

WINDRUSH GRILL

STARTERS

Firecracker Shrimp

Fried shrimp tossed in a spicy Creole aioli, topped with Sriracha Ketchup 15

Fried Pickles

Deep fried dill pickle chips, served with Ranch Dressing 7

Mozzarella Sticks

House made fried mozzarella cheese sticks, served with Marinara Sauce 10

Spinach & Artichoke Dip

Served with toasted Crostinis 9

Calamari

Tempura fried and served with Sweet Thai chili sauce 12

Windrush Trio

Mozzarella Sticks, Boneless Wings and Southwest Chicken Egg Rolls 16

Southwest Chicken Egg Rolls

Crispy egg rolls filled with tender chicken, black beans, cilantro, sweet corn, jalapeños & Monterey Jack cheese 11

Quesadillas

*Flour tortilla and Monterey Jack Cheese served with guacamole, pico del gallo, sour cream & salsa
Chicken 11 Steak 13*

Cheese Board

Assorted Artisan Cheeses and Charcuterie 18

Flatbread with Chicken or Shrimp

With pesto, artichoke hearts, tomato, mushrooms, red onions and shredded parmesan cheese 14

Marinated Crab Claws

Jumbo gulf crab claws served with a classic herb marinade and garlic bread 22

Seared Ahi Tuna

Yellow Fin Tuna medallions lightly seared and served with an Asian/French fusion sauce 13

SPECIALTIES

Cajun Pasta

Créole cream sauce over penne pasta with chicken or shrimp, with garlic bread 16

Chicken Fried Chicken

Breaded chicken breast, fried and served with mashed potatoes, country gravy and corn 15

Chicken & Waffles

Classic southern fried chicken breast strips on a Belgium waffle, served with mac & cheese 16

Chicken Provenance

Grilled Chicken Breast with goat cheese & sun-dried tomatoes in a lemon-wine butter sauce, over garlic mashed potatoes. Served with sautéed asparagus & garlic bread 19

Fettuccini Alfredo

Classic Alfredo sauce over fettuccini pasta with chicken or shrimp, and garlic bread 16

Open seven days a week:

Monday through Thursday 11am to 10pm

Friday 11am to 11pm

Saturday 9am to 11pm

Sunday 9am to 10pm

Happy Hour:

Monday through Friday 4pm to 6:30pm

Weekend Brunch:

Saturday & Sunday 9am to 3pm

SALADS

Chopped Wedge Salad

Chopped crisp Iceberg Lettuce with bacon bits, green onions, egg, tomatoes, blue cheese and Ranch Dressing 10

Strawberry Chicken Salad

Spring mix with grilled chicken, fresh strawberries, apples & blueberries, candied pecans, blue cheese crumbles and Cranberry Vinaigrette 15

Chicken Caesar Salad

Grilled chicken on Romaine with Parmesan cheese, house-made croutons & creamy Caesar Dressing 14

Mardi Gras Salad

Sweet-spicy fried shrimp, spring mix, Monterey jack cheese, fresh jalapenos, candied pecans, red & green bell peppers, and tortilla strips with cranberry vinaigrette 17

Cobb Salad

Classic Cobb Salad with grilled chicken, bacon, blue cheese, tomato, egg & avocado on Romaine with house Cobb Dressing 16

Pecan Chicken Salad

Pecan-crust chicken with tomato, bell pepper, avocado, apple & hard boiled egg served on spring mix with Lemon Cream Dressing 17

Ahi Tuna Salad

Seared Ahi Tuna with Wasabi on spring mix with cucumber, tomato, pickled ginger & Sesame Ginger Dressing 16

SOUPS

Cup 6/ Bowl 7

Tomato Basil

*Chicken & Andouille Sausage Gumbo
Shrimp & Crawfish Étouffée
Red Beans & Rice*

Choose Two Combo 11

Any soup and Caesar, Spinach or House Salad

SANDWICHES

Blackened Chicken Sandwich

Blackened chicken breast, pepper jack cheese, bacon, caramelized onions with lettuce, tomato and mayo 13

Philly Cheese Steak

Shaved rib eye steak, American & Provolone cheese with sautéed peppers & onions on a Baguette 17

Chris's Dagwood

Toasted Country White piled high with ham, turkey, bacon, provolone cheese, lettuce, tomato, purple onion & jalapeños 17

Turkey Melt

Turkey, Swiss cheese, bacon, caramelized onions, romaine, tomato and aioli toasted on Country White Bread 12

Windrush BLT

Classic BLT on toasted Wheat Bread with bacon, lettuce, tomato, mayo, and honey mustard 11

