

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 7.99

Mozzarella Sticks

House made fried mozzarella cheese sticks, served with Marinara Sauce 10.99

Boneless Wings

Fried chicken tenders tossed in Buffalo, BBQ, or Sweet Thai Chili sauce 12.99

Spinach & Artichoke Dip

Served with Tortilla Chips 10.29

Sliders

Three Cheeseburger Sliders with beef, American Cheese, ketchup and a pickle 10.99

Calamari

Lightly fried and served with Sweet Thai chili sauce 13.29

Quesadillas

*Flour tortilla and Monterey Jack Cheese served with guacamole, pico del gallo, sour cream & salsa 8.49
Add: Chicken 3 Beef 4 Shrimp 4*

Boudin Balls

Served with Dijon Horseradish sauce 9.99

Pot Stickers

Pork pot stickers served with dipping sauce 9.49

SPECIALTIES

Cajun Pasta

Créole cream sauce over penne pasta with chicken or shrimp, with garlic bread 18.79

Chicken Fried Chicken

Breaded chicken breast, fried and served with mashed potatoes, country gravy and corn 15.79

Chicken & Waffles

Classic southern fried chicken breast strips on a Belgian waffle, served with mac & cheese 16.99

Chicken Provenance

Chicken Breast, grilled and topped with goat cheese, sun-dried tomatoes and lemon butter sauce. Served with garlic mashed potatoes, seasonal vegetable & garlic bread 19.85

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

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 14.49

Philly Cheese Steak

Shaved rib eye steak, American & Provolone cheese with sautéed peppers & onions on a Baguette 18.49

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

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 11.99

STEAKS & CHOPS

Center Cut Filet

8 oz. Certified Angus Filet of beef, served with baked potato, a side salad & garlic bread 41.99

Bone-In Rib Eye

18 oz. Bone-In Rib Eye, served with baked potato, a side salad & garlic bread 46.29

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 26.49

BURGERS

Classic Burger

Fresh hand-formed all beef patty with lettuce, tomato and purple onion 11.99

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 13.79

Mushroom Swiss Burger

With lettuce, tomato, purple onion, sautéed mushrooms and Swiss cheese 13.79

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	<u>sub 1.00</u>	<u>sub 1.99</u>
French Fries	Broccoli	Swt 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 19.49

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 23.99

Shrimp & Grits

Blackened jumbo shrimp in créole velouté sauce with andouille sausage over cheese grits, with garlic bread 18.99

Salmon

Atlantic Salmon filet served with sautéed spinach, mushrooms & garlic bread 23.99

Red Fish

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

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 15.79

Bread Pudding

Warm bread pudding with brandy butter and pecans 6.49

Beignets

New Orleans style dusted with powdered sugar 6.49

Cheese Cake

Classic New York style with strawberry compote 6.49

Brownie Bowl

Warm chocolate brownie with vanilla ice cream, chocolate drizzle & sprinkles 6.99

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.
A 5% service charge will be applied on all to-go orders.

