



THE WINDHAM
RESTAURANT

Appetizers

*Ahi Tuna 15 

Sliced Ahi tuna lightly seared rare with cucumber-wasabi drizzle & served with seaweed salad & Ponzu

General Tso's Chicken 15 

Deep-fried battered chicken tossed in a sweet & spicy Asian sauce with Thai chilies

Escargot 14 

Six tender Helix snails with Parmesan brandy butter sauce

Eggplant Stack 14 

Fried eggplant layered with tomato & mozzarella cheese, drizzled with lemon vinaigrette & balsamic reduction

Hummus Plate 14  

Chickpea hummus on a bed of lettuce, cucumber, red onion, tomatoes, olives, pita bread & EVOO drizzle

Chicken Wings 15

Chicken wing sections coated with sauce of choice (Buffalo, Thai Chili, BBQ, or Honey Garlic)

Pot Stickers 13

Fried chicken & Chinese vegetable filled dumplings, served with Szechwan dipping sauce

Shrimp & Crab Cakes 16

Pan-fried Maryland style crab cakes mixed with diced shrimp & seafood, served with tartar sauce

*Lollipop Lamb Chops 18 

Four New Zealand lamb chops marinated in olive oil, garlic & herbs then grilled to perfection

Lobster Rangoons 14

A blend of North Atlantic lobster meat & cream cheese in a wonton wrapper, fried and served with an orange dipping sauce

Chicken Tenders 15 

Chicken tenderloins lightly battered & fried golden brown, served with our homemade marinara sauce

Eggroll Trio 20

Steak & cheese, buffalo, & southwest chicken eggrolls, served with our fan-favorite Boom-Boom sauce

Calamari 15

Calamari rings lightly battered & deep-fried golden brown, served with marinara dipping sauce

Meatballs 13

Italian style homemade beef meatballs in our classic marinara sauce topped with grated cheese

Eggplant Rolettes 15 

Tender eggplant cutlets rolled & stuffed with ricotta cheese, baked with marinara & mozzarella cheese

Baked Brie 15  

Brie served warm with walnuts, fresh fruit, strawberry compote, honey & pita bread

Fried Mozzarella 13 

Lightly battered mozzarella cheese, deep-fried golden brown & served with marinara sauce

Potato Skins 12 



Double-baked potato filled with a blend of cheddar & mozzarella cheese & bacon, served with sour cream

Bacon Wrapped Scallops 15 

Hickory bacon wrapped sea scallops boiled & served with honey-garlic drizzle

Onion Rings 9  

Our thin-cut onion rings are homemade from white onions, battered with a subtle blend of spices

 Can be made gluten free upon request. Gluten free bread available for \$2.  Vegetarian choice..

Please inform your server if you have any allergies. All ingredients are not listed. Ask your server for additional information.

*Consuming undercooked meat may increase your risk of food borne illness, especially if you have medical conditions.



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Salads & Soup

Dressings: Creamy Italian, Thousand Island, Buttermilk Ranch, Balsamic Vinaigrette, Blue Cheese, Low Cal Italian, Greek

Cobb 11

Romaine lettuce, tomatoes, cucumbers, red onions, bacon, gorgonzola cheese & hardboiled egg

The "Wedge" 11

Iceberg lettuce wedge, cucumbers, tomatoes, red onions, bacon, crumbled gorgonzola & blue cheese

Greek 10

Iceberg lettuce, tomatoes, cucumbers, red onions, peppers, pepperoncini, kalamata olives & feta cheese

Caesar 10

Romaine lettuce hearts, croutons & grated parmesan cheese tossed in creamy Caesar dressing

Village 11

Tomatoes, cucumbers, red onions, pepperoncini, kalamata olives, feta cheese & focaccia bread sprinkled with extra virgin olive oil

Grilled Romaine 12

Grilled romaine heart with apples, pears, crumbled gorgonzola cheese & chopped walnuts

Soup du Jour MP

Soup of the day served in a cup or bowl

Add to any salad: grilled chicken 8, four *steak tips 16, two crab cakes 14, *ahi tuna 13, chicken tenders 9, *roasted salmon 16, three *lamb chops 15, five pieces of grilled shrimp 12, calamari 10

Seafood

Nantucket Pie 28

Haddock topped with two Gulf white shrimp & two sea scallops, lightly crumbed & baked in a casserole, finished with a white cream sauce & served with rice & broccoli

Baked Stuffed Shrimp 27

Gulf white shrimp butterflied & filled with seafood stuffing then baked to a golden brown color, served with rice & broccoli

*Atlantic Salmon 26

Fresh Atlantic salmon broiled, finished with chopped walnuts & a maple glaze, served with rice & broccoli

Baked Haddock 25

Local haddock baked in a casserole with a thin layer of Ritz cracker crumbs, served with rice & broccoli

Lemon Peppered Swordfish 28



Grilled swordfish perfectly seasoned with lemon and pepper served with rice & broccoli

