



LUNCH MENU

APPETIZERS & SANDWICHES

Shrimp with Sweet Corn and Avocado Salsa

Fresh poached shrimp, zesty avocado and corn relish on a bed of fresh greens with a honey-lime vinaigrette.

\$12

Pistachio and Herb Crusted Chevre and Berry Salad

Herb and pistachio crusted chevre, with fresh berries and field greens with a maple balsamic vinaigrette.

\$10

Caesar Salad

Crisp Romaine, tossed with cubed smoked bacon, herbed croutons and fresh parmesan cheese in a creamy Caesar dressing.

\$9

Add Grilled Chicken \$6 or Blackened Salmon \$8

Prime Rib Sandwich

Shaved prime rib and sautéed mushrooms on a French loaf and served with a roasted garlic aioli.

\$12

Mediterranean Chicken Wrap

Grilled chicken breast with sun-dried tomato Bruschetta, kalamata olives, feta, fresh greens and tzatziki sauce

\$10

Windsor Club Burger

Handmade in house with fresh ground chuck, topped with bacon and cheddar served with fresh lettuce and tomato.

\$14

Steak Sandwich

New York striploin char-broiled to your liking, served either Tuscan style with Bruschetta and feta cheese or Black and Blue style with blue cheese and caramelized onion.

\$14

Open Faced Smoked Salmon Sandwich

Smoked Atlantic salmon on a toasted whole wheat loaf with dill cream cheese, capers and Bermuda onion.

\$10

All sandwiches served with a choice of fresh fruit, garden salad or French fries.

ENTREES

Thai Shrimp Bowl

Grilled shrimp with green Thai curry sauce tossed with fresh julienne vegetables and rice noodles, finished with fresh cilantro and essence of lemon grass.

\$15

Fish and Chips

Panko crusted filet of haddock served with fresh coleslaw, tartar sauce and crisp chips.

\$14

Omelet of the Day

Made fresh in house with local seasonal ingredients, served with fresh cut fruit.

\$10

Gnocchi Pomodoro

Gnocchi tossed with fresh basil, tomatoes, olives and garnished with crisp prosciutto.

\$14

Filet of Salmon

Fresh filet of Atlantic salmon topped with sautéed tomato, spring onion, lemon grass and fresh field greens.

\$16

Veal Scallopine

Tender milk fed veal lightly breaded and served with a wild mushroom port wine sauce, served with fresh vegetable and pasta Alfredo.

\$16

DESSERTS

Please inquire with your server for selections of the day.