

# ENTREE

Ribeye \$34.00 Certified Black Angus beef served with Seasonal Vegetables and Mashed Potatoes

#### **Bourbon Glazed Porkchop** \$19.00

Served with Seasonal Vegetables and Mashed Potatoes

# Crab Ravioli

\$25.00 Maryland Crab, Ricotta, Onions, Scallions, and Lemon tossed in Tomato Cream Sauce

#### Salmon

Served with White Wine Lemon Beurre Blanc, Seasonal Vegetables and Herbed Rice

### Grouper

Served Blackened or Indian Cilantro rub with your Choice of Basmati Rice or Mash Potatoes and Seasonal Vegetables or Brussels Sprout

### Herb Chicken Pasta

Blackened Chicken over fettuccine with a Creamy Mushroom Garlic Sauce

#### **Chicken Parmigiana**

Topped with Mozzarella and Marinara and served with Garlic Butter Fettucine

## **Chicken Marsala**

Chicken Cutlets with Marsala Mushroom Wine Sauce served with Mashed Potatoes

### The Windsor Burger

Bacon, American Cheese, Sautéed Onions, Tomato, Lettuce, Pickles, Dijonaise, Choice of Fries

#### **Chicken Strips** \$11.00

Three Hand Battered Chicken Strips with Honey Mustard with your Choice of Fries

# **Grilled Chicken Salad**

\$16.00

\$22.00

\$24.00

\$19.00

\$19.00

\$19.00

\$13.00

Served with your Choice of Classic or Blackened Chicken on a Windsor or Caesar Salad

\$20.00 **Blackened Salmon Salad** 

Served with your Choice of Windsor or Caesar Salad

# STARTER

Glazed Chicken Bites	\$10.00
Chicken wrapped in Bacon dredged in Brown Su Signature Spices	gar and
<b>Rock and Roll Shrimp</b> Breaded, Fried Shrimp drizzled with Spicy Aioli	\$10.00
	\$10.00
<b>Pimento Cheese Fritters</b> Pimento Cheese Deep Fried and Served with a 13 Colony Pepper Jelly	
<b>Pickle Chips</b> Pickles with a crispy coating served with Ranch	\$7.00
Spinach and Artichoke Dip	\$8.00
Hot Spinach and Artichoke Dip served with Hous Tortilla Chips	
Caesar Salad	\$7.00
Romaine tossed with House Made Croutons, Shr Parmesan, and Caesar Dressing	edded
<b>Windsor Salad</b> Spring Mix with carrots, tomatoes, and cucumber	<b>\$6.00</b> 's
Grilled Romaine Salad	\$8.00
Lightly seasoned Romaine Heart and Tomatoes. Drizzled with a Balsamic glaze and truffle oil	
DESSERT	
Caramel Sea Salt Cheesecake	\$8.00
Crème Brûlée	\$8.00
Southern Skillet Cookie served w/	\$8.00
Vanilla Bean Gelato	-
Double Decker Strawberry Shortcake	\$8.00
Cheesecake	
Death by Chocolate Cake	\$8.00

Monday - Saturday 5:00pm - 9:00pm

Call (229) 924-1555 **Reservations or To Go/Curbside Pickup**