

THE *Winds*  
STEAKHOUSE

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🌀 Appetizers 🌀

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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>	16
Blue Cheese Tenderloin Bites <i>Caramelized onions, Bleu Cheese Crumbles</i>	10
Calamari <i>Lightly Breaded, Arrabbiata Sauce</i>	8
Duck Stuffed Mushrooms <i>Boursin Cheese, Panko Bread Crumbs, Fresh Herbs</i>	9
Mussels Meuniere <i>White Wine, Fresh Herbs, Garlic</i>	13
Baked Brie <i>Cranberry Compote</i>	9

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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>	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

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🌀 Sides and Add Ons 🌀

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Fire Roasted Creamed Corn	3
Roasted Asparagus	5
Sautéed Wild Mushrooms <i>Portabella, Crimini, Shitake</i>	4
Winds Onion Blend <i>Red, Yellow, Shallots</i>	2
Bleu Cheese Crumbles	2

All entrées, with the exception of pasta, come with mixed greens salad, choice of potato, vegetable du jour, and bread.

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## 🌀 Specialties 🌀

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Cioppino		31
	<i>Shrimp, Scallops, Halibut, Mussels, Tomatoes, Fresh Herbs</i>	
Tenderloin Tips		28
	<i>Grilled Portabella Cap, Wild Mushrooms, Caramelized Onions, Veal Demi-Glace</i>	
Chicken Marsala		20
	<i>Parmesan Crust, Wild Mushrooms, Marsala Sauce</i>	
Pecan Chicken		20
	<i>Maple Butter, Candied Sweet Potatoes</i>	
Rosemary Pork Chop		24
	<i>Rosemary, Marinade, Honey Mustard</i>	
Spicy Shrimp Linguine		28
	<i>Sun-dried Tomatoes, Andouille Sausage, Garlic Cream Sauce</i>	
Lamb Chops		29
	<i>Red Wine Reduction Sauce</i>	

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## 🌀 Steaks 🌀

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Filet		35
	<i>8-ounce hand-cut Tenderloin</i>	
New York Strip		28
	<i>12-ounce Center-cut</i>	
Porterhouse		43
	<i>24-ounce</i>	
Ribeye & Shrimp Mornay		38
	<i>12-ounce Ribeye, Prawns, Mornay Sauce</i>	
Tenderloin Medallion		29
	<i>Marsala Sauce</i>	
Ribeye		
	<i>Center-cut, well-marbled and juicy</i>	
		18-ounce 38
		12-ounce 30
Surf & Turf		
	<i>8-ounce hand-cut Tenderloin accompanied with:</i>	
	Lobster	78
	King Crab	68
	Shrimp (Scampi or Fried)	48

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## 🌀 Seafood 🌀

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Cedar Plank Salmon – <i>Brown Sugar Bourbon Glaze</i>		27
Canadian Walleye – <i>Herb Crusted</i>		26
Seared Halibut – <i>Mediterranean Relish</i>		32
Shrimp Scampi – <i>White Wine, Garlic, Lemon, Butter</i>		28
Sea Scallops – <i>Pan-seared, White Wine, Cream</i>		29
Parmesan Prawns – <i>Parmesan Crusted</i>		28
Lobster – <i>Cold Water Tails</i>		60
Alaskan King Crab – <i>Steamed, Drawn Butter</i>		
		3# 80
		1.5# 50

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