

## Appetizers

### *Shrimp & Crab Martini*

Colossal sized prawns poached in court bouillon and chilled. Served in a martini glass with our piquant crab salad seasoned with lemon, garlic, and cilantro. ~13

### *Sweet and Spicy Calamari*

Calamari lightly breaded and quick fried, tossed with seared sweetbell and Anaheim peppers in a honey red chili sauce. Served over mixed greens. ~8

### *Oysters Rockefeller*

Plump ocean oysters on the half shell layered with Pernod infused spinach, sauce Mornay, lemon hollandaise, and finished under the broiler until lightly browned. ~9

### *Spinach and Artichoke Gratin*

Fresh spinach, artichoke hearts, and sun-dried tomatoes blended with five different cheeses and served hot from the oven with warm crostini rounds. ~8

### *East Coast Crab Cakes*

Tender chunks of jumbo lump crabmeat gently tossed with our special seasonings and pan-fried until golden brown. Served with Dijon-chive cream sauce. ~9

### *Beer Battered Walleye Fingers*

Golden crisp walleye pieces accompanied with a Cajun seasoned spicy-sweet tartar sauce and served on a bed of mixed greens. ~8

### *Parmesan Encrusted Asparagus*

Asparagus dipped in buttermilk and rolled in Parmesan and garlic breading, deep-fried and served with roasted red pepper aioli. ~8

### *Shrimp Lollipops*

Poblano pepper and garlic marinated shrimp curled into circles and skewered to form "lollipops", served with smoked tomato vinaigrette for dipping, along with our apple and bell pepper house-made coleslaw. ~9

### *Duck & Boursin Stuffed Mushrooms*

Plump crimini mushrooms hand-filled with slow-roasted duck confit, Boursin cheese, and herbs. ~8

## Signature Salads & Soups

### *Winds Salad*

Pears, strawberries, spiced walnuts, and field greens tossed with roasted apple vinaigrette, presented with a Gorgonzola crouton. ~4

### *French Onion Soup*

Sweet caramelized onions, full-flavored beef stock, and a splash of Madeira highlight this classic soup. ~4

### *Caesar Salad*

Tender romaine and Parmesan tossed with house-made croutons and creamy Caesar dressing, finished with a roasted garlic and cheese crostini. ~4

### *Soup du Jour*

Ask your server for today's selection. ~4

*All of our entrées (unless otherwise noted) are served with our Mixed Greens Salad, fresh vegetable, with your choice of potato or our Lemon Wild Rice Pilaf Blend.*

*Potato choices: Baked Potato, Five Cheese Au Gratin, Sour Cream and Chive Mashed, Baked Sweet Potato with Honey Butter.*

*♦Load your baked potato with Cheddar-Jack cheese, bacon and scallions for an additional two dollars.*

*♦Or try our signature Loaded Sweet Potato with caramel sauce, toasted pecans, Craisins®, and honey butter for an additional two dollars.*

*For an additional two dollars, you may substitute either our house-made soup or one of our Signature Salads for the Mixed Greens Salad.*

## Winds Steaks

### *Porterhouse*

Our 24 ounce king of steaks that combines a New York strip with a filet, offering you the best of two worlds. Seasoned and charbroiled. ~38

### *Ribeye*

The prime rib of steaks, known for its exceptional tenderness and flavor. Our Center-cut ribeye is well-marbled and juicy.

12 ounce ~23

18 ounce ~28

### *Bone-in Ribeye*

Our signature steak - a Grand cut 20 ounce ribeye seasoned with our own steak seasoning and charbroiled. ~39

### *New York Strip*

12 ounce center-cut New York Strip, seasoned and charbroiled. Cut from the upper part of the short loin and prized for its flavor and tenderness. ~27

### *Filet*

The most tender of cuts known for its delicate flavor and melt in your mouth texture. Our filet is an 8-ounce hand-cut tenderloin seasoned and charbroiled. ~29

### *Surf & Turf*

8 ounce tenderloin accompanied by one of the following:

*Garlic Shrimp ~39 Parmesan Prawns ~39*

*Lobster ~71 King Crab ~61*

*Scallops ~39 Halibut ~39*



## *Winds Specialties*

### *Tuscan Braised Beef*

Seasoned beef tenderloin tips. Sautéed with mushrooms and caramelized onion and finished with a veal demi glace. Served with sour cream and chive mashed potatoes and chefs choice of vegetable. ~20

### *Bistro Chicken*

Pan roasted chicken on a bed of butter braised spinach, Crique potatoes, and carrots. Finished with a sauce made from the chicken's pan drippings, caramelized pearl onions, roasted garlic, and fresh herbs. ~19

### *Steak & Shrimp Mornay*

A juicy 12-ounce ribeye crowned with grilled garlic shrimp and topped with velvety mornay sauce. ~29

### *Steak Au Poivre*

Three tenderloin medallions encrusted in fresh cracked pepper and seared, then deglazed in a brandy cream sauce. ~25

### *Spice Rubbed Pork Loin*

Pork Tenderloin medallions seasoned with our house blend spice rub, broiled, and drizzled with ancho chili-mustard sauce. ~20

### *Lobster and Crab Mac & Cheese*

Cold water lobster tail folded with fusilli pasta into a Maine lobster stock-based cream sauce made with a blend of six Italian cheeses, with fresh herbs and diced tomatoes. Topped with shredded crab meat and buttered toasted bread crumbs, and served with a toasted garlic baguette. ~27

### *Tournedos ala Oscar*

Twin petit filets, grilled to your preferred doneness, with grilled asparagus, poached lobster tail, and béarnaise sauce. ~34

### *Parmesan Chicken*

Juicy chicken breast coated in a Parmesan crust and pan-fried 'til golden brown. Served with Marsala sauce and sautéed mushrooms. ~18

### *Braised Buffalo Ribs*

A true Winds classic. Fork-tender ribs, slowly braised in a red wine mushroom stock. ~22

## *Fish & Seafood*

### *King Crab*

One and a half pounds of steamed, pre-cracked Alaskan king crab. Served with drawn butter. Three pound order also available. ~Market Price

### *Lobster*

A pair of tender hand-caught cold water lobster tails, seasoned, steamed and served with drawn butter. ~Market Price

### *Garlic Shrimp*

Jumbo prawns marinated with garlic-infused oil, grilled, and finished with our garlic butter. ~25

### *Scallops*

8 ounces of tender sea scallops sautéed with olive oil, lemon and seasonings, then deglazed with white wine and finished with a splash of cream. ~23

### *Blackened Salmon Dijon*

A fresh filet of salmon seared with Cajun style seasoning and finished with Dijon cream sauce. ~21

### *Alaskan Halibut*

Lightly dredged in seasoned flour and pan-seared until golden brown. Finished with sautéed crab and lemon hollandaise sauce. ~25

### *Pistachio Crusted Walleye*

Seasoned and crusted with a pistachio breading and pan-fried in butter. Served with a lemon butter sauce, fresh vegetable, and our lemon wild rice pilaf blend. ~20

### *Parmesan Encrusted Prawns*

Jumbo shrimp hand-breaded with a Parmesan coating and lightly fried to order. Accompanied by a choice of our own dill aioli or cocktail sauce. ~25

