

Dinner Entrees

(All entrees will be accompanied by dinner rolls and butter, salad, vegetable, starch, dessert, freshly brewed coffee and specialty teas)

APPETIZERS

Italian Wedding Soup
\$3.00

Jumbo Shrimp Cocktail
\$7.25

Crab and Shrimp Cake
w/Roumelade Sauce
\$4.75

Windows Red Pepper Bisque
\$3.25

BEEF

Fresh Herb Crusted Prime Rib of Beef with Rosemary Au Jus
\$32.95

Garlic Roasted Medallions of Beef Tenderloin
(Choice of sauce: Madeira – or - Bernaise)
\$34.95

Petite Filet Mignon with Maytag Bleu Cheese with Wild Mushroom Madeira Sauce
\$35.95

POULTRY

Grilled Chicken Vinaigrette
Grilled Chicken Breast marinated in Balsamic Vinaigrette topped with Fresh Tomato Relish
\$29.25

Grilled Chicken Paillard
Grilled Chicken Breast smothered with Roasted Peppers, Capers, and Black Olives with a Fresh Herb and Garlic Cream Sauce
\$29.75

Chicken Saltimbocca
Roasted Twin Breast Stuffed with Prosciutto and Gruyere Cheese topped with Lemon Caper Sauce
\$30.95

Chicken St. Johns
Sautéed Chicken Breast with Shitaki Mushrooms topped with Shrimp and Fresh Basil Cream
Sauce
\$31.95

VEGETARIAN

Pasta Rotello
Tri-colored Pasta rolled with Fresh Spinach and Ricotta Cheese topped with Salsa Rosa
\$26.95

Eggplant Parmesan
Breaded Eggplant in a rich Tomato Sauce with Parmesan Cheese
\$26.95

SEAFOOD

Baked Halibut
With Tomatoes, Artichoke Hearts, White Wine, Oregano and Garlic
\$29.75

Blackened Grouper Filet with Lemon Butter Sauce
\$30.95

Pan Seared Atlantic Salmon
With Shitaki Mushrooms and Shallots in a Madeira Wine Sauce
\$31.95

Salmon Rockefeller
Topped with Spinach, Crabmeat and Fresh Mozzarella in a Garlic Cream Sauce
\$31.95

Classic Sea Bass
Fresh Filet of Sea Bass topped with a Lobster Bisque Sauce
\$33.95

Salads (please select one)

Signature Salad: Mixed Greens with Strawberries, Mandarin Oranges and Caramelized
Walnuts

Wild Field Greens with Yellow and Red Pepper, Cherry Tomatoes, Gorgonzola Cheese and
Walnuts

Windows Classic Caesar Salad

House Trio of Romaine, Radicchio, Endive and Grape Tomatoes with Red Onions

Spinach Salad with Maytag Bleu Cheese, Caramelized Onions and Bacon

Starch (please select one)

Smashed Redskin Potatoes with White Cheddar Cheese

New Potatoes with Lemon and Dill

Wild Rice with Dried Cranberries

Saffron Rice Pilaf

Garlic whipped Potato Nests

Vegetables (please select one)

California Medley

Green Beans with Red Pepper

Zucchini and Yellow Squash

Steamed Baby Carrots and Snow Peas

Asparagus (seasonal availability)

Desserts (please select one)

Tiramisu

Snickers Pie

Bananas Foster

Espresso Cheesecake

Chocolate Tuxedo Mousse

Turtle Cheesecake

Vanilla Bean Cheesecake

Heavenly Seven Chocolate Cake

Cheesecake with Raspberry Sauce

Fresh Strawberries with Sabayon Sauce (seasonal availability)

Executive Dinner Buffet

(Accompanied by dinner rolls and butter, freshly brewed coffee and specialty teas)

Grilled Chicken Vinaigrette

Chicken Marsala

Tilapia Piccata

Baked Salmon with Madeira Wine Sauce

Herb Crusted Prime Rib of Beef with Rosemary Au Jus (chef-carved)

New York Strip Steak (chef-carved)

Eggplant Parmigiana

Homemade Meat Lasagna with Marinara Sauce

Select two entrees - \$32.95

Select three entrees - \$34.95

Blackened Pork Tenderloin - \$2.95 per guest, additional

Chef-carved Garlic Roasted Beef Tenderloin - \$6.50 per guest, additional

Salad (please select one)

Signature Salad: Mixed Greens with Strawberries, Mandarin Oranges and Caramelized Walnuts

Windows Classic Caesar Salad

Wild Field Greens with Yellow and Red Pepper, Cherry Tomatoes, Gorgonzola Cheese and Walnuts

House Trio of Romaine, Radicchio, Endive, Grape Tomatoes and Red Onions

Spinach Salad with Maytag Bleu Cheese, Caramelized Onions and Bacon

Starch (please select two)

Potatoes Au Gratin

New Potatoes with Lemon and Dill

Pasta Marinara - or - Pasta with Garlic, Olive Oil, Diced Tomato and Herbs

Saffron Rice Pilaf

Wild Rice with Dried Cranberries

Vegetable (please select one)

California Medley

Green Beans with Red Pepper and Dill

Steamed Baby Carrots and Snow Peas

Marinated and Grilled Red Pepper, Zucchini and Yellow Squash

Zucchini and Yellow Squash

Asparagus with Tomato Relish (seasonal availability)

Dessert Table

Chef's Selection of Deluxe Finger Pastries

Fresh Seasonal Fruit and Berries