



## APPETIZERS

- SOUP DU JOUR** House made seasonal soup 8  
**PORTABELLA RAVIOLIS** Ricotta cheese, red pepper coulis, brown butter, local greens 11  
**MUSSELS MARINIÈRES** Garlic, lemon, duck fat, white wine, parsley, baguette 16  
**MARYLAND CRAB CAKES** Cajun remoulade, jalapeno jelly 15

## SALADS

- WINDROSE HOUSE SALAD** Local greens, tomato, red onion, carrot, champagne vinaigrette 6  
**GRILLED ROMAINE SALAD** Tomato, parmesan, anchovy, hearts of Romaine, Caesar dressing 10  
**MUSHROOM & BACON SALAD** Roasted Shiitake, goat cheese, dried cranberries, local greens, bacon & apple vinaigrette 12

## MAIN

- SHRIMP SCAMPI** Shrimp, cherry tomatoes, asparagus, basil, garlic, white wine, butter, lemon and linguine 26  
**14 OZ. RIBEYE** Mashed potatoes, seasonal vegetables 38  
**8 OZ. FILET MIGNON** Mashed potatoes, seasonal vegetables 38  
**DUCK A L'ORANGE** Carrot, fingerling potatoes, blood orange 30  
**BRAISED LAMB SHANKS** Creamy polenta, carrots, red pearl onion, demi glace 40  
**CHICKEN AU VIN** Mashed potatoes, Shiitake mushroom, carrot, red wine, brandy 26  
**SALMON A LA PLANCHA** Parsnip, fennel, pearl onion, candied tomato 28

## STEAK ENHANCEMENTS

- SAUTEED SHRIMP** 10  
**DEMI GLACE** Reduced veal stock, shallots, port wine 4

## DESSERTS

- SEASONAL CRÈME BRULÉE** Creamy custard, caramelized sugar 8  
**CHOCOLATE MOUSSE** Peruvian chocolate, Chantilly cream, graham cracker 8  
**STRAWBERRY SHORTCAKE** Chantilly cream, macerated strawberries 9

\*20% Service Charge for Parties of 6 or More

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness