

# WINDRUSH GRILL

## STARTERS

### Firecracker Shrimp

*Fried shrimp tossed in a spicy Creole aioli, topped with Sriracha Ketchup 15.75*

### Fried Pickles

*Fried dill pickle chips, served with Ranch Dressing 7.35*

### Mozzarella Sticks

*House made fried mozzarella cheese sticks, served with Marinara Sauce 10.50*

### Spinach & Artichoke Dip

*Served with Tortilla Chips 9.45*

### Sliders

*Three Cheeseburger Sliders with beef, American Cheese, ketchup and a pickle 10.50*

### Calamari

*Lightly fried and served with Sweet Thai chili sauce 12.60*

### Shrimp Cocktail

*Large Red Shrimp served with cocktail sauce 17.00*

### Quesadillas

*Flour tortilla and Monterey Jack Cheese served with guacamole, pico del gallo, sour cream & salsa  
Chicken 11.55 Shrimp 13.65*

### Flatbread with Chicken or Shrimp

*With pesto, artichoke hearts, tomato, mushrooms, red onions and shredded parmesan cheese 14.70*

### Seared Ahi Tuna

*Yellow Fin Tuna medallions lightly seared and served with an Asian/French fusion sauce 13.65*

### Boudin Balls

*Served with Dijon Horseradish suace 8.40*

### Pot Stickers

*Pork pot stickers served with dipping sauce 9.45*

## SPECIALTIES

### Cajun Pasta

*Créole cream sauce over penne pasta with chicken or shrimp, with garlic bread 16.80*

### Chicken Fried Chicken

*Breaded chicken breast, fried and served with mashed potatoes, country gravy and corn 15.75*

### Chicken & Waffles

*Classic southern fried chicken breast strips on a Belgium waffle, served with mac & cheese 16.80*

### Grilled Chicken Breast

*Chicken Breast, grilled or blackened, with your choice of toppings. Served with garlic mashed potatoes, seasonal vegetable & garlic bread 17.85*

### Fettuccini Alfredo

*Classic Alfredo sauce over fettuccini pasta with chicken or shrimp, and garlic bread 16.80*

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 Iceberg Lettuce with bacon bits, green onions, egg, tomatoes, blue cheese and Ranch Dressing 10.50*

### Strawberry Chicken Salad

*Spring mix with grilled chicken, fresh strawberries, apples & blueberries, candied pecans, blue cheese crumbles and Cranberry Vinaigrette 15.75*

### Chicken Caesar Salad

*Grilled chicken on Romaine with Parmesan cheese, house-made croutons & creamy Caesar Dressing 14.70*

### 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 17.85*

### Cobb Salad

*Classic Cobb Salad with grilled chicken, bacon, blue cheese, tomato, egg & avocado on Romaine with house Cobb Dressing 16.80*

### Pecan Chicken Salad

*Pecan-crust chicken with tomato, bell pepper, avocado, apple & hard boiled egg served on spring mix with Lemon Cream Dressing 17.85*

### Ahi Tuna Salad

*Seared Ahi Tuna with Wasabi on spring mix with cucumber, tomato, pickled ginger & Sesame Ginger Dressing 16.80*

## SOUPS

*Cup 6.30 / Bowl 7.35*

### Tomato Basil

**Chicken & Andouille Sausage Gumbo  
Red Beans & Rice**

**Choose Two Combo 11.55**

*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 13.65*

### Philly Cheese Steak

*Shaved rib eye steak, American & Provolone cheese with sautéed peppers & onions on a Baguette 17.85*

### Chris's Dagwood

*Toasted Country White piled high with ham, turkey, bacon, provolone cheese, lettuce, tomato, purple onion & jalapeños 17.85*

### Turkey Melt

*Turkey, Swiss cheese, bacon, caramelized onions, romaine, tomato and aioli toasted on a Brioche Bun 12.60*

### Windrush BLT

*Classic BLT on toasted Wheat Bread with bacon, lettuce, tomato, mayo, and honey mustard 11.55*

### French Dip Sandwich

*Half-pound shaved Rib Eye steak & swiss cheese on a Baguette, served with piping hot au jus 17.85*

