



## LUNCH MENU

### SOUPS

- TODAY'S SOUP ..... 2.95 CUP/5.95 BOWL  
 LOBSTER BISQUE ..... 5.95 CUP/7.95 BOWL  
 TORTILLA SOUP ..... 3.95 CUP/5.95 BOWL  
*With Grilled Chicken & Avocado*

### APPETIZERS

- HOUSE SALAD ..... 3.95  
*Mixed baby Greens, Tomatoes, Cucumbers & Herb Vinaigrette*  
 BLACK PEPPER CALAMARI ..... 6.95  
*Crispy Calamari tossed with Black Pepper and Lemon*  
 YUCATAN CHICKEN QUESADILLA ..... 7.95  
*With Black Beans and Tropical Fruit Salsa*  
 GRILLED SPICY SHRIMP ..... 11.95  
*With Orange Horseradish Glaze and Crisp Vegetables*

### SALADS

- CLASSIC CAESAR SALAD ..... 6.95  
*With Grilled Blackened Chicken ..... 9.95*  
*With Grilled Shrimp ..... 11.50*  
 WINDOWS MIXED GREEN SALAD ..... 6.00  
*Chopped Dates, Spicy Pecans, Goat Cheese, and Herb Vinaigrette*  
 CHILLED SEAFOOD SALAD ..... 19.50  
*Poached Scallops, Shrimp & Mussels, with Grilled Lobster & Lemon-Tarragon Vinaigrette.*  
 ORIENTAL CHICKEN SALAD ..... 10.95  
*Mixed Greens, Grilled Marinated Breast of Chicken with Crispy Noodles and Mandarin Oranges*

### SANDWICHES

*Served with a choice of Seasoned Fries, or Sliced Seasonal Fruit*

- LOBSTER CLUB ..... 21.00  
*Grilled Maine Lobster with Butter Lettuce, Vine Ripe Tomatoes, Double Smoked Bacon and Basil Aioli.*  
 WINDOWS BURGER ..... 11.00  
*10 ounces of Ground Sirloin topped with caramelized Onions & Smoked Gouda*  
 ROAST CHICKEN BAGUETTE ..... 13.95  
*With Grilled Raddichio, Provolone and Pesto Aioli*

## LUNCH ENTREES

- BLACK MUSTARD SEED CRUSTED SALMON 17.50  
*With Yellow Tomato Coulis & Buttermilk Whipped Potatoes*
- SAUTEED BREAST OF CHICKEN ..... 15.95  
*with Mushrooms, Sherry Wine, & Dijon Mustard*
- BACON WRAPPED FILET OF BEEF ..... 22.50  
*with Gorgonzola Butter & Sauteed Spinach*
- PEPPERCORN CRUSTED NEW YORK STEAK 19.95  
*Served with Crispy Onions & Brandy Cream Sauce*
- SLOW BRAISED SHORT RIBS ..... 18.50  
*Tender Short Ribs of Beef Braised with Dark Beer & Molasses*
- SEAFOOD LINGUINI ..... 15.95  
*Sauteed Fresh Fish, Shrimp, Mussels & Scallops  
with Plum Tomatoes, Basil & garlic*

## DINNER MENU

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### STARTERS

- MAINE LOBSTER BISQUE ..... 5.95 CUP/7.95 BOWL
- GRILLED BLACK TIGER SHRIMP COCKTAIL 10.95  
*Served with a Yellow Tomato Cocktail Sauce and Roast Corn  
Avocado Relish*
- NEW ENGLAND CRAB CAKES ..... 10.95  
*Served on a Creole Mustard Remoulade*
- BACON WRAPPED SCALLOPS ..... 11.95  
*With a Smoked Chili Apple Butter*
- STEAMED MUSSELS ..... 8.95  
*With Shallots, White Wine and Sweet Curry Butter*
- WARM GOAT CHEESE CROQUETTE ..... 8.95  
*With Beet Tartar and Yellow Pepper Coulis*

### SALADS

- WINDOWS MIXED GREEN SALAD ..... 5.95  
*Tossed with Spicy Pecans, Dates and Goat Cheese*
- HEIRLOOM TOMATO SALAD ..... 7.95  
*A Mixture of The Market's Best with a Basil Vinaigrette*
- CAESAR SALAD ..... 6.95  
*With Grated Parmesan Cheese and Garlic Croutons*

## ENTREES

LACQUERED BABY CHICKEN .....	19.95
<i>Whole Boneless Poussin with Honey-Soy Glaze</i>	
PAN ROASTED SEA SCALLOPS .....	20.50
<i>With Pancetta, Mushroom and Leek Ragout</i>	
GRILLED SALMON .....	19.50
<i>With a Roast Corn and Black Truffle Flan and Red Bell Pepper Sauce</i>	
PAN ROASTED CHILEAN SEA BASS .....	23.95
<i>With Lobster Basil Sauce</i>	

## STEAK & CHOPS

WINDOWS SIGNATURE 21 DAY DRY AGED .....	35.95
<i>Prime New York Steak USDA PRIME BEEF Topped with Red Wine Shallot Compound Butter</i>	
RIB EYE STEAK .....	28.75
<i>With Bourbon-Molasses Glaze</i>	
FILET MIGNON .....	29.95
<i>With Grilled Shrimp .....</i> 34.95	
PETITE FILET MIGNON .....	24.95
<i>With Grilled Shrimp .....</i> 29.95	
NEW YORK STEAK .....	27.95
<i>With a Cracked Black Pepper Crust and Crispy Onions</i>	
PORTERHOUSE STEAK .....	29.95
<i>Cooked the Way You Like It</i>	

### ROAST PRIME RIB

<i>Au Jus &amp; Creamed Horseradish</i>	
English Cut, 10 oz. ....	22.00
California Cut, 14 oz. ....	26.00
Diamond Jim Brady" Cut, 18 oz. ....	29.00

## SIDES ETC.

STEAMED OR GRILLED ASPARAGUS .....	5.50
<i>Served with Rich Hollandaise Sauce and Seasoned with Freshly Milled Black Pepper</i>	
SAUTEED BUTTON MUSHROOMS .....	4.25
<i>Sauteed in Butter, Fresh Parsley and Deglazed with White Wine</i>	
VERMONT CHEDDAR CREAMED SPINACH .....	5.00
<i>Sauteed Spinach with Cream and Sharp Cheddar Cheese</i>	
PARMESAN AU GRATIN POTATOES .....	4.95
<i>Classically Prepared with an Accent of Fresh Parmesan Cheese</i>	
GARLIC WHIPPED POTATOES .....	4.95
<i>Traditional Mashed Potatoes with a Hint of Garlic</i>	
ROASTED BABY RED BLISS POTATOES .....	4.95
<i>Flavored with Fresh Rosemary and Freshly Milled Black Pepper</i>	
ONE POUND BAKED POTATO .....	4.95
<i>Served with All of the Appropriate Accompaniments</i>	