



Windsor Hotel



Dining Room Menu

Appetizers

Windsor House Salad 8

Mixed Greens, Shallots, Cucumber, Cherry Tomatoes, Bacon, Bleu Cheese Crumbles, House-Made Ranch

Roasted Squash and Brussels Sprouts 9

Spiced Pecans, Cranberry Brown Butter Vinaigrette

Baby Bok Choy Salad with Sesame and Almonds 11

Carrot, Shallots, Sesame Seed Dressing

Meat & Cheese Plate 14

Local Cured Meats, Haefeli's Honey, Cornichons, Toasted Baguette, Whole Grain Mustard, Selection of Cheeses

Bacon Wrapped Blue Cheese Stuffed Dates 10

Mixed Greens, Creede 18yr Balsamic

Main

Hand Cut Filet Mignon 35

7oz Grilled Filet Mignon, Parsnip Potato Puree, Roasted Seasonal Vegetables, House-Made Steak Sauce

Tempura Lobster Tail 28

Vegetable Fried Rice, Sauteed Bok Choy, Tare Sauce

Ginger Glazed Grilled Quail 26

Asparagus, Potato Parsnip Puree, Sesame Seed

White Bean Wonton Dumplings 20

5-Spice White Bean Filled Dumplings, Sauteed Greens, Sticky Rice, Szechuan Peppercorn Sauce

Pastrami Cured Beef Short Ribs 27

Pastrami Spiced Braised Short Ribs, Local Potatoes, Baby Carrots, Grilled Bok Choy, Cognac Mustard Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. The menu items listed above are prepared in an environment that contains eggs, nuts, dairy, wheat and soy. Please let us know about any food allergies you might have. Parties of 8 or more are subject to a 20% added gratuity

