

WINDRUSH GRILL

STARTERS

Firecracker Shrimp 14.29

Fried shrimp tossed in a spicy Creole aioli, topped with Sriracha Ketchup

Fried Pickles 6.29

Deep fried dill pickle chips, served with Ranch Dressing

Mozzarella Sticks 7.49

Fried mozzarella cheese sticks, served with Marinara Sauce

Flatbread with Chicken or Shrimp 13.29

With pesto, artichoke hearts, tomato, mushrooms, red onions and shredded parmesan cheese

Calamari 11.89

Tempura fried and served with Sweet Thai chili sauce

Marinated Crab Claws 17.79

Jumbo gulf crab claws served with a classic herb marinade and garlic bread

Stacey's Trio 15.29

Mozzarella Sticks, Boneless Wings & Southwest Chicken Egg Rolls

Quesadillas

Flour tortilla and Monterey Jack Cheese served with guacamole, pico del gallo, sour cream & salsa

<i>Chicken</i>	10.39
<i>Steak</i>	12.29

Southwest Chicken Egg Rolls 10.69

Crispy egg rolls filled with tender chicken, black beans, cilantro, sweet corn, jalapeños & Monterey Jack cheese. Served with Ranch Dressing

Seared Ahi Tuna 12.29

Yellow Fin Tuna medallions lightly seared and served with an Asian/French fusion sauce

SOUPS

Tomato Basil 5.99 / 6.99

Chicken & Andouille Sausage Gumbo 5.99 / 6.99

Shrimp & Crawfish Étouffée 5.99 / 6.99

Choose Two Combo 10.99

Any soup, Half Sandwich or Caesar, Spinach or House Salad

SALADS

Chopped Wedge Salad 8.49

Chopped crisp Iceberg Lettuce with bacon bits, green onions, egg, tomatoes, blue cheese and Ranch Dressing

Strawberry Field Salad 12.49

Spring mix, fresh strawberries, apples & blueberries, candied pecans, tomato, blue cheese crumbles & Cranberry Vinaigrette

Chicken Caesar Salad 13.28

Grilled chicken on Romaine with Parmesan cheese, house-made croutons & creamy Caesar Dressing

Shrimp & Spinach Salad 14.48

Blackened shrimp, Baby Spinach, bacon, tomato, avocado, mushrooms & Cranberry Vinaigrette

Cobb Salad 15.89

Classic Cobb Salad with grilled chicken, bacon, blue cheese, tomato, egg & avocado on Romaine with house Cobb Dressing

Pecan Chicken Salad 16.49

Pecan-crust chicken with tomato, bell pepper, avocado, apple & hard boiled egg served on spring mix with Lemon Cream Dressing

Ahi Tuna Salad 15.89

Seared Ahi Tuna with Wasabi on spring mix with cucumber, tomato, pickled ginger & Sesame Ginger Dressing

BURGERS

Classic Burger 9.89

Fresh hand-formed all beef patty with lettuce, tomato & purple onion

Hickory Burger 11.79

With lettuce, tomato, purple onion, bacon, American cheese, onion straws & hickory barbeque sauce

Quesadilla Burger 11.89

Flour tortillas, beef patty, Monterey Jack cheese, lettuce, guacamole, pico de gallo, sour cream and a side of salsa

Mushroom Swiss Burger 11.49

With lettuce, tomato, purple onion, sautéed mushrooms & Swiss cheese

California Burger 12.49

With lettuce, tomato, purple onion, guacamole, sprouts & aioli mayo on a Wheat Bun

Tex-Mex Burger 12.79

With lettuce, tomato, Pepper-Jack cheese, bacon, guacamole, onion straws, jalapeños & pico de gallo

Breakfast Burger 12.79

With American cheese, bacon, an over-easy egg, hash browns & a side of country gravy

The Impossible Burger 14.00

Plant-based burger with cheddar cheese, sautéed onions and aioli mayo on a Brioche Bun

All served with regular fries

Burgers are cooked Mid-Well (165°) unless otherwise specified

POBOYS

dressed with lettuce, tomato & mayo on a poboy bun, served with regular fries

Shrimp Poboy 10.49

Catfish Poboy 10.49

Firecracker Shrimp Poboy 11.49

SANDWICHES

Chicken Sandwich 10.49

Grilled Chicken Breast with lettuce, tomato, pickles and honey mustard on a Brioche Bun

Philly Cheese Steak 16.29

Shaved rib eye steak, American & Provolone cheese with sautéed peppers & onions on a Baguette

Club Sandwich Deluxe 15.79

Toasted Country White piled high with ham, turkey, bacon, guacamole, lettuce, tomato, purple onion & jalapeños

