The Grill

BY WINDHAM MOUNTAIN CLUB

Lunch

STARTERS

SALMON CRUDO 26
Ora King, Yuzu-Agave Nectar, Shallots, Jalapeno, Chili Oil

TUNA TARTAR 26
Avocado, Sesame, White Soy Sauce, Togarashi, Crispy Wonton

CLASSIC SHRIMP COCKTAIL 26
Remoulade Sauce, Shredded Lettuce, Lemon

OXTAIL CHILI 18
Sour Cream, Shredded Cheese, Grilled Croutons

NIMAN RANCH PORK BELLY 25
Aged Sherry Glaze, Red Watercress, Aleppo Pepper Rub

TOMATO BISQUE 16
Slow Cooked, Heavy Cream, Basil

TALLOW FRIES 8
California Chipperbec Potatoes, Triple Cooked

SUSHI 21
Daily Offering

SALADS

Add Chicken +8, Shrimp +12, Salmon +14

CAESAR SALAD 18
Croutons, Parmigiano Reggiano, Classic Dressing

BIBB FINES HERB SALAD 19
Tomato Vinaigrette, Bacon, Mild Blue Cheese

ARUGULA FENNEL SALAD 18
Fresh Lemon Juice, Extra Virgin Olive Oil, Salt and Pepper

SANDWICHES & PLATES

GRILLED CHEESE & TOMATO SOUP 18
Two Cheese Blend, Thick Texas Toast
Sub Chili +4

CHICKEN SANDWICH 23
Toasted Sourdough, Heritage Chicken Breast, Avocado, Tomato, Lettuce, Aioli, Mixed Greens or Chips

SALMON BLT 32
Ora King Salmon, Dry Cured Bacon, Lettuce, Tomato, Aioli, Pickled Onion, Mixed Greens or Chips

LOCAL DOUBLE CHEESEBURGER 28
Dirty Dog Farm Beef, Lettuce, Pickles, Aioli, NY Cheddar, Fries, Served Medium
Add Bacon +5

LINDA'S TUNA SALAD ON FOCACCIA 21
White Albacore Tuna, Lettuce, Tomato, Dill Pickles, Mixed Greens or Chips

TOMATO TARTE TARTIN 18
Provençale Style, Heirloom Tomato, Zucchini, Shallots, Leeks, Garlic, Baked on Puff Pastry, Mixed Greens

CHICKEN POT PIE 36
Celeriac, Carrots, Parsnips, Heritage Chicken, Puff Pastry, Mixed Greens

ZUCCHINI STEAKS 32
Miso Glaze, Avocado Mousse, Caper-Date Relish, Black Rice

*We welcome children, but they must remain seated and well-behaved.
*Please notify your server of any food allergies or intolerance.
*For your convenience, 20% gratuity will be added to your check.