

Small Plates

Soup of the Day 13
Chef's Daily Preparation

Gumbo of the Day 13
Chef's Daily Preparation

Baby Lettuce 13
House Caesar, Fried Anchovies, Grated Manchego
Sauvignon Blanc, Henri Bourgois "Les Baronnes", Sancerre, 2016

Watermelon and Heirloom Tomato Salad 14
Compressed Watermelon, Burrata,
Maple Balsamic Pearls, Basil Oil
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand, 2018

Ravioli 16
Spinach Ricotta Ravioli, Roasted Pepper Coulis
Roasted Artichoke and Tomato
Château d' Epiré, Savennieres, 2016

Lobster 18
Lemongrass Poached Lobster, Creamed Kale,
Crispy Phyllo, Yogurt
Schramsberg, Blanc de Blancs, Brut, 2014

The Grill Room Crab Cake 21
Creamy Corn Succotash, Sweet Potato Hay,
Cilantro Vinaigrette
Riesling, Willamette Valley Vineyards,
Willamette Valley, Oregon, 2017

Oysters 17
Fried Oysters, Pickled Mirlitons, Buttermilk Aioli,
Arugula, Chili Butter
Avinyo, Cava, Brut, Reserva, 2015

Foie Gras 22
Seared Foie Gras, Blueberry Compote,
Pear, Mini Beignets
Chateau Haut-Mayne Sauternes, 2011

THE GRILL ROOM

AT WINDSOR COURT

Caviar

*Served with Traditional Accoutrements,
Chopped Egg, Red Onion, Creme Fraiche,
Chive, Cornbread Blini*

**Paddlefish, Polyodon Spathula,
Wild Raised, USA**
Silver hued pearls with an earthy
and slightly buttery flavor
2oz/90

**White Sturgeon Gold,
Acipenser Transmontanus,
Farm Raised, Idaho**
Beautiful dark brown pearls with rich nutty flavor
1oz/120
Piper Heidsieck, "Cuvee 1785" Brut, NV

CULINARY TEAM

Vlad Ahmadyarov • Joe Long

Rommel Richard • Ricky Anderson

SOMMELIER – Bill Burkhart

Valet Parking is Complimentary for all Grill Room Guests

A Gratuity of 22% is Added to Parties of 6 or More

Please Refrain from the Use of Cell Phones Inside the Dining Room

Main Courses

Chilean Sea Bass 37
Tomato Almond Pesto, Squash, Lemon Zest, Basil
Chardonnay, Mer Soleil, "Reserve", Santa Lucia Highlands, 2016

Scallops 36
Pappardelle, Crawfish, Shimeji, Beurre Monte
Riesling, Trimbach, Alsace, 2014

Red Fish 39
Cauliflower Puree, Haricot Verts,
Jumbo Lump Crabmeat, Creole Meuniere
Chardonnay, William Fevre, "Champs Royaux", Chablis, 2017

Beef Strip 49
Duck-Fat Roasted Potatoes, Broccoli Rabe,
Thyme Butter, Red Wine
Cabernet Sauvignon, Justin, "Isosceles", Paso Robles, 2015

Duck Breast 37
Butternut Squash Puree, Brussels Sprouts Leaves,
Huckleberry Compote, Duck Jus
Pinot Noir, Route Stock, Sonoma Coast, 2015

Lamb 41
Lamb Loin, Parmesan Risotto, Wild Mushrooms
Cipollini, Salsify, Pan Jus
Tempranillo, Pruno, "Finca VillaCreces", Ribera del Duero, 2014