

# 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 de gallo, sour cream & salsa

Chicken 10.39  
Steak 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 4.99/6.99

### Tomato Basil

### Chicken & Andouille Sausage Gumbo

### Shrimp & Crawfish Étouffée

### Red Beans & Rice with Andouille Sausage

### Soup and Salad 7.99

Any cup of soup, with 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. Sub any soup or side salad 1.99

5% surcharged applied to take out orders.

## 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 Fish 24.89

Pan-seared Gulf Red Fish filet served with mashed potatoes, green beans & 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  
Big Easy IPA  
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*