

GATSBY

By Windsor Arms

DINNER MENU

chef's daily bread and house made butter 5

TO SHARE

CHEESE 27

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

SALUMI 27

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

CASUAL FARE

WAGYU BURGER 27

white cheddar | herb mayo | bibb lettuce | tomato | dill pickles | brioche buns

Choice of: cajun spice chips, fries or side green salad

BEER BATTERED HADDOCK 25

vegetable slaw | remoulade | lemon

Choice of: cajun spice chips, fries or side green salad

FIRST COURSE

DAILY SOUP CREATION

MP

WINDSOR ARMS SIGNATURE MUSHROOM SOUP 15

shaved truffle | crostini | balsamic reduction

BABY KALE SALAD 17

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

LITTLE GEM CAESAR 17

gem lettuce | parmigiano | crostini | creamy garlic dressing

MAIN COURSE

TAGLIATELLE 23

tomato & basil sauce | parmigiano

BEEF TENDERLOIN 62

Choice of mash potatoes or roasted potatoes | served with market vegetables

CORNISH HEN 39

Choice of mash potatoes or roasted potatoes | served with market vegetables

BRAISED BEEF SHORT RIB 45

Choice of mash potatoes or roasted potatoes | served with market vegetables

DAILY FISH

Choice of mash potatoes or roasted potatoes | served with market vegetables

Market Price

DESSERTS

WARM CHOCOLATE CAKE 14

chocolate ganache | chantilly

APPLE PIE CRUMBLE 14

cinnamon pecan oats | vanilla ice cream

CHAI CRÈME BRULEE 14

chai spiced custard | caramelized sugar

SORBET or ICE CREAM 12

chefs daily selection