Baked Scallops 28

Dry deep sea scallops topped with seasoned Ritz cracker crumbs & butter baked in casserole, served with rice & mixed broccoli

Lobster Ravioli 32

Creamy alfredo sauce with tomatoes and asparagus, served over stuffed lobster ravioli

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Italian

Windham Chicken 25

Chicken tenderloins sautéed in a white wine reduction with artichokes, olives, sun-dried tomatoes, garlic & pepperoni, served over capellini

Chicken Parmigiana 25

Lightly breaded & fried chicken breast, topped with marinara sauce & melted mozzarella cheese, served over capellini

Chicken Marsala 25

Chicken tenderloins, garlic, portabella mushrooms, sage, EVOO & butter in a classic marsala style sauce, served over capellini

Shrimp Scampi 25

White gulf shrimp sautéed with EVOO, garlic, white wine & fresh vine tomatoes in a classic scampi style sauce, served over capellini

Chicken & Broccoli 25

Chicken tenderloins sautéed with garlic, broccoli, & lemon in a white wine butter sauce, tossed with penne pasta & parmesan cheese

Pink Vodka Shrimp 26

Gulf shrimp sautéed with artichokes & tomatoes, served in a creamy pink vodka sauce over penne pasta

Chicken Cordon Bleu 26

Hand-breaded chicken breast topped with swiss cheese, ham & alfredo sauce, served over garlic mashed potatoes

Chicken Picatta 25

Chicken breast medallions lightly breaded & fried, served over capellini pasta then finished with garlic, capers & lemon in a classic picatta sauce

Vegetarian

Eggplant Parmigiana 25

Lightly breaded & fried fresh eggplant, topped with marinara sauce & melted mozzarella cheese, served over capellini

Penne Arrabbiata 24

A fiery tomato sauce made with San Marzano tomatoes, extra virgin olive oil and garlic tossed with penne pasta

Hummus Platter 18

Dinner sized portion of chickpea hummus on a bed of lettuce, cucumber, red onion, tomatoes, olives, pita bread & EVOO drizzle

Baked Brie 15

Brie served warm with walnuts, fresh fruit, strawberry compote, honey & pita bread

Loaded Baked Potato Dinner 18

Baked potato with cheese, broccoli and sour cream served with a side salad


Garlic Medley 24

Sauteed vegetables* in a garlic white wine sauce served over penne pasta

Garden Veggie Delight 24

An assortment of garden vegetables* pan seared, tossed in marinara sauce and served over penne pasta

*Choose from artichokes, asparagus, broccoli, olives, onions, peppers, spinach sun dried tomatoes, tomatoes

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Steaks & Specialties

*Sirloin Steak Tips 28

Beef sirloin steak tips marinated in our seasoned BBQ sauce, grilled & served with garlic mashed potatoes & vegetables

*Rack of Lamb 35

New Zealand frenched rack, seasoned with garlic, EVOO & fresh herbs, grilled to perfection & served with garlic mashed potatoes & vegetables

*Surf & Turf 29

Three grilled lollipop lamb chops and three baked stuffed shrimp filled with seafood stuffing, served with garlic mashed potatoes & mixed vegetables

*Rib Eye 35

16 oz hand cut, aged rib eye steak, well-marbled, dry rubbed, grilled & topped with garlic butter & served with garlic mashed potatoes and vegetables

Ginger Duck 28

Maple Leaf Farms semi-boneless half duck broiled with a honey-ginger glaze, served with garlic mashed potatoes and vegetables

Premium Sides

Baked potato, sautéed spinach, onion rings, french fries (\$2 upcharge)

Desserts

Molten Lava Chocolate Cake 11

Moist dark chocolate cake, enrobed in chocolate & filled with dark chocolate truffle. Served warm with vanilla ice cream, unleashing a rush of molten chocolate

Tiramisu 9

Two layers of sponge cake are soaked with espresso & coffee liqueur, richly layered with cream & mascarpone cheese & finished with a dusting of cocoa powder

Limoncello Mascarpone 9

Delicious & refreshing layers of moist vanilla cake & lemon mascarpone cream topped with white chocolate shavings

New York Cheesecake 9

Sweet & creamy New York style cheesecake in a graham cracker crust, topped with sliced strawberries in syrup

Caramel Peanut Butter & Snickers Cake 9

Deliciously decadent cake with peanut butter mousse swirled with caramel, peanuts & chocolate in a chocolate crum crust garnished with both dark & milk chocolate drizzle & Snickers

Carrot Cake 9

Sweet & moist triple layer carrot cake with sliced walnuts & golden raisins finished with a real cream cheese frosting


Toffee Cake 11

Buttered toffee cake served with vanilla ice cream & whipped cream

Dessert Charcuterie Board

Serves Four 22

A selection of homemade desserts - pound cake, rice krispie treats, brownies served with strawberries, cannoli chips, cannoli dip, espresso ganache and dulce de leche caramel

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