

Small Plates

Soup of the Day 13
Chef's Daily Preparation

Gumbo of the Day 13
Chef's Daily Preparation

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

Beets and Citrus* 14
Hearts of Palm, Radishes,
Louisiana Citrus Vinaigrette, Frisee, Basil Oil
Sauvignon Blanc, 13 Celsius, Marlborough, New Zealand, 2016

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 Classic Crab Cake 21
Classic Remoulade, Spicy Greens
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

Red Snapper* 38
Courtboullion, Baby Carrots, Turnips, Swiss Chard,
Roasted Fennel, Tomato
Chardonnay, Ramey, Russian River Valley, 2015

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, Domaine Laroche, "Saint Martin", Chablis, 2015

Beef Strip* 47
Asparagus, Truffle Potato Puree, Bordelaise
Proprietor's Blend, Chappellet, "Mountain Cuvée", Napa, 2016

Duck Breast* 37
Butternut Squash Puree, Brussels Sprouts Leaves,
Huckleberry Compote, Duck Jus
Pinot Noir, Landmark, Monterey, Sonoma, Santa Barbara, 2015

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

Rabbit 38
Sweet Potato Puree, Roasted Candied Beets,
Pearl Onions, Braised Fennel, Mustard Cane Syrup
Pinot Noir, Claude Riffault, "La Noue" Sancerre, 2017