

THE *Winds*
STEAKHOUSE

🌀 Appetizers 🌀

Parmesan Encrusted Asparagus <i>Red pepper aioli</i>	9
King Crab Cakes <i>Dijon chive cream</i>	9
Shrimp Cocktail <i>Cilantro crab salad</i>	17
Bacon Wrapped Tenderloin Bites <i>Horseradish cream</i>	10
Sweet and Spicy Calamari <i>Orange-sambal glaze</i>	9
Duck Stuffed Mushrooms <i>Boursin cheese, panko bread crumbs, fresh herbs</i>	9
Mushroom and Leek Gratin <i>Melted cheeses, sherry, Dijon mustard, toasted baguette slices</i>	9

🌀 Signature Salads & Soups 🌀

Winds Salad <i>Pears, strawberries, spiced walnuts, field greens, apple vinaigrette, gorgonzola crouton</i>	5
Garden Salad <i>Mixed greens, tomatoes, bacon bits, roasted sunflower seeds</i>	5
Caesar Salad <i>Romaine, American grana, croutons, house-made Caesar dressing, croutons</i>	5
French Onion Soup <i>Caramelized onions, beef stock, Madeira wine, 3-cheese crostini</i>	5
Soup du Jour	5

🌀 Sides 🌀

Sautéed Brussels Sprouts <i>Bacon and onions</i>	5
Sautéed Wild Mushrooms <i>Portabella, crimini, shitake</i>	4
Winds Onion Blend <i>Red, yellow, shallots</i>	2
Roasted Asparagus	5

All entrées, with the exception of pasta, come with garden salad, choice of potato, vegetable du jour, and bread. Substitute your garden salad to one of our signature salads or soups for \$3.

** The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

Specialties

Seafood Pasta with Beurre Blanc Sauce <i>Shrimp, scallops, chardonnay, linguine</i>	29
Tenderloin Tips with Mushroom Bourbon Cream Sauce <i>Jim Beam, Winds mushroom blend, heavy cream</i>	26
Chicken Marsala <i>Parmesan Crust, Wild Mushrooms, Marsala Sauce</i>	22
Chicken Parmesan with Arrabbiata Sauce <i>Tomato filets, fresh basil, linguine</i>	22
Wild Mushroom Ravioli with Bison Sausage and Sage Cream Sauce <i>Bison sausage slices, roasted garlic cream, fresh rubbed sage</i>	22
Grilled Lamb* <i>Herb Marinated, Mustard Shallot Sauce</i>	31

Steaks

Filet* 8-ounce hand-cut tenderloin	Cooked to order: 35	Au Poivre: 36	Oscar: 39
New York Strip* 12-ounce Center-cut			32
Porterhouse* 24-ounce			46
Ribeye & Shrimp Mornay* 12-ounce Ribeye, Prawns, Mornay Sauce			42
Tenderloin Medallions* Gorgonzola cream sauce, smashed baby red potatoes			31
Ribeye*			
<i>Center-cut, well-marbled and juicy</i>		18-ounce	39
		12-ounce	32
Surf & Turf*			
<i>8-ounce hand-cut Tenderloin accompanied with:</i>	Lobster		82
	King Crab		76
	Shrimp (Scampi or Fried)		48
<i>Add Bleu Cheese Crust</i>			2
<i>Add Béarnaise Sauce</i>			2

Seafood

Atlantic Salmon <i>Parmesan encrusted with a honey mustard sauce</i>	27
Canadian Walleye <i>Herb crusted</i>	27
Seared Halibut with Lemongrass Nage <i>Sweet soy sauce, smashed baby red potatoes, pea tendrils</i>	33
Cilantro Honey Lime Garlic Shrimp <i>Lime butter, fresh cilantro</i>	29
Sea Scallops <i>Pan-seared, White Wine, Cream</i>	30
Parmesan Prawns <i>Parmesan Crusted</i>	28
Lobster <i>Cold Water Tails</i>	63
Alaskan King Crab	3# 85
<i>Steamed, drawn butter</i>	1.5# 54

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