

Starters

YELLOWFIN TUNA NACHOS *new!* 16

Seared Yellowfin Tuna, Wonton Chips, Avocado, Cilantro, Pickled Ginger, Red Cabbage, Chili Lime Aioli, Sweet Soy

MEMPHIS SAUSAGE AND CHEESE 16

Sliced Smoked Sausage, Pepper Jack, Swiss & Cheddar Cheese, Sweet & Dill Pickles, Pepperoncini's

FRIED JALAPENO POPPERS *new!* 11

(8) Breaded Jalapeno and Cheddar Cheese served with Ranch

BAKED PRETZEL 12

Housemade Beer Cheese Dip, Whole Grain Mustard

WINDYKE HUMMUS PLATTER 10

Warm Flatbread, Vegetable Crudit , Garlic Oil

CHIPS & QUESO 12

Homemade Pepper Jack Queso, Tortilla Chips, side of House-Made Salsa

HOME MADE SPINACH DIP 13

Tortilla Chips, Salsa & Sour Cream

WINDYKE WINGS 16

10 Wings Served with Celery & Carrots, Bleu Cheese or Ranch Choose: Sweet & Spicy, Buffalo, Nashville Hot, Lightly Seasoned, or Lemon Pepper

HOUSE CHIPS served with Dill Ranch 8

CHIPS & SALSA Juve's House-Made Salsa 8

Salads & Subs

****ADD GRILLED OR BLACKENED CHICKEN 7 TUNA 10 MAHI 10 SALMON 12 DELI HAM OR DELI TURKEY 5**

DRESSINGS: RANCH, THOUSAND ISLAND, BLEU CHEESE, HONEY MUSTARD, HOUSE VINAIGRETTE, RASPBERRY VINAIGRETTE, CHAMPAGNE VINAIGRETTE

STRAWBERRY FETA 12

Mixed Greens, Candied Pecans, Feta, Dried Cranberries, Sliced Strawberries, Raspberry Vinaigrette

SOUTHWESTERN 14

Romaine Lettuce, Jack Cheese, Seasoned Corn & Black Beans, Diced Onion, Tomato, Tortilla Chips, Tossed in Chipotle Ranch

COBB 12

Romaine, Avocado, Grape Tomatoes, Chopped Egg, Bacon, Bleu Cheese Crumbles

CLUBHOUSE 13

Mixed Greens, Jack & Cheddar Cheese, Hardboiled Egg, Bacon, Cucumbers, Grape Tomatoes, Croutons

CAESAR 10

Romaine, Parmesan, Croutons

WATERMELON FETA *new!* 13

Arugula, Sliced Jalapenos, Red Onion, Blueberries, Radish, Blueberry Balsamic Vinaigrette

GRILLED VEGETABLE PLATE 13

MAHI TACOS 17

2 Fresh Seared Mahi Served in Soft Tortillas, Cabbage Slaw, Pico De Gallo, Cilantro Lime Aioli, served with Tortilla Chips and Salsa

ULTIMATE QUESADILLA

with Chicken \$13 with Steak \$17

Shredded Chicken or Strip Steak, Three Cheese Blend, Onions, Peppers, & Jalape os melted in a Flour Tortilla with Sour Cream & Salsa on the Side

GOLDEN FRIED CHICKEN TENDERS 12

3 Home-Style Chicken Filets, Gold Fried served with Fries & Honey Mustard or Ranch Dipping Sauce

Tossed in: Sweet & Spicy, Buffalo, Nashville Hot, Lemon Pepper \$1.50

The Grille

Handhelds

Choose One: Coleslaw, Fries or Chips, Onion Rings 1.50, Tater Tots 1.50, Fruit 1.50, Vegetable of the Day 1.50, Gluten-Free Bread 2.50

GRILLED TUNA STEAK SANDWICH *new!* 16

Marinated Cucumber Salad, Wasabi Ginger Aioli on a Toasted Ciabatta Roll

SMOKED SALMON BLT *new!* 16

Fried Green Tomatoes, Lettuce, Smoked Bacon, BBQ Aioli on Toasted Sourdough Bread

SOUTHWESTERN GRILLED CHICKEN WRAP 15

Romaine, Tomato, Diced Onion, Jack Cheese. Seasoned Corn and Black Beans, Crispy Tortilla Strips tossed in Chipotle Ranch *new!*

PORK TENDERLOIN BANH MI *new!* 14

Slow Roasted Pork Tenderloin, Cilantro, Cucumbers, Shredded Carrot, Chili Lime Aioli on a Toasted Hoagie Roll

ITALIAN MELT 15

Smoked Ham, Soppressata, Capicola, Provolone, Red Wine Vinaigrette, Pepper Relish, Shredded Lettuce, Tomato on a Toasted Hoagie Roll

CORNED BEEF REUBEN 14

Sauerkraut, Swiss cheese, 1,000 Island, Toasted Rye Bread

WINDYKE BEEF & CHEDDAR MELT 15

Cheddar Cheese, BBQ Sauce, Caramelized Onions, Horseradish Aioli on a Toasted Onion Kaiser Roll

