

## *Appetizer*

<b>Mini Crab Cakes</b>	<b>\$12</b>
Crab meat, onion, breadcrumbs, and seasoning. Three cakes topped with house-made Cajun remoulade.	
<b>Fried Green Tomatoes</b>	<b>\$9</b>
A southern classic with a crispy outside and a tangy inside. Five tomatoes topped with a spicy house-made remoulade.	
<b>Rock and Roll Shrimp</b>	<b>\$11</b>
Ten hand-breaded fried shrimp topped with a creamy Rock and Roll Asian-inspired sauce.	
<b>Pimento Cheese Fritters</b>	<b>\$11</b>
A signature here at The Windsor. Five crispy and gooey 5-cheese fritters coated in breadcrumbs and hit with spicy, sweet pepper jelly.	
<b>Sample Platter</b>	<b>\$22</b>
Pick three! Choose between six rock and roll shrimp, three pimento cheese fritters, three fried green tomatoes, three chicken bites, or two crab cakes.	
<b>Glazed Chicken Bites</b>	<b>\$11</b>
Five Applewood Bacon wrapped chicken bites, dredged in Brown Sugar and Signature Spices	

## *Salad*

<b>Traditional Caesar Salad</b>	<b>\$9</b>
Crisp Romaine Lettuce tossed with House Made Croutons, Shredded Parmesan and Caesar Dressing.	
<b>Wedge Salad</b>	<b>\$9</b>
Crunchy Wedge of Iceberg Lettuce, Topped with Bleu Cheese, Bacon and Ranch Dressing.	
<b>Windsor Salad GF</b>	<b>\$9</b>
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*

<b>Ribeye Steak GF</b>	<b>\$39</b>
A juicy hand-cut Ribeye seared to perfection. Served with a choice of two sides. <i>Suggested Pairing: Bonanza by Caymus \$15</i>	
<b>Filet Mignon GF</b>	<b>\$39</b>
Hand-cut and bacon wrapped. Seared to perfection. Served with a choice of two sides. <i>Suggested Pairing: Bonanza by Caymus \$15</i>	
<b>Bourbon Glazed Porkchops</b>	<b>\$24</b>
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: Line 39 Pinot Noir \$8</i>	
<b>Herb Chicken Pasta</b>	<b>\$21</b>
Blackened or Classic Chicken Over Fettuccine and tossed in Creamy Garlic Sauce. <i>Suggested Pairing: Daou Chardonnay \$15</i>	
<b>Crab Ravioli</b>	<b>\$25</b>
Maryland Crab, Ricotta Cheese and Onion stuffed into an Italian Dumpling. Topped with a Creamy Tomato Sauce and Shredded Parmesan Cheese. <i>Suggested Pairing: Santa Marina Pinot Grigio \$10</i>	
<b>Salmon GF</b>	<b>\$23</b>
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>	
<b>Vegetarian Bowl</b>	<b>\$22</b>
Freshly sliced mushrooms, onions, bell peppers and tomato served with your choice of tofu, pasta or steak <i>Suggested Pairing: Chehalem Chardonnay Unoaked \$12</i>	
<b>Shrimp Scampi Pasta</b>	<b>\$22</b>
Jumbo shrimp tossed with linguine in garlic, white wine, and parmesan sauce. <i>Suggested Pairing: Daou Chardonnay \$15</i>	
<b>Chicken Parmigiana</b>	<b>\$21</b>
Lightly breaded chicken breast topped with fresh mozzarella and savory marinara sauce. Served on garlic butter fettucine. <i>Suggested Pairing: Josh Red Blend \$12</i>	

**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: Batasiolo Moscato \$12*

**Sides:**

**\$4**

Five Cheese Mac 'n' Cheese

Mashed Potatoes

Baked Potato

Seasonal Rice

Broccoli Parmesan

Green Beans

Vegetable Medley