

The Grill

BY WINDHAM MOUNTAIN CLUB

Lunch

STARTERS

TOMATO SOUP 16

Slow Cooked Tomatoes, Heavy Cream, Basil

CHICKEN WINGS 18

Jumbo Wings, House Made Buffalo Sauce, Blue Cheese

GUACAMOLE AND CHIPS 16

Avocado, Lemon, Tomato, Onion, Blue Corn Chips

SALMON CRUDO 26

Ora King Salmon, Yuzu-Agave Nectar, Shallots, Jalapeno, Red Chili Peppers

SHRIMP CEVICHE 22

Wild Shrimp, Lime Juice, Onion, Chili, Cilantro, Cucumber, Tomato

SALADS

Add Chicken +10, Add Tuna Salad +10, Salmon +12

CAESAR SALAD 19

Baby Gem Romaine, Croutons, Parmigiano Reggiano, Classic Dressing

WATERMELON SALAD 16

Feta Cheese, Pickled Onion, Mint

CHOPPED SALAD 20

Cherry Tomatoes, Cucumbers, Radicchio, Mozzarella, Banana Peppers, Champagne Vinaigrette

MAINS

GRILLED CHEESE 17

Three Cheese Blend, Thick Texas Toast, Crispy Fries

CHICKEN TACOS 23

Tinga Style, Cotija Cheese, Chili Pepper, Pico De Gallo, Soft Corn Tortillas

LOCAL CLUB CHEESEBURGER 26

Dirty Dog Farm Beef, NY Cheddar, Lettuce, Tomato, Onion, Crispy Fries, Add Bacon +5

GRILLED CHICKEN SANDWICH 26

Avocado, Lettuce, Tomato, Aioli, Crispy Fries

ROASTED VEGETABLE SANDWICH 24

Mushrooms, Peppers, Zucchini, Balsamic, Focaccia, Side Mixed Greens Salad

CATCH OF THE DAY 36

Chef Mark's Daily Seafood Selection Paired With Seasonal Sides

LINDA'S TUNA SALAD ON FOCACCIA 21

White Tuna, Mayonnaise, Lettuce, Tomato, Pickles, Side Mixed Green Salad

CHEF'S SPECIAL 42

Chef Mark's Daily Selection of Steaks or Chops Paired With Seasonal Sides

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
*Please notify your server of any food allergies or intolerance.