ROASTED CHICKEN GOAT CHEESE SANDWICH 15

Roasted Pulled Chicken, Whipped Goat Cheese, Arugula, Roasted Tomatoes, Garlic Aioli on a Toasted Ciabatta Roll

GRILLED HAM AND BRIE 13

Granny Smith Apples and Pepper Jelly on a Toasted Ciabatta Roll

MAHI SANDWICH 17

Fried, Grilled, or Blackened Mahi Filet, Served on Toasted Ciabatta Bun with Lettuce, Tomato, Red Onion & Cajun Mayo

LOUISIANA CHICKEN WRAP 13

Grilled or Fried Chicken Tossed in Cajun Mayo with Cheddar Cheese, Shredded Lettuce & Tomato

CHICKEN CAESAR WRAP 13

Romaine Lettuce Tossed with Croutons & Grilled Chicken

NASHVILLE HOT FRIED CHICKEN SANDWICH 16

6oz Fried Chicken Dipped in Nashville Hot Sauce, Shredded Lettuce, Dill Pickle, & Ranch Dressing on a Toasted Brioche Bun

WINDY BURGER 13

8oz Black Angus Beef Patty with Lettuce, Tomato, & Pickle on a Toasted Brioche Bun

PATTY MELT 14

8oz Black Angus Beef Patty with Caramelized Onions & Swiss Cheese with Thousand Island Dressing on Your Choice of Bread Add Cheese .75 Mushrooms: 1.50 Bacon (2): 2.25 Egg (1): 2.00

WINDY CLUB 16

Ham, Turkey, Smoked Bacon, Avocado Slices, Cheddar, Swiss, Mayonnaise on Toasted Wheatberry Bread

Split Plate Charge: \$4 includes full side

Tips are voluntary according to service rendered. Should the tip line be left empty, a 20% pre-tax tip will be placed on your account.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Drink Menu

Sparkling

Freixenet, Spain	8	30
La Marca, Italy	9	32
Chic Cava, France	8	30

White

SAUVIGNON BLANC

Decoy, California	9	34
Peju, North Coast, California	12	44
Starborough, New Zealand	9	32

CHARDONNAY

Talbot Kali Hart, Monterey, California	12	44
Woodbridge, California	8	30
Chateau Ste Michelle Indian Wells, Washington	11	39
Mer Soleil, Santa Barbara	11	39

PINOT GRIGIO

Woodbridge, California	8	30
Ecco Domani, Italy	9	34
A-Z, Pinot Gris, Oregon	9	34

Blush

ROSÉ

Prophecy, France	9	34
A-Z, Oregon	11	39

Red

PINOT NOIR

Woodbridge, California	8	30
MacMurray, Central Coast	11	39
Belle Glos, California	14	56

CABERNET SAUVIGNON

DAOU, Paso Robles	12	44
Caymus, California	16	58
Woodbridge, California	8	30
Austin Hope, Paso Robles - 5.5 to 6 Glass Bottle	14	70

MERLOT

Chateau Ste Michelle, Indian Wells, Washington	11	42
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Price Includes 15% Liquor Tax. Subject to 9.25% Sales Tax.

COCKTAILS

DARK MANHATTAN 13.00

Elijah Craig, Luxardo Espresso Liqueur, Chocolate Bitters, Orange Bitters, and Luxardo Cherry

THE EARL 9.00

Tito's Handmade Vodka, Sweet Iced Tea & Lemonade

WINDYKE OLD FASHIONED 12.00

Bulleit Bourbon, Muddled Luxardo Cherry & Orange, a Dash of Orange Bitters & a Splash of Soda

THE GINGER 12.00

Jameson Irish Whiskey, Bitters & Barritt's Ginger Beer with a Squeeze of Lemon

ROYAL 75 12.00

Empress 1908 Gin, St. Germain Elderflower & Lemon Juice, Topped with Champagne

TOP SHELF MARGARITA 12.00

Espolon Tequila, Grand Marnier & Sweet/Sour

PEACH & ORANGE BLOSSOM MARTINI 12.00

Ketel One Botanical Vodka, St. Germain Elderflower & Peach Schnapps

DOMESTIC BEER

Michelob Ultra Cactus Lime	4.11
Michelob Ultra	3.66
Coors Light	3.43
Miller Lite	3.43
Yuengling	3.43
Yuengling Light	3.43
Stella Non-Alcoholic	3.66

PREMIUM BEER \$5.03

Crosstown Traffic IPA	Goldcrest
Wisecre Ananda IPA	Skydog Lager / Amber
Corona	Bibo Pilsner
Heineken / Silver	Tropicalia IPA
Wisecre Tiny Bomb	

NON ALCOHOLIC \$3

Sweet Tea
Unsweet Tea
Water
Sodas
Lemonade

Subject to 9.25% Sales Tax.