



# The Windmill Restaurant



EST. 1931

## APPETIZERS

### JUMBO PRAWNS 16

TRADITIONAL SCAMPI STYLE OR  
ALASKAN AMBER® TEMPURA BATTERED

### PESTO CLAMS 16

WHITE CLAMS, HOUSE-MADE PESTO,  
WHITE WINE

### PRAWN COCKTAIL 16

WHITE PRAWNS, HOUSE COCKTAIL SAUCE,  
ICEBERG LETTUCE , LEMON

### CALAMARI 15

FRIED TO PERFECTION

### SAUTÉED MUSHROOMS 15

CRIMINI WITH BRANDY,  
VEAL DEMI, GARLIC BUTTER

## SOUP & SALAD

ADD A GRILLED OR CRISPY CHICKEN BREAST - 11 OR PRAWNS - 12

### CLASSIC WEDGE 12

ICEBERG LETTUCE, BLUE CHEESE DRESSING,  
GORGONZOLA, RED ONION, GRAPE TOMATO, BACON

### WINDMILL CAESAR 16

ROMAINE, PARMESAN, HOUSE CROUTON, BACON,  
BLACK OLIVE, GRAPE TOMATO, ANCHOVY CAESAR

### GREEK PRAWN SALAD 20

POACHED PRAWNS, MIXED GREENS, FETA,  
OLIVE, RED ONION, CHERRY PEPPER, GRAPE  
TOMATO, RED-WINE VINAIGRETTE

### SOUP DU JOUR 8

MADE DAILY IN-HOUSE SOUP

### BLACKENED SALMON

### CEASER SALAD 27

ROMAINE, PARMESAN, HOUSE CROUTON, BACON,  
BLACK OLIVE, GRAPE TOMATO, ANCHOVY CAESAR

## STEAKS\*

INCLUDES SEASONAL VEGETABLES AND CHOICE OF BAKED POTATO, BASMATI RICE PILAF OR PARMESAN HERB FRIES AND DINNER SALAD.  
SUBSTITUTE GREEK OR CAESAR SALAD - 5 OR WEDGE SALAD - 7

### TOP SIRLOIN 8 oz - 31

### RIBEYE 12 oz - 38

### “THE MILL” 18 oz RIBEYE - 48

### TENDERLOIN 7 oz - 38 | 10 oz - 48

### NEW YORK 12 oz - 38

### PRIME RIB - WHEN AVAILABLE

### STEAK TOPPERS

#### PEPPER STYLE 10

MUSHROOMS, PEPPERCORN, VEAL DEMI,  
BRANDY, CREAM, GARLIC BUTTER

#### GORGONZOLA CRUST 10

GORGONZOLA, HERB BREAD CRUMBS,  
CABERNET SYRUP, CRISPY FRIED ONIONS

#### THREE PRAWNS 12

TRADITIONAL SCAMPI OR  
ALASKAN AMBER® TEMPURA STYLE

#### GRILLED ONIONS 10

ONIONS SAUTÉED TO PERFECTION

#### COLD WATER LOBSTER TAIL 45

6OZ - HOUSE SEASONING,  
CLARIFIED BUTTER, CHARRED LEMON

#### GARLIC MUSHROOMS AND

#### TRUFFLE OIL 10

CRIMINI, BRANDY, GARLIC BUTTER,  
SHALLOT, WHITE TRUFFLE OIL

#### OSCAR STYLE 15

CRAB MEAT, ASPARAGUS, HOLLANDAISE  
SAUCE

\* COOKED TO ORDER; CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## PASTA

ADD A GRILLED OR CRISPY CHICKEN BREAST - 11, OR PRAWNS - 12

### PASTA ALFREDO 20

GARLIC AND HERB ALFREDO, CAVATAPPI NOODLE

### PESTO PRIMAVERA 20

MEDLEY OF SEASONAL VEGETABLES,  
HOUSE-MADE PESTO, WHITE WINE, CAVATAPPI NOODLE

## SIGNATURE DISHES

INCLUDES SEASONAL VEGETABLES AND CHOICE OF BAKED POTATO, BASMATI RICE PILAF OR PARMESAN HERB FRIES AND DINNER SALAD.  
SUBSTITUTE GREEK OR CAESAR SALAD - 5 OR WEDGE SALAD - 7

### COLD WATER LOBSTER TAIL 50

HOUSE-SEASONING, CLARIFIED BUTTER, CHARRED LEMON,  
SEASONAL VEGETABLE, CHOICE OF STARCH - 6oz

### STEAKHOUSE BURGER 22

HOUSE-GROUND HAND FORMED PATTY, BRIOCHE, GORGONZOLA,  
WORCESTERSHIRE MAYO, TOMATO, ICEBERG, CRISPY ONION,  
CABERNET SYRUP. DOES NOT INCLUDE SEASONAL VEGETABLES

### WILD CAUGHT SALMON 32

BLACKED SALMON, ADD 2

COMPOUND LOBSTER BUTTER, SEASONAL VEGETABLE,  
CHOICE OF STARCH

### FIVE JUMBO PRAWNS 26

CHOICE OF CLASSIC SCAMPI STYLE OR  
ALASKAN AMBER® TEMPURA, SEASONAL  
VEGETABLE, CHOICE OF STARCH

### CHICKEN OSCAR 30

CHICKEN BREAST, DUNGENESS CRAB,  
ASPARAGUS, HOLLANDAISE,  
CHOICE OF STARCH

### FISH AND CHIPS 23

ALASKAN AMBER® BATTERED COD, PARMESAN HERB FRIES,  
HOUSE MADE TARTAR



KEVIN SMITH ~ OWNER 2012