### Turkey Wrap

*Turkey, Swiss cheese, bacon, avocado, tomatoes, lettuce & ranch dressing in a spinach & herb flour tortilla 12.60*

### Chicken Salad Sandwich

*House made Chicken salad, with lettuce & tomato on your choice of a Croissant, Country White or Wheat Bread 12.60*

### 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 11.55*

## STEAKS & CHOPS

### Center Cut Filet

Angus Filet of beef, served with baked potato, a side salad & garlic bread 41.95

### Bone-in Rib Eye

Bone-in Angus Rib Eye, served with baked potato, a side salad & garlic bread 39.90

### Chicken Fried Steak

With mashed potatoes, country gravy and corn 18.90

### Grilled Pork Rib Eye

Glazed pork rib eye topped with fruit chutney, served with mashed potatoes, broccoli & garlic bread 24.15

## BURGERS

### Classic Burger

Fresh hand-formed all beef patty with lettuce, tomato and purple onion 11.55

### Hickory Burger

With lettuce, tomato, bacon, American cheese, onion straws & hickory barbeque sauce 14.70

### Quesadilla Burger

Flour tortillas, beef patty, Monterey Jack cheese, lettuce, guacamole, pico de gallo, sour cream and a side of salsa 13.65

### The Impossible Burger

Plant-based burger with cheddar cheese, sautéed onions and aioli mayo on a Brioche Bun 16.80

### Mushroom Swiss Burger

With lettuce, tomato, purple onion, sautéed mushrooms and Swiss cheese 13.65

### Turkey Burger

With lettuce, tomato, purple onion, guacamole and aioli mayo on a Wheat Bun 14.70

### Tex-Mex Burger

With lettuce, tomato, Pepper-Jack cheese, bacon, guacamole, onion straws, jalapeños & pico de gallo 15.75

### Breakfast Burger

With American cheese, bacon, an over-easy egg, hash browns & a side of country gravy 15.75

### Veggie Burger

Black bean, vegetable and grain based patty with lettuce, tomato, purple onion, guacamole and aioli mayo on a Brioche Bun 12.75

All served with regular fries

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

## SIDES

Mash Potatoes	Spinach	sub 1.00	sub 1.99
French Fries	Broccoli	Swi Pot Fries	Side Salad
Waffle Fries	Asparagus	Baked Potato	Side Soup
Mac n' Cheese	Cole Slaw	Onion Rings	
Fried Okra	Corn	Fried Pickles	
Tater Tots			

## SEAFOOD

### Fried Catfish

Farm raised, hand battered, served with fries, coleslaw, garlic bread & tartar sauce 18.95

### Fried Shrimp

Hand battered, served with fries, coleslaw, garlic bread, cocktail & tartar sauce 18.95

### Cajun Platter

Fried large shrimp & catfish strips, fries, and red beans & rice, served with garlic bread, tartar & cocktail sauce 23.15

### Shrimp & Grits

Blackened jumbo shrimp in créole velouté sauce with andouille sausage over cheese grits, with garlic bread 18.95

### Salmon

Atlantic Salmon filet served with sautéed spinach, mushrooms & garlic bread 23.10

### Red Fish

Blackened Red Fish topped with Cajun crawfish sauce, served with rice, sautéed asparagus & garlic bread 26.25

### Sea Bass

Chilean Sea Bass filet pan seared and topped with a beurre blanc sauce, served with sautéed asparagus and a side salad 33.60

### Fish or Shrimp Tacos

Blackened Red Fish with Avocado Ranch Dressing or Firecracker Shrimp with Sriracha ketchup 15.75

## POBOYS

Dressed with lettuce, tomato & tartar sauce on a poboy bun, served with regular fries 14.65

### 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 15.75

### Bread Pudding

Warm bread pudding with brandy butter and pecans 6.30

### Beignets

New Orleans style dusted with powdered sugar 6.35

### Cheese Cake

Classic New York style with strawberry compote 6.30

### Brownie Bowl

Warm chocolate brownie with vanilla ice cream, chocolate drizzle & sprinkles 6.35

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 allergies or special dietary requirements.

A gratuity of 20% will be applied to Parties of 5 or more people and parties with separate checks. Desserts brought into the restaurant are subject to a \$6 per person charge.

