

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 19

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 FINE 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

LINDA'S TUNA SALAD ON FOCACCIA 21

White Albacore Tuna, Lettuce, Tomato, Dill Pickles, Mixed Greens or Chips

CHICKEN SANDWICH 23

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

TOMATO TARTE TARTIN 18

Provençale Style, Heirloom Tomato, Zucchini, Shallots, Leeks, Garlic, Baked on Puff Pastry, Mixed Greens

SALMON BLT 32

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

CHICKEN POT PIE 36

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

LOCAL DOUBLE CHEESEBURGER 28

Dirty Dog Farm Beef, Lettuce, Pickles, Aioli, NY Cheddar, Fries, Served Medium
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.

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

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