

# 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 sauce 8.40*

## 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*

## 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*

## 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*

## 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 dipping 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*

## POBOYS

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

### Shrimp Poboy

### Catfish Poboy

### Firecracker Shrimp Poboy

## 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*

## 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*

## 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 Belgian 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*

## 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,*

## WINES BY THE GLASS

	glass
<b>sparkling wine &amp; champagne</b>	
*BRUT, France	8
Zonin Brut Prosecco, Italy	8
<b>sauvignon blanc</b>	
*Sandpoint, Sonoma County, California	8
Simi, Sonoma County, California	10
Kim Crawford, Marlborough, New Zealand	12
<b>chardonnay</b>	
*Sand Point, Family Vineyards, Lodi	7
J Lohr, Riverstone, Arroyo Seco, California	8
Kendall-Jackson Vintner's Reserve, California	10
La Crema, Sonoma Coast, California	15
Sonoma Cutrer, Sonoma Coast, California	15
Duckhorn, Napa Valley, California	20
<b>other whites</b>	
*Woodbridge Moscato, California	7
*Riesling (owner's choice)	7
*White Zinfandel (owner's choice)	7
*Cantina Della Torre, Pinot Grigio, Italy	8
Santa Margherita, Pinot Grigio, Alto Adige, Italy	15
<b>rose'</b>	
Rose' (owner's choice)	8
<b>pinot noir</b>	
*Sand Point, Family Vineyards, California	8
Greg Norman, Santa Barbara County, California	13
Decoy, Sonoma, California	15
La Crema, Sonoma Coast, California	16
<b>merlot</b>	
*Blackstone, California	8
<b>cabernet sauvignon &amp; blends</b>	
*Three Thieves, California	8
J Lohr Seven Oaks, Paso Robles, California	11
Silver Palm, North Coast, California	12
Unshackled, Oakville, California	15
<b>other reds</b>	
Dona Paula, Los Cardos Malbec, Argentina	7
Caricature Red Blend, California	8
Ravens Wood, Old Vine Zinfandel, Lodi, California	10

*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.*