

windsor cottage

beginnings

SHUCKED PACIFIC OYSTERS* half dozen 25, full dozen 40 † cocktail sauce, lemon, champagne mignonette

SHEERWATER CRAB CAKE 28 ravigote sauce, charred citrus, zucchini basil pesto

ROASTED BUTTERNUT SQUASH SOUP 14 † italian parsley oil, toasted almonds

ORGANIC FARM STAND GREENS 16 ♥ † shaved garden vegetables, endive, radicchio, sherry vinaigrette, marcona almonds

CLASSIC CAESAR SALAD 16 🌿 baby romaine, torn croutons, roma tomatoes, lemon caesar dressing, parmigiano reggiano

CALIFORNIA WEDGE SALAD 18 avocado crema, tomatoes, torn croutons, house made bleu cheese dressing, candied bacon, shaved onion

HOUSE MADE FRESH RICOTTA GNUDIS 22.50 wild mushroom ragout, watercress coulis, parmesan

MOULES-FRITES 26 steamed Prince Edward Island mussels, white wine, garlic, parsley butter, french fries

steaks ^{AND} chops

18OZ PORK PORTERHOUSE 48 † charbroiled pork porterhouse, caramelized onion jam, braised cabbage, roasted apple

CAB 8OZ BEEF TENDERLOIN 52 † wet-aged, center-cut beef tenderloin, confit vine tomato, braised shallot, mashed potatoes, green peppercorn sauce

FORK TENDER BRAISED BONE-IN SHORT RIB 56 † bourbon glaze, caramelized shallots, glazed carrots, mashed potatoes

NAPA VALLEY LAMB DUET 58 † double lamb chop & braised shoulder, piment d'ville, confit vine tomato, asparagus

AGED PRIME 14OZ NY STRIP LOIN 64 † long-aged prime New York strip, roasted fingerling potatoes, confit vine tomato, braised shallot

CARVED TABLESIDE 38OZ PRIME TOMAHAWK 135 † long-aged certified usda prime tomahawk, maldon sea salt, roasted mushroom, crispy fingerling potatoes, beurre maître d'hôtel

make it a surf ^{AND} turf

shrimp scampi 31
butter-poached king crab legs 35
jumbo lump crab crusted 36

a la carte sauces

beurre maître d'hôtel 5
bordelaise sauce 5
chimichurri 5
green peppercorn sauce 6

a la carte sides

braised cabbage 9
crispy potatoes 9
harissa couscous 9
parmesan truffle fries 9
bleu cheese mac + cheese 10
pan-roasted mushrooms 13
grilled asparagus 13
mashed potatoes 9
cheddar mashed potatoes 11

entrées

SLOW-BAKED ACORN SQUASH 26 ♥ Israeli couscous, orange-glazed root vegetables, herb salad

ROASTED JIDORI CHICKEN BREAST 35 † porcini mushrooms, roasted chestnuts, glazed celery root, cabbage, marsala reduction

LOCAL HALIBUT 37 Italian parsley risotto, confit piquillo peppers, preserved lemon

LOCAL SEA BASS 37 † braised sunchokes, fingerling potatoes, confit radishes, saffron citrus beurre blanc

† GLUTEN FREE ♥ VEGAN 🌿 VEGETARIAN

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

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wine by the glass

		6oz	bottle
SPARKLING			
Riondo, Prosecco	Italy	15	60
Chandon, Brut	California	16	65
Etoile, Rosé	Carneros	25	102
Veuve Yellow Label	France		126
Elouan, Rosé	Oregon	16	60
WHITE			
Chateau St. Michelle, Eroica, Riesling	Washington	20	75
Terlato, Pinot Grigio	Italy	22	84
Domaine des Brosses	Sancerre		83
Duckhorn, Sauvignon Blanc	Napa Valley	20	75
Domaine de la Denante	France		78
Frank Family, Chardonnay	Carneros	24	91
Cakebread, Chardonnay	Napa Valley	32	124
RED			
Elk Cove, Pinot Noir	Willamette Valley, OR	20	77
Merry Edwards, Pinot Noir	Sonoma Coast	29	111
Bodega Norton, Malbec	Argentina	19	72
Ferrari-Carano, Merlot	Sonoma County	19	72
Daou, Cabernet Sauvignon	Central Coast	22	84
Crossbarn, Cabernet Sauvignon	Napa Valley		112
Chateau Leoville Poyferre	Saint Julien, France		185

Daily house red & white wine selections available, \$9 a glass

cocktails

COTTAGE CUP 13

pimm's #1 cup, ketel one botanical cucumber-mint, lemon juice, pure cane syrup, cucumber, mint, strawberry, club soda

BRAMBLE 12

botanist gin, lemon juice, pure cane syrup, blackberries, club soda

CARIBBEAN HIGBALL 13

ron zacapa 23, cointreau, lime juice, angostura bitters, ginger beer

FARMSTAND FIZZ 14

don julio blanco, agave, lime juice, jalapenos, club soda, celery bitters

SPRING JULEP 13

fresh muddled lemon & mint, basil hayden dark rye, pure cane syrup, angostura bitters, club soda

bourbon

knob creek		16.50
basil hayden's		16.50
booker's		18.50
bulleit		14.50
woodford reserve		16.50

scotch

talisker	10 yr	20.50
macallan	12 yr	18.50
oban	14 yr	24
macallan	18 yr	75

cognac

hennessy	vs	18.50
remy martin	vsop	18.50
courvoisier	vsop	16.50
hennessy	xo	50

beers

10

stone tropic of thunder lager
ballast point sculpin grapefruit ipa
coronado brewing weekend vibes ipa
stone ipa

9

bud light
coors light
corona
heineken
amstel light
stella artois
guinness
beck's (n/a)