

TO SHARE

BAGUETTE

truffle scented herb butter | cranberry goat cheese
5

CHEESE

chefs selection of cheese | fig jam
berry compote | crostini
27

SHRIMP GUAC'TAIL

three grilled jumbo prawns | guacamole
tomato salsa | spiced corn tortillas
29

SALUMI

chefs selection of cured meats | grain mustard
marinated olives | crostini
27

FIRST COURSE

DAILY SOUP CREATION

MP

WINDSOR ARMS SIGNATURE MUSHROOM SOUP

shaved truffle | lemon ricotta | crostini
balsamic reduction
15

BABY KALE SALAD

endives | dried cranberries | apple chips
spiced pecans | cider vinaigrette
17

LITTLE GEM CAESAR

gem lettuce | parmigiano | crostini
creamy garlic dressing
17

ICE WINE CURED SALMON

blood orange crème | radish | micro greens
19

VENISON CARPACCIO

cocoa espresso crust | hazelnut crumble
honey yogurt | seedling cress
21

BUFFALO MOZZARELLA

beets | kale & basil aioli | tomato jam
pistachios | endives
18

MAIN COURSE

BEEF TENDERLOIN

8oz AAA Canadian
darphin potato | maple glazed root vegetables
king mushrooms | pinot noir jus
62

CORNISH HEN

whole hen | sweet potato pave | brussel sprout leaves
candy cane beets | au jus
39

STRIPED BASS

fingerling potatoes | shaved fennel
grapefruit | citrus nage
45

BRAISED BEEF SHORT RIB

yukon gold mash | corn bread | smoked gouda
apple cabbage slaw
45

GARGANELLI

porcini cream | caramelized pears | walnut crumble
goat cheese | truffle honey
24

TAGLIATELLE

lobster ragout | arugula | mascarpone cream
herb panko
28

CAULIFLOWER BOWL

coconut curry sauce | red lentils | basmati rice
cucumber slaw | mango
(vegan)
23

LIVER & MASH

roasted liver | yukon mash potatoes
brussel sprouts | buttermilk onion strings
28

DAILY FISH CREATION

MP