

# WINE SELECTION

| CHAMPAGNE & SPARKLING WINES   | SPLIT | BOTTLE |
|---|-------|--------|
| <b>Chandon Brut Classic Napa Valley</b>   | 18    |        |
| <b>Perrier Jouet Grand Brut Champagne</b>   | 29    |        |
| <b>Freixenet Blanc de Blancs</b><br>Aroma of Freshly Baked Apples with a clear and direct finish            |       | 49     |
| <b>Piper Sonoma Brut</b><br>Aromas of Apple, Toast and a hint of Strawberry, Limes and Vanilla Smoke        |       | 55     |
| <b>Gloria Ferrer Champagne</b><br>Delicate pear and floral notes backed by toasty almond                    |       | 75     |
| <b>Veuve Clicquot, Yellow Label</b><br>Crisp, full flavors, consistent quality and celebratory Yellow Label |       | 110    |
| <b>Moet et Chandon – Imperial</b><br>Rich and creamy, plenty of Honey, Candied Fruit and Apple              |       | 115    |
| <b>Dom Perignon</b><br>Well balanced Fruit and acidity through the finish                                   |       | 320    |

| WHITE  | GLASS | BOTTLE |
|--|-------|--------|
| <b>Chardonnay, Canyon Road</b><br>Medium bodied Wine with notes of Crisp Apple and Ripe Citrus Fruit and hint of Cinnamon Spice              | 9     | 42     |
| <b>Chardonnay, Chalone Vineyard</b><br>Bright Pear, Apple, Citrus  |       | 51     |
| <b>Chardonnay, Parducci</b><br>Fruit aromas and flavors, using Oak as an accent  | 10    | 46     |
| <b>Chardonnay, Chateau Ste Michelle</b><br>Mixed Stone Fruits, Pineapple with an elegant full bodied mouth feel                              |       | 48     |
| <b>Riesling, Chateau Ste Michelle</b><br>Peach Flowers and Marmalade, with a sweet, mouth filling texture                                    | 10    | 46     |
| <b>Pinot Grigio, Parducci</b><br>Pear White Peach and Floral aromas with subtle hint of Mango and Sweet Coconut                              | 10    | 47     |
| <b>Sauvignon Blanc, Omaka Springs</b><br>Bursting with Guava, Passion Fruit and Gooseberry Flavors   | 10    | 47     |
| <b>Fume Blanc, Robert Mondavi Napa Valley</b><br>Jasmine and Orange Blossom, Fresh Citrus and Lychee Fruit                                   |       | 58     |
| <b>White Zinfandel, Canyon Road</b><br>Blush, light bodied with hints of Strawberry, Cherry and Watermelon flavors and a smooth crisp finish | 9     | 42     |

| REDS   | GLASS | BOTTLE |
|--|-------|--------|
| <b>Merlot, Canyon Road</b><br>Deep flavors of Rich Cherries and Jammy Blackberries, followed by hints of Vanilla and Spice | 9     | 42     |
| <b>Merlot, Parducci</b><br>Smoky Black Cherry, Tobacco, Mint and Toasty Oak  | 10    | 47     |
| <b>Merlot, Frei Brothers Sonoma</b><br>Medium Bodied. Fruit forward with Blackberry and Strawberry                         |       | 53     |
| <b>Pinot Noir, MacMurray Ranch Sonoma</b><br>Ripe Red and Black Cherries, Roses, Strawberries and a hint of Vanilla        |       | 62     |
| <b>Pinot Noir, Parducci</b><br>Spearmint, Dark Berries and Ripe Plums with hint of Cocoa                                   | 11    | 49     |
| <b>Cabernet, Canyon Road</b><br>Medium bodied Wine with rich flavorful hints of Ripe Raspberry and velvety smooth finish   | 9     | 42     |
| <b>Cabernet, Parducci</b><br>Currant and Black Plum Fruit with Sweet Herb, Vanilla and Cocoa                               | 10    | 47     |
| <b>Cabernet, Cuvaision</b><br>Full bodied Wine with jammy fruits and chewy, supple tannins                                 |       | 95     |
| <b>Shiraz, Litte Boomey</b><br>Intense Spice and Black Cherry flavors and a long plush finish                              | 12    | 49     |
| <b>Shiraz, Jacobs Creek Reserve</b><br>Spicy Licorice and Brambly Berryfruit with hint of Cocoa                            |       | 64     |
| <b>Zinfandel, Ravenswood</b><br>Ripe Plum flavors with mouth watering acidity and fine tannin                              | 13    | 49     |

