

THE *Winds*  
STEAKHOUSE

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☞ Appetizers ☞

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Parmesan Encrusted Asparagus <i>Red Pepper Aioli</i>	12
Salt & Pepper Calamari <i>Orange Sambal Glaze</i>	13
King Crab Cakes <i>Dijon Chive Cream</i>	14
Winds Shrimp Cocktail <i>Lime, Cilantro, Crab, Cocktail Sauce</i>	15
Pork Belly Bites <i>BBQ Plum Sauce</i>	14
Smoked Salmon Triple Cheese Dip <i>Baguettes</i>	15

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☞ Signature Salads & Soups ☞

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Winds Salad <i>Pears, Strawberries, Spiced Walnuts, Field Greens, Apple Vinaigrette, Gorgonzola Crouton</i>	10
Harvest Salad <i>Prosciutto, Apple, Field Greens, Roasted Squash, Goat Cheese, Crushed Candied Pistachios, Poppy Seed Dressing</i>	12
Garden Salad <i>Mixed Greens, Tomatoes, Bacon Bits, Roasted Sunflower Seeds</i>	7
Caesar Salad <i>Romaine, American Grana, Croutons, House-made Caesar Dressing</i>	10
	<i>Blackened Salmon</i> 23
	<i>Chicken Breast</i> 23
French Onion Soup <i>Caramelized Onions, Beef Stock, Madeira Wine, 3-Cheese Blend, Crostini</i>	10
Soup du Jour <i>Ask your server for our daily feature</i>	9

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☞ Sides and Add Ons ☞

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Sautéed Peppers	6
Roasted Asparagus	8
Bleu Cheese Crumbles	2
Sautéed Wild Mushrooms <i>Portabella, Cremini, Shitake, White Wine</i>	8
Winds Onion Blend <i>Red, Yellow, Shallots, Balsamic, White Wine</i>	6
Vegetable of the Day	6

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

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**Specialties**

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*All Specialties entrées come with choice of potato (unless noted otherwise), mixed greens salad & Vegetable du Jour (with the exception of pasta dishes)*

12 Hour Braised Beef Short Rib		45
<i>Sour Cream Chive Mashed Potatoes, Crispy Onions, Au Jus, Mushroom Demi</i>		
Tenderloin Medallions		50
<i>Bleu Cheese Sauce, Chives, Red Smashed Potato</i>		
Ribeye & Shrimp Mornay		57
<i>2 oz Ribeye, Shrimp, Mornay Sauce</i>		
Maple Duck Confit		36
<i>Whipped Sweet Potatoes, Maple Mustard Reduction Sauce, Walnut Crumble</i>		
Canadian Walleye		38
<i>Herb Crusted, Pan-Fried</i>		
Chicken Piccata		28
<i>Breaded Chicken Breast, Capers, Lemon Butter Reduction</i>		
Blackened Pan Seared Salmon		36
<i>Cajun Seasoning, Brown Butter Vegetable Hash, Roasted Red Pepper Sauce</i>		
Seared Scallops		50
<i>Herb Cheese Risotto. Jalapeño Vinaigrette</i>		
Deep-Fried Prawns		36
<i>Parmesan Crusted</i>		
Shrimp Scampi		28
<i>White Wine, Garlic, Parsley, Basil, Lemon, Butter</i>		
Chicken Penne Pesto Pasta		32
<i>Penne Pasta, Chicken, Roasted Cherry Tomato, Spinach, Basil Pesto Sauce</i>		
Beef Short Rib Pappardelle Pasta		35
<i>Short Rib, Pappardelle Pasta, Basil, Sun-Dried Tomatoes, Lemon Ricotta, Marinara Sauce</i>		
Lobster		MRKT
<i>Cold Water Twin Tails</i>		
Alaskan King Crab		
<i>Steamed, Drawn Butter</i>		MRKT
	<i>1.5 lb.</i>	MRKT
	<i>3 lb.</i>	MRKT

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**Steaks**

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*All Steak entrées come with mixed greens salad, choice of potato & with Vegetable of the day*

Filet		50
<i>8-ounce hand-cut Tenderloin</i>		
New York Strip		47
<i>12-ounce center-cut</i>		
Porterhouse		65
<i>24-ounce</i>		
Ribeye		
<i>Center-cut, well-marbled and juicy</i>		<i>18-ounce</i> 60
		<i>12-ounce</i> 48
Surf & Turf		
<i>8-ounce hand-cut Tenderloin accompanied with:</i>		Lobster MRKT
		King Crab MRKT
		Shrimp (Scampi) MRKT
		Scallops MRKT

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