

The Grill

BY WINDHAM MOUNTAIN CLUB

Dinner

STARTERS & SALADS

CAESAR SALAD 18

Croutons, Parmigiano Reggiano, Classic Dressing

TUNA TARTAR 26

Avocado, Sesame, White Soy Sauce, Togarashi, Crispy Wonton

BUTTERNUT SQUASH BISQUE 16

Thai Green Curry, Coconut Milk, Masala Cashews

CLASSIC SHRIMP COCKTAIL 26

Remoulade Sauce, Shredded Lettuce, Lemon

BIBB FINES HERB SALAD 19

Tomato Vinaigrette, Bacon, Mild Blue Cheese

NIMAN RANCH PORK BELLY 25

Aged Sherry Glaze, Red Watercress, Aleppo Pepper Rub

SALMON CRUDO 26

Ora King, Yuzu-Agave Nectar, Shallots, Jalapeno, Chili Oil

ARUGULA FENNEL SALAD 18

Fresh Lemon Juice, Extra Virgin Olive Oil, Salt and Pepper

MAINS

PAN ROASTED ORA KING SALMON 44

Broccolini, Forbidden Black Rice, Lemon Herb Butter

BROILED ICELANDIC COD LOIN 38

Miso-Honey Glaze, Broccoli Fried Rice

½ ROASTED HERITAGE CHICKEN 39

Whipped Potatoes, Watercress Salad, Mustard Demi-Glaze

PRIME NIMAN RANCH NY STRIP 58

Whipped Potatoes, Seasonal Vegetables, Garlic-Herb Butter

PRIME DEMKOTA RANCH FILET MIGNON 59

Broccolini, Whipped Potatoes, Red Wine Demi

CHICKEN POT PIE 36

Celeriac, Carrots, Parsnips, Heritage Chicken, Puff Pastry, Mixed Greens

WAGYU BEEF BOURGUIGNON 48

French Beef Stew, Glazed Vegetables, Whipped Potatoes, Mushrooms

STEAK CHEESEBURGER 28

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

ZUCCHINI STEAKS 32

Miso Glaze, Avocado Mousse, Caper-Date Relish, Black Rice

*We welcome children, but they must remain seated and well-behaved.

*For your convenience, 20% gratuity will be added to your check.

*Please notify your server of any food allergies or intolerance.