

Appetizers

Spinach and Artichoke Gratin

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

Castaway Shrimp

Two sautéed garlic shrimp stranded on a crispy chive risotto cake in a sea of Dijon Alfredo sauce. ~7

Tempura Ahi

Beautiful ahi tuna is dipped in a sesame soy tempura batter and fried until golden brown on the outside and juicy rare in the middle.

Served with pickled ginger, balsamic syrup, and wasabi. ~7

Shrimp Martini

Colossal sized prawns poached in court bouillon and chilled.

Served martini style over jicama relish with our house-made cocktail sauce. ~15

Dynamite Sticks

Sweet king crab and chipotle cream cheese in a crispy shell with zesty salsa and avocado cream create a flavor explosion! ~7

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. ~10

Unwrapped Bacon Scallops

Three pan-seared scallops on a thick slice of our caramelized bacon, drizzled with browned butter sauce. ~7

Sweet and Spicy Calamari

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

Duck and Boursin Stuffed Mushrooms

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

Parmesan Encrusted Asparagus

Asparagus dipped in buttermilk and rolled in Parmesan and garlic breading, deep-fried and served with roasted red pepper aioli. ~7

Signature Soups & Salads

Summer Salad

Romaine, cashews, apples, pears, dried cranberries, fresh grated cheese, tossed with a lemon poppy seed vinaigrette. ~4

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

Baby Spinach Salad

Fresh baby spinach tossed with our raspberry poppyseed dressing and topped with creamy brie cheese, crunchy candied pecans, and sliced strawberries. ~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

Winds Steaks

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

Ribeye

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

12 ounce Ribeye ~23 18 ounce Ribeye ~28

Bone-in Ribeye

Our signature steak - a monster cut ribeye crusted with cayenne and brown sugar and topped with a balsamic shallot butter. ~39

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

Bone-in Filet

The most tender cut of steak is left on the bone for extra flavor. Charbroiled to your preferred doneness, but recommended rare, medium-rare, or medium for optimum flavor.

Served with oven-roasted mushrooms. ~40

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

Signature Sides

Bleu Cheese Butter

Bleu Cheese and butter with shallots and white wine. ~2

Sautéed Onion with Balsamic

White, red and green onions sautéed in butter with a splash of balsamic vinegar. ~2

Mushroom & Onion Blend

A combination of both our signature sides. ~4

Winds Mushrooms

A sautéed blend of shitake, portobello, and crimini mushrooms. ~4

Roasted Asparagus

Seasoned and cooked al dente. ~4

Surf and Turf

8 ounce tenderloin accompanied by one of the following:

Garlic Shrimp ~36

Scallops ~39

King Crab ~61 *Lobster* ~71

Ordering Steak

Rare: cool red center
Medium Rare: warm red center
Medium: pink throughout
Medium Well: slightly pink
Well Done: no pink

Fish and Seafood

Lobster

These tender hand-caught cold water lobster tails are seasoned and steamed.

Served with drawn butter. ~55

Garlic Shrimp

Jumbo prawns are marinated with garlic-infused oil, grilled, and finished with our garlic butter. ~20

Alaskan Halibut

Lightly dredged in seasoned flour and pan-seared until golden brown. Finished with sautéed crab and truffle infused hollandaise sauce. ~23

King Crab

One and a half pounds of steamed, pre-cracked Alaskan king crab.

Served with drawn butter. ~45

Three pounds king crab ~76

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

Crispy Salmon

Fresh Atlantic salmon, pan-seared for a golden brown crust. Served with creamed spinach and fried lemon. ~16

Coconut Encrusted Shrimp

Jumbo shrimp rolled in coconut and fried until golden brown. Served with piña colada rice and a marmalade-horseradish dipping sauce. ~20

All of the above entrées (unless otherwise noted) are served with our Iceberg Salad, fresh vegetable, and your choice of Baked Potato, Five Cheese Au Gratin, Roasted Garlic Yukon Mashed, Smoky Bacon Hash, or our Wild Rice Blend.

Load your baked potato with cheddar-jack cheese, bacon and scallions for an additional one dollar.

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

Winds Specialties

All of our Winds Specialties are served with our Iceberg Salad.

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

Mushroom Crusted Tenderloin Medallions

Twin beef medallions, seared and topped with roasted garlic mushroom breading and roasted to your preferred doneness.

Served with fresh vegetable and choice of potato.* ~30

Parmesan Chicken

Juicy chicken breast coated in a Parmesan crust and pan-fried 'til golden brown. Served with Marsala sauce and sautéed mushrooms, along with fresh vegetable and choice of potato.* ~17

Bacon Wrapped Pork Tenderloin

Thick sliced tenderloin glazed in honey and onion, wrapped in applewood-smoked bacon and served with a Jack Daniels® cider sauce. Served with fresh vegetable and choice of potato.* ~19

Pistachio Crusted Walleye

Seasoned and crusted with a pistachio breading and pan-fried in butter.