Turkey Wrap 11.89

Turkey, Swiss cheese, bacon, avocado, tomatoes, lettuce & ranch dressing in a spinach & herb flour tortilla

★ Windrush BLT 9.89

Classic BLT on toasted Wheat Bread with bacon, lettuce, tomato, mayo, and honey mustard

★ French Dip Sandwich 16.89

Half-pound shaved Rib Eye steak & swiss cheese on a Baguette, served with piping hot au jus

★ Chicken Salad Sandwich 10.89

House made Chicken salad, with lettuce & tomato on your choice of a Croissant, Country White or Wheat Bread

★ Grown Up Grilled Cheese 10.79

Provolone & American cheese, bacon, caramelized onions and mayo on toasted Country White bread

All served with regular fries

STEAKS & CHOPS

Center Cut Filet 33.79

8 ounce Angus Filet of beef, served with baked potato, a side salad & garlic bread

Bone-in Rib Eye 32.29

16 ounce bone-in Angus Rib Eye, served with baked potato, a side salad & garlic bread

Chicken Fried Steak 16.89

With mashed potatoes, country gravy and corn

Grilled Pork Chop 22.49

Bone-in pork chop served with mashed potatoes, broccoli & garlic bread

SPECIALTIES

Cajun Pasta 15.89

Créole cream sauce over penne pasta with chicken or shrimp, with garlic bread

Chicken Fried Chicken 14.89

Breaded chicken breast, fried and served with mashed potatoes, country gravy and corn

Chicken & Waffles 15.89

Classic southern fried chicken breast strips on a Belgium waffle, served with mac & cheese

Chicken Provenance 18.39

Grilled Chicken Breast with goat cheese & sun dried tomatoes in a lemon-wine butter sauce, over penne pasta with marinara. Served with a side salad & garlic bread

Fettuccini Alfredo 15.89

Classic Alfredo sauce over fettuccini pasta with chicken or shrimp, and garlic bread

SIDES

Mash Potatoes	Broccoli	<u>add 1.00</u>	<u>Side Salad 4.49</u>
French Fries	Spinach	Baked Potato	House Salad
Mac n' Cheese	Corn	Sweet Potato	Caesar Salad
Fried Okra	Green Beans	Fries	Spinach Salad
Tater Tots		Onion Rings	Strawberry
Fruit Salad		Fried Pickles	Field Salad

House Wines

	glass	bottle
Bouchon Chardonnay, Healdsburg, California	7	21
Mark West Pinot Noir, California	8	24
Three Thieves Cabernet Sauvignon, California	8	24
Montmartre Champagne, France	8	24
Dreaming Tree Sauvignon Blanc, Sonoma, California	7	21
Woodbridge Moscato, California	7	
Fun Riesling, Germany	7	21
Woodbridge White Zinfandel, California	7	21
Ruffino Lumina, Pinot Grigio, Italy	7	21
Canyon Road Merlot, California	7	21

House wines 1/2 price during happy hour

\$10 Corkage on bottles brought into restaurant

SEAFOOD

Fried Catfish 17.49

Farm raised, hand battered, served with fries, hush puppies, garlic bread & tarter sauce

Fried Shrimp 17.49

Hand battered, served with fries, garlic bread, hush puppies, cocktail & tarter sauce

Cajun Platter 18.49

Fried large shrimp & catfish strips, étouffée, fries & hush puppies, served with Tarter & Cocktail Sauce & garlic bread

Shrimp & Grits 17.99

Blackened jumbo shrimp in créole velouté sauce with andouille sausage over cheese grits, with garlic bread

Salmon 19.89

Atlantic Salmon filet served with sautéed spinach, mushrooms & garlic bread

Red Snapper 24.89

Pan-seared Red Snapper filet served with rice, broccoli & garlic bread

Fish or Shrimp Tacos 14.79

Blackened Mahi Mahi with Ranch Dressing or Firecracker Shrimp with Sriracha ketchup

DESSERTS

Chocolate Sack 14.29

Filled with cake, ice cream, graham cracker crumbs, strawberry compote, toasted almonds, topped with whipped cream & drizzled with chocolate & caramel

Bread Pudding 5.99

Warm bread pudding with brandy butter and pecans

Beignets 5.49

New Orleans style loaded with powdered sugar

Domestic Beers

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Light
Yuengling

Import/Craft Beers

Blue Moon
Corona Light
Dos XX
Great Raft 318
Great Raft Southern Drawl
Great Raft Reasonably Corrupt
Great Raft Commotion
Heineken
Modelo Especial
Sol
Stella Artois
Odoul's (non-alcoholic)

Ask about Beers on Draft

A gratuity of 18% will be applied to Parties of 5 or more people and parties with separate checks