

APPETIZERS

Fried Green Tomatoes: <i>Topped with crawfish tasso beurre blanc</i>	9
Smoked Tuna Dip: <i>House smoked tuna, pickled vegetables, toasted pita</i>	10
Seared Diver Scallops: <i>Ginger soy glaze, Asian sesame greens, Thai Carrot salad</i>	12
Lamb Spare Ribs: <i>Bourbon and honey glaze</i>	12
Crab Cakes Pomodoro: <i>Pan seared crab cakes over a rich tomato and herb sauce</i>	16
Gulf Shrimp Cocktail: <i>Served with house-made cocktail sauce</i>	17
Jumbo Coconut Shrimp: <i>Fried Gulf shrimp, mango sweet chili sauce</i>	17

SOUPS & SALADS

Four-Onion Gratin	7
Seafood Chowder	12
Classic Caesar Salad: <i>Chopped romaine hearts, house Caesar dressing, garlic croutons, parmesan crisp</i>	6
Wind Creek Wedge: <i>Baby Iceberg wedges, shaved red onion, applewood smoked bacon, Bleu Cheese, grape tomato and hard boiled egg, topped with buttermilk dressing</i>	6
Wilted Spinach Salad: <i>Candied pecans, granny smith apple, sun dried cherry, fried goat cheese, Pancetta vinaigrette</i>	7
Southwest Shrimp Salad: <i>Butter lettuce, chili dusted shrimp, shaved red onion, fire roasted red pepper and corn, chipotle ranch, wonton strips</i>	8

SEAFOOD SELECTIONS

Stuffed Lobster Tail Duo: <i>Broiled lobster tails stuffed with shrimp, scallops, red peppers, and gruyere cheese</i>	Market Price
Broiled Pesto Salmon: <i>Atlantic Salmon topped with basil pesto, served over parmesan polenta with cherry tomato chutney, sautéed spinach</i>	28
Gulf Coast Shrimp & Grits: <i>Gulf shrimp, sausage, mushrooms, crawfish tasso gravy, over smoked gouda grits</i>	30
1 or 2 Pounds of Crab Legs: <i>Chilled or steamed</i>	36/72
Seafood Linguine: <i>Gulf shrimp, diver scallops, lump crab meat, Linguine pasta with mornay sauce and toast point</i>	40

CHEF'S SPECIALS

Peppercorn Crusted Beef Tenderloin: <i>Sliced beef tenderloin, Elberton Blue demi-glaze, potatoes Lyonnaise, grilled asparagus</i>	30
Vermont Quail: <i>Two smoked Vermont quail, wild mushroom risotto cake, bourbon honey glaze</i>	32
Blackened Pork Chop and Prawns: <i>Double cut pork chop and prawns, smoked gouda grit cake, pineapple mango relish</i>	34
Bison Ribeye: <i>14 oz. cut of Rocky Mountain Bison ribeye, mushroom ragoût, port wine reduction</i>	40



STEAKHOUSE CUTS

All steaks are broiled to your specifications and topped with Maître d'Hotel Butter.

6 oz. Petite Filet Mignon	36	12 oz. Prime Rib	36
9 oz. Filet Mignon	44	Bone-in Prime Rib	50
14 oz. New York Strip	44	32 oz. Porterhouse	89
14 oz. Ribeye	44		

ACCOMPANIMENTS

Bordelaise, Hollandaise, Béarnaise	5
Au Poivre	6
Black and Bleu	7
Crab Oscar	12
Grilled Prawns	14

SIDES

Salt-Crusted Baked Potato	6	Vegetable Medley	6
Truffle Pomme Frites	6	Grilled Asparagus	6
Roasted Garlic Mashed Potatoes	6	Sautéed Mushrooms	6
Sautéed Spinach	6	Sweet Potato Soufflé	7
Smoked Gouda Macaroni and Cheese	6	Lobster Macaroni and Cheese	12

DESSERTS

Banana Pudding Flambé: <i>House made vanilla pudding over a shortbread cookie, topped with flambéed bananas and meringue</i>	7
Crème Brûlée: <i>Rich custard topped with caramelized sugar</i>	8
New York Cheesecake: <i>Traditional New York Cheesecake topped with caramel and chocolate sauce, toasted pecans, and whipped cream</i>	9
5-Layer Chocolate Cake: <i>Decadent layers of dark chocolate cake and rich chocolate mousse, frosted with a velvety chocolate buttercream</i>	10

An automatic gratuity of 18% will be added to parties of six or more.

