



# Windsor Hotel



## Dining Room Menu

### Appetizers

#### *Windsor House Salad 9*

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

#### *Taste of the Garden 12*

Roasted Squash Pate, Beet Pastrami, Honey Carrot "Bacon", Mint-Pea Hummus, House-Made Crackers

#### *The Four C's 15*

Jumbo Lump Crab Stuffed Preserved Lemon Crepe, Creamed Olathe Sweet Corn, Caviar, Sweetie Drop Peppers

#### *Autumn Salad 10*

Roasted Squash, Candied Bacon Lardons, Arugula, Spiced Pistachios, Cranberries, Feta, Brown Butter Vinaigrette

#### *Meat & Cheese Plate 14*

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

### Main

#### *Tomahawk Ribeye Steak 42*

16oz Wet Aged Bone-In Ribeye, Local Potato Puree, Windsor Steak Sauce, Roasted Seasonal Vegetables, Yuzu Kosho Butter

#### *Lavender-Coriander Duck Breast 27*

Pan Seared Duck Breast, Lavender-Coriander Rub, Roasted Root Vegetables, Israeli Couscous Pearls, Plum Sauce

#### *Jumbo Lump Crab & Olathe Sweet Corn Pasta 23*

Fresh Pasta, Jumbo Lump Crab, Olathe Sweet Corn, Green Chiles, Truffle Cream Sauce, Sweetie Drop Peppers, Fresh Herbs

#### *Tamarind Marinated Pork Medallions 25*

Feta Creamed Greens, Lemon Rosemary Roasted Potatoes, Tamarind Glaze, Palisade Peach Roasted Red Pepper Relish

#### *Pan Seared Cobia with Yuzu Kosho Gastrique 30*

Hand Cut Cobia Filet, Cauliflower "Rice", Wilted Greens, Citrus Chile Gastrique