



The Windmill Restaurant



EST. 1931

APPETIZERS

JUMBO PRAWNS 14

TRADITIONAL SCAMPI STYLE OR
ALASKAN AMBER® TEMPURA BATTERED

CALAMARI 13

FRIED TO PERFECTION

SAUTÉED MUSHROOMS 11

CRIMINI WITH BRANDY,
VEAL DEMI, GARLIC BUTTER

PRAWN COCKTAIL 14

WHITE PRAWNS, HOUSE COCKTAIL SAUCE,
ICEBERG LETTUCE, LEMON

PESTO CLAMS 13

WHITE CLAMS, HOUSE-MADE PESTO,
WHITE WINE

SOUP & SALAD

ADD A GRILLED OR CRISPY CHICKEN BREAST - 7 OR PRAWNS - 11

CLASSIC WEDGE 11

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

SOUP DU JOUR 7

MADE DAILY IN-HOUSE SOUP

GREEK PRAWN SALAD 18

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

WINDMILL CAESAR 15

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

BLACKENED SALMON

CEASER SALAD 25

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 - 3 OR WEDGE SALAD - 5

TOP SIRLOIN 8 oz - 29

RIBEYE 12 oz - 36

"THE MILL" 18 oz RIBEYE - 46

TENDERLOIN 7 oz - 36 | 10 oz - 46

PRIME RIB - WHEN AVAILABLE

STEAK TOPPERS

PEPPER STYLE 8

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

GORGONZOLA CRUST 8

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

THREE PRAWNS 11

TRADITIONAL SCAMPI OR
ALASKAN AMBER® TEMPURA STYLE

GRILLED ONIONS 8

ONIONS SAUTÉED TO PERFECTION

COLD WATER LOBSTER TAIL 40

8OZ - HOUSE SEASONING,
CLARIFIED BUTTER, CHARRED LEMON

GARLIC MUSHROOMS AND TRUFFLE OIL 8

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

OSCAR STYLE 13

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 - 8, OR PRAWNS - 11

PASTA ALFREDO 15

GARLIC AND HERB ALFREDO, CAVATAPPI NOODLE

PESTO PRIMAVERA 15

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 - 3 OR WEDGE SALAD - 5

COLD WATER LOBSTER TAIL 45

HOUSE-SEASONING, CLARIFIED BUTTER, CHARRED LEMON,
SEASONAL VEGETABLE, CHOICE OF STARCH - 8oz

WILD CAUGHT SALMON** 28

COMPOUND LOBSTER BUTTER, SEASONAL VEGETABLE,
CHOICE OF STARCH

CHICKEN OSCAR 28

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

FISH AND CHIPS 20

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

STEAKHOUSE BURGER 18

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

FIVE JUMBO PRAWNS 26

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

HALIBUT** 30

SEASONAL VEGETABLE,
CHOICE OF STARCH

** HALIBUT OR SALMON BLACKED 2



KEVIN SMITH - OWNER 2012