Gratuity of 20% will be added to parties of 6 or more.  
(Complimentary two hour self parking)

# Starters

\*Jumbo Shrimp Cocktail . . . 14

Crispy Thai Squid with roasted tomato and lemon-grass butter sauce . . . 12

\*Seared Sea Scallops with pineapple couscous,  
applewood smoked bacon. . . 12

Wild Mushroom Strudel  
sauteed wild mushrooms & herbs in phyllo with red pepper coulis . . . 12

Indian Spiced Chicken Kebab with cilantro & mint chutney . . . 10

## Soups

Corn and Crab Bisque . . . 10

## Salads

Windows Signature Salad  
Mixed greens, hearts of palm, fresh sun dried tomatoes,  
and avocado with a herb vinaigrette . . . 10

Chef 's Tricolor Salad  
Butter lettuce, radicchio, baby arugula, apples, walnuts  
and goat cheese with a balsamic vinaigrette . . . 10

Baby Hearts of Romaine  
with caesar dressing in a rocca parmesan basket . . .10



Gratuity of 20% will be added to parties of 6 or more.  
(Complimentary two hour self parking)

\*Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs  
may increase your risk of foodborne illness.

# Entrees

\*Penne Pasta with Gulf Shrimp, garden vegetables  
and smoked chicken, tossed in a lobster sauce . . . 25

\*Pasta " fruits de mer "  
jumbo shrimp, sea-scallops, and jumbo lump crab meat, atop egg fettuccine  
and baby spinach with a light roasted garlic cream sauce . . .24

\*Windows Jumbo Lump Crab Cakes  
with remoulade sauce and grilled vegetables . . . 32

\*Pistachio crusted Sea Bass with roasted tomatoes,  
red pepper coulis, baby spinach and angel hair pasta . . . 30

\*Grilled fillet of Salmon on native greens, with hearts of palm  
and sun dried tomatoes; fresh tomato concasse vinaigrette . . . 28

\*Filet Mignon and a Jumbo Lump Crab Cake  
served with garlic mashed potatoes and grilled vegetables . . . 34

\*Grilled Prime Tenderloin of Angus Beef  
with baby shiitake mushrooms and truffle sauce . . . 37

\*Cracked black pepper crusted New York Strip  
with Jack Daniels® sauce and buttermilk onion rings . . . 33

Herb crusted, pan roasted Mediterranean Chicken Breast  
with brandy sauce . . . 24

Chef 's Grilled Vegetables and Pasta  
with roasted fresh tomato and basil sauce . . . 18

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## Three Course \$46

Jumbo Shrimp Cocktail  
or  
Wild Mushroom Strudel  
or  
Corn and Crab Bisque  
or  
Baby Hearts of Romaine  
~  
Herb Crusted and Pan Roasted Mediterranean Chicken Breast  
or  
\*Grilled fillet of Salmon on native greens, with hearts of palm  
and sun dried tomatoes; fresh tomato concasse vinaigrette  
or  
\*Windows Jumbo Lump Crab Cakes  
or  
\*Cracked Black Pepper Crusted New York Strip  
~  
Choice of Dessert  
Recommended Wines:  
Riesling, Chateau Ste Michelle. . . or . . . Pinot Noir, Parducci

## Four Course \$54

Indian Spiced Chicken Kebab with Cilantro Mint Chutney  
or  
\*Seared Sea Scallops with Pineapple Couscous,  
Applewood Smoked Bacon  
or  
Corn and Crab Bisque  
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House Salad  
or  
Caesar Salad  
~  
Herb Crusted and Pan Roasted Mediterranean Chicken Breast  
or  
\*Grilled fillet of Salmon on native greens, with hearts of palm  
and sun dried tomatoes; fresh tomato concasse vinaigrette  
or  
\*Windows Jumbo Lump Crab Cakes with Remoulade Sauce  
or  
\*Grilled Prime Tenderloin of Angus Beef with Baby Shiitake Mushroom and Truffle  
Sauce  
~  
Choice of Dessert  
Recommended Wines:  
Pinot Noir, Parducci. . . or . . . Chardonnay, Parducci