinara sauce. Served on garlic butter fettucine.

Suggested Pairing: Josh Red Blend \$12

Chicken Marsala

\$21

Juicy Chicken Cutlets in a Marsala Mushroom Wine Sauce Served with Mashed Potatoes.

Suggested Pairing: Meomi Pinot Noir \$12

Pecan Crusted Grouper

\$27

Grouper filet roasted with our sweet, heat Horne Family pecan crust and topped with our signature bourbon glaze. Choice of two sides.

Suggested Pairing: Batasilio Moscato \$12

Sides:

Five Cheese Mac 'n' Cheese \$7

Mashed Potatoes \$4 (*Loaded add \$3*)

Baked Potato \$4 (*Loaded add \$3*)

Seasonal Rice \$2

Broccoli Parmesan \$2

Green Beans \$3

Vegetable Medley \$3