

GATSBY

By Windsor Arms

DINNER

Available 4:30pm to Close

Assorted Bread and House-made Butter \$5

Soup

Windsor Arms Signature Mushroom Soup \$15

Soup of the Day \$15

Appetizers

Chef's Selection of Cured Meats and Cheeses \$27

Dried Fruit, Fresh Salad, Crostini, House-Made Jam and Pickles

Classic Caesar Salad \$17

Bacon, Parmesan, House-made Crostini

Add 8 oz Grilled Salmon or Chicken \$14

Baby Kale Salad and Parmesan \$17

Baby Kale, White Balsamic Reduction Dressing, Walnuts and Semi-Dried Cherry Tomato

Mushrooms and Goat Cheese Salad \$17

Mushrooms, Baby Arugula, Lemon Olive Oil Dressing

Home-made Salmon Gravlax \$35

Baby Arugula, Sliced Onions, Capers, Dill Sour Cream, Honey Mustard, Crostini

Lime & Cilantro Mussels \$21

Lime, Cilantro and Coconut Milk Sauce

Pasta & Rice

Cacio & Pepe \$28

Rigatoni, Pecorino Romano and Black Pepper Sauce

Eggplant Lasagna \$28

Tofu, Fresh Tomato Sauce, Fresh Basil

Spaghetti Vongole Bianco \$25

Clams, Garlic, Chilli Pepper, Olive Oil

Add Tomato Sauce or Cream Sauce \$5

Treviso and Pancetta Risotto \$28

Italian Carnaroli Rice, Fresh Treviso, Pancetta

Split Charge \$15

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DINNER

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Mains

Red Wine Marinated Beef Short Rib \$45

Slow Braised, Mashed Potatoes, Fresh Daily Vegetables

10 oz Grilled NY Striploin \$45

Madera Sauce, Roasted Potatoes, Fresh Daily Vegetables

Asiago Spinach Stuffed Chicken Supreme \$42

Roasted Potatoes, Fresh Daily Vegetables, Porcini Mushrooms Cream Sauce

Seasonal Vegetable Curry with Rice \$31

Add 8 oz Grilled Salmon or Chicken \$14

Liver & Onions \$29

Provimi Veal, Yukon Gold Mashed Potatoes, Fresh Vegetables & Caramelized Onions

Sea Bass Acqua Pazza \$35

Clam, Mussel, Cherry Tomato, White Wine, Fumet

Feature of the Day MP

Split Charge \$15