

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>Gorgonzola Cream Sauce</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
Four Cheese Shrimp Dip <i>Warm Melted Cheeses, 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 and Cioppino, 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

Cioppino	33
<i>Shrimp, Scallops, Halibut, Mussels, Tomatoes, Fresh Herbs</i>	
Tenderloin Tips with Mushroom Bourbon Cream Sauce	26
<i>Jim Beam, Winds Mushroom Blend, Heavy Cream</i>	
Chicken Marsala	20
<i>Parmesan Crust, Wild Mushrooms, Marsala Sauce</i>	
Pecan Chicken	21
<i>Maple Butter, Candied Sweet Potatoes</i>	
Maple Balsamic Glazed Pork Porterhouse*	24
<i>Maple Syrup, Balsamic Vinegar, Fresh Herbs</i>	
Chicken Spinach Artichoke Linguine	22
<i>Roasted Garlic Cream Sauce, Sun-dried Tomato, Parmesan</i>	
Grilled Lamb*	31
<i>Herb Marinated, Mustard Shallot Sauce</i>	

Steaks

Filet* 8-ounce hand-cut Tenderloin	35	Au Poivre 36	Oscar 39
New York Strip* 12-ounce Center-cut			31
Porterhouse* 24-ounce			46
Ribeye & Shrimp Mornay* 12-ounce Ribeye, Prawns, Mornay Sauce			42
Tenderloin Medallions* Béarnaise, Scallion Potato Cakes			31
Ribeye*			
<i>Center-cut, well-marbled and juicy</i>		<i>18-ounce</i>	39
		<i>12-ounce</i>	31
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 – <i>Lemon Basil Compound Butter</i>	33
Shrimp Scampi – <i>White Wine, Garlic, Lemon, Butter</i>	28
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 – <i>Steamed, Drawn Butter</i>	3# 85
	1.5# 54

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