French Dip Sandwich

Half-pound shaved Rib Eye steak & swiss cheese on a Baguette, served with piping hot au jus 17

Turkey Wrap

Turkey, Swiss cheese, bacon, avocado, tomatoes, lettuce & ranch dressing in a spinach & herb flour tortilla 12

Chicken Salad Sandwich

House made Chicken salad, with lettuce & tomato on your choice of a Croissant, Country White or Wheat Bread 12

Grown Up Grilled Cheese

Provolone & American cheese, bacon, caramelized onions and mayo on toasted Country White bread, served with a cup of Tomato Basil Soup 11

STEAKS & CHOPS

Center Cut Filet

8 ounce Angus Filet of beef, served with baked potato, a side salad & garlic bread 37

Bone-in Rib Eye

16 ounce bone-in Angus Rib Eye, served with baked potato, a side salad & garlic bread 35

Chicken Fried Steak

With mashed potatoes, country gravy and corn 17

Grilled Pork Rib Eye

Glazed pork rib eye topped with peach chutney, served with mashed potatoes, broccoli & garlic bread 23

BURGERS

Classic Burger

Fresh hand-formed all beef patty with lettuce, tomato and purple onion 10

Hickory Burger

With lettuce, tomato, bacon, American cheese, onion straws & hickory barbeque sauce 13

Quesadilla Burger

Flour tortillas, beef patty, Monterey Jack cheese, lettuce, guacamole, pico de gallo, sour cream and a side of salsa 12

The Impossible Burger

Plant-based burger with cheddar cheese, sautéed onions and aioli mayo on a Brioche Bun 15

Mushroom Swiss Burger

With lettuce, tomato, purple onion, sautéed mushrooms and Swiss cheese 12

Short Rib Cheeseburger

Beef Short Rib patty, cajunized onions, and cheddar cheese with remoulade sauce on a brioche bun 13

Turkey Burger

With lettuce, tomato, purple onion, guacamole and aioli mayo on a Wheat Bun 13

Tex-Mex Burger

With lettuce, tomato, Pepper-Jack cheese, bacon, guacamole, onion straws, jalapeños & pico de gallo 14

Breakfast Burger

With American cheese, bacon, an over-easy egg, hash browns & a side of country gravy 13

Veggie Burger

Plant-based burger with lettuce, tomato, purple onion, guacamole and aioli mayo on a Brioche Bun 12



SEAFOOD

Fried Catfish

Farm raised, hand battered, served with fries, coleslaw, garlic bread & tartar sauce 18

Fried Shrimp

Hand battered, served with fries, coleslaw, garlic bread, cocktail & tartar sauce 18

Cajun Platter

Fried large shrimp & catfish strips, étouffée & fries, served with garlic bread, tartar & cocktail sauce 22

Shrimp & Grits

Blackened jumbo shrimp in créole velouté sauce with andouille sausage over cheese grits, with garlic bread 18

Salmon

Atlantic Salmon filet served with sautéed spinach, mushrooms & garlic bread 22

Red Fish

Blackened Gulf Red Fish topped with Cajun crawfish sauce, served with rice, sautéed asparagus & garlic bread 25

Sea Bass

Chilean Sea Bass filet pan seared and topped with a beurre blanc sauce, served with sautéed asparagus and a side salad 32

Fish or Shrimp Tacos

Blackened Red Fish with Ranch Dressing or Firecracker Shrimp with Sriracha ketchup 15

POBOYS

Dressed with lettuce, tomato & tartar sauce on a poboyn bun, served with regular fries 13

Shrimp Poboy

Catfish Poboy

Firecracker Shrimp Poboy

DESSERTS

Chocolate Sack

Filled with cake, ice cream, graham cracker crumbs, strawberry compote, toasted almonds, topped with whipped cream & drizzled with chocolate & caramel 15

Bread Pudding

Warm bread pudding with brandy butter and pecans 6

Beignets

New Orleans style dusted with powdered sugar 6

Cheese Cake

Classic New York style served with strawberry compote 6

Brownie Bowl

Warm chocolate brownie with vanilla ice cream, chocolate drizzle & sprinkles 6

Windrush Grill may use imported shrimp & crawfish from approved suppliers. We require that all of our vendors meet the highest standards for food safety, sanitation and quality in all of their products.

Consumption of undercooked meat, poultry, eggs or seafood may cause illness.
Alert your server if you have any special dietary requirements.
A gratuity of 20% will be applied to Parties of 5 or more people
and parties with separate checks.

