

# Windsor Cottage

DINNER MENU

## Appetizers & Salads



HOUSE MADE SEAWEED & GARLIC BUTTER BREAD \$9 VEG  
*sundried tomato spread*

8 WEST COAST OYSTERS ON THE HALF SHELL\* \$38 GF  
*champagne mignonette, baja cocktail sauce, lemon wedge*

TOMATO & BURRATA \$24 VEG GF  
*red onion, white balsamic tomato vinaigrette*

CLASSIC BEEF TARTAR\* \$37  
*diced beef tenderloin, quail egg, caper, shallot, parsley, toasted brioche*

BAJA SEAFOOD CAMPECHANA\* \$27 GF  
*chilled seafood, tomato lime dressing, tostada*

MAINE LOBSTER ROLL\* \$39  
*lobster salad, celery, fennel, lemon aioli, avocado, brioche*

SPRING GREENS & CARROT SALAD \$19 VE GF  
*roasted carrot, mustard frill, banyuls vinaigrette*

OCEAN CLUB CAESAR SALAD \$21 VEG  
*romaine, caesar dressing, olive crouton, parmesan cheese*

### Add-on:

*garlic roasted shrimp\* +\$20 GF*

*roasted chicken breast\* +\$20 GF*

*grilled new york strip steak\* +\$55 GF*

CRISPY GOAT CHEESE FRITTER \$23 VEG GF (CONTAINS NUTS)  
*tomato & basil stewed vegetables, basil aioli, pesto, pine nuts*

DUCK SPRING ROLL\* \$24 (CONTAINS NUTS)  
*pickled kumquat nuoc cham, toasted peanut*

DUNGENESS CRAB CAKE\* \$36 GF  
*dungeness crab, ravigote sauce, dragon fruit, cucumber, avocado*

KOREAN SHORT RIB BAO BUN\* \$26 (CONTAINS NUTS)  
*braised short rib, hoisin glaze, pickled vegetables, cilantro, peanut*

## Main Course

PAN ROASTED CHICKEN BREAST\* \$39  
*cous-cous, piquillo, herb salad, harissa jus*

WINDSOR BURGER\* \$29  
*double angus beef patty, sliced cheddar, occ burger sauce,  
pickle, onion, lettuce, french fries*

OCEAN CLUB SANDWICH \$27  
*roasted turkey, shaved ham, crispy bacon, cheddar cheese,  
tomato, lettuce, dijonnaise*

GRILLED NEW YORK STRIP\* \$67 GF  
*crispy potato, chimichurri, grilled asparagus, roasted shallot*

CALIFORNIA SEABASS\* \$51  
*artichoke, gnocchi, asparagus, tomato, artichoke basil sauce*

GRILLED ANGUS BEEF TENDERLOIN\* \$71 GF  
*twice baked potato, charred broccoli rabe, madeira shallot jus*

FLASH FRIED EGGPLANT \$29 VE (CONTAINS NUTS)  
*soy, lime, peanut, thai basil, cilantro, jasmine rice*

VE VEGAN | VEG VEGETARIAN | GF GLUTEN FREE

*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. For guests with food allergies, please inform your server before placing your order. 18% automatic gratuity for parties of 6 or more*