Served with a lemon butter sauce, fresh vegetable, and your choice of potato.* ~20

Penne Alfredo with Spicy Chicken

Penne pasta cooked al dente and tossed in a pesto cream sauce.

Topped with Cajun spiced chicken, sundried tomatoes, roasted red peppers, and shaved Parmesan. ~16

Shrimp and Lobster Ravioli

Shrimp, lobster, fire-roasted tomatoes and red pepper stuffed ravioli tossed with grilled asparagus, Portobello mushrooms, purple onions, and red peppers in extra virgin olive oil and butter.

Topped with Boursin cheese and shaved Parmesan. ~16

Tournedos ala Oscar

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

Served with fresh vegetable and choice of potato.* ~34

Tenderloin Tips with Wild Mushrooms

Grilled whole portobello mushroom with three cheese risotto surrounded by tenderloin tips, wild mushrooms, and fresh herbs in a Cabernet demi-glace. ~19

Chicken Ala Kiev

A tender boneless chicken breast hand-rolled and breaded, filled with garlic herb butter. Served with angel hair pasta. ~18

Braised Buffalo Ribs

A true Winds classic. Fork-tender ribs, slowly braised in a red wine mushroom stock. Melt in your mouth tender.

Served with fresh vegetable and choice of potato.* ~22

* Potato choices: *Baked Potato, Five Cheese Au Gratin, Roasted Garlic Yukon Mashed, Smoky Bacon Hash, or our Wild Rice Blend.*
Load your baked potato with cheddar-jack cheese, bacon and scallions for an additional one dollar.

Winds Desserts

Tiramisù

This is no ordinary Tiramisu. We take freshly baked chocolate and white cake moistened with an espresso Kahlúa® reduction, then layer this between lady fingers and mascarpone cheese. ~6

Winds Split

The Wind's version of the classic sundae. Fresh strawberries, grilled pineapple, caramelized banana, and vanilla ice cream finished with caramel and chocolate sauces. ~6

Chocolate Lava Cake

An individual sized portion of chocolate cake so rich you might think it is fudge. Served warm ala mode with berry sauce. ~7

Sorbetto or Gelato

Winds is proud to feature Talenti® hand-crafted sorbetto and gelato. Ask your server for today's tempting flavors. ~3

Dark Chocolate Bombe

Rich and luscious, this bittersweet French vanilla mousse has a touch of Grand Marnier® and is covered in a shell of dark chocolate. ~8

"Grand" Cheesecake

A GRAND sized portion of New York style cheesecake in three varieties to choose from:

Turtle - with chocolate, caramel, and toasted pecans,
Berry - topped with compote of fresh berries,
or Classic Vanilla. ~8

Crème Brûlée

Our rich vanilla custard topped with a crisp shell of caramelized sugar. ~6

Spirits, Beers & Cocktails

Bottled Beer & Malternatives

Michelob Golden Draft Light
Michelob Ultra
Michelob Amber Bock
Miller Lite
Miller Genuine Draft
Miller 64
Budweiser
Bud Light
Coors Light
Leinenkugel's Red
Heineken
Corona
Sam Adams
Stella Artois
Smirnoff Ice
Smirnoff Wild Grape Ice
Bacardi Silver Raspberry
O'Doul's
O'Doul's Amber

Whiskey

Windsor
Canadian Club
Seagram's 7
Seagram's VO
Crown Royal
Jameson

Bourbon

Wild Turkey
Maker's Mark
Jim Beam
Jack Daniels

Tequila

Jose Cuervo
Cuervo 1800
Patrón Silver

Scotch

JW Red
JW Black
JW Blue
Chivas Regal
Glenlivet
Glenfiddich
J&B

Rum

Cutty Sark
Dewars
Captain Morgan
Myers's Dark
Bacardi

Bacardi Limon
Malibu

Cordials & Liqueurs

See our wine list, or ask your server about our selections.

Brandy

E&J
Korbel
Christian Brothers

Cognac

Courvoisier VS
Hennessy Privilege VSOP
Martell Cordon Bleu
Martell VSOP
Remy Martin Napoleon
Remy Martin VSOP

Hot Drinks

Café Royal
Hot Buttered Rum
Irish Coffee
Italian Coffee
Jamaican Coffee
Keoki Coffee
Nutty Irishman
Peppermint Patty

Vodka

Grey Goose
Skyy
Ketel One
Absolut
Absolut Citron
Absolut Mandarin
Absolut Peppar
Smirnoff
Stolichnaya

Gin

Tanqueray
Bombay
Bombay Sapphire
Beefeaters