WINDHAM RESTAURANT

APPETIZERS

GENERAL TSO'S CHICKEN - Deep-fried battered chicken tossed in a sweet and spicy Asian sauce with Thai chilies. 13

HUMMUS PLATE - Chickpea hummus on a bed of lettuce, cucumber, red onion, tomatoes, olives, pita bread and EVOO drizzle. 12

CHICKEN WINGS - Chicken wing sections coated with your choice of sauce. 12 (Buffalo - Thai Chili - BBQ)

POT STICKERS - Fried chicken & Chinese vegetable filled dumplings, served with Szechwan dipping sauce. 11

SHRIMP & CRAB CAKES - Pan-fried Maryland style crab cakes mixed with diced shrimp and served with tartar sauce. 14

LOLLIPOP LAMB CHOPS - New Zealand lamb chops (4) marinated in olive oil, garlic and herbs then grilled to perfection. 16

CRAB RANGOONS - A blend of Maryland crab & cream cheese in a wonton wrapper, fried and served with an orange dipping sauce. 12

CHICKEN TENDERS - Chicken tenderloins lightly battered and fried golden brown, served with our homemade marinara sauce. 12

BAKED STUFFED CLAMS - Two clam shells filled with a mixture of clams, Italian herbed crumbs and spices, baked golden brown. 12

MEATBALLS- Three Italian style homemade beef meatballs in our classic marinara sauce topped with grated cheese. 12

EGGPLANT ROLETTES - Tender eggplant cutlets rolled and stuffed with Ricotta cheese, baked with marinara and mozzarella cheese. 12

TEMPURA SHRIMP - Lightly battered tempura shrimp, deep-fried golden brown and served with Thai chili dipping sauce. 13

FRIED MOZZARELLA - Lightly battered mozzarella cheese, deep-fried golden brown and served with marinara sauce. 10

TOASTED CHEESE RAVIOLI - Five cheese ravioli, lightly breaded and deep fried, served with a marinara dipping sauce. 10

SALADS

THE "WEDGE" - Iceberg lettuce wedge, cucumbers, tomatoes, red onions, bacon, crumbled Gorgonzola and Bleu cheese dressing. 9

GREEK - Iceberg lettuce, tomatoes, cucumbers, red onions, peppers, pepperoncini, Kalamata olives and Feta cheese. 9

CAESAR - Romaine lettuce hearts, croutons and grated Parmesan cheese tossed in creamy Caesar dressing. 9

VILLAGE - Tomatoes, cucumbers, red onions, pepperoncini, Kalamata olives, feta cheese and focaccia bread sprinkled with extra virgin olive oil. 9

GRILLED ROMAINE - Grilled Romaine heart with apples, pears, crumbled Gorgonzola cheese and chopped walnuts. 10

ADD TO ANY SALAD: grilled chicken 9. steak tips (4) 14. crab cakes (2) 13. roasted salmon 15. lamb chops (3) 14. grilled shrimp (4) 11.

ENTREES

BAKED STUFFED SHRIMP - Gulf white shrimp filled with seafood stuffing then baked to a golden brown, served with rice and vegetable. 24

WALNUT SALMON - Fresh Atlantic salmon broiled, finished with chopped walnuts and a maple glaze, served with rice and vegetable. 23

BAKED HADDOCK – Baked local haddock with a thin layer of Ritz cracker crumbs, served with rice and vegetable. 21

WINDHAM CHICKEN - Chicken sautéed with artichokes, olives, sun-dried tomatoes, garlic and pepperoni, served over capellini. 21

CHICKEN PARMIGIANA - Breaded and fried chicken breast, topped with marinara sauce and melted mozzarella cheese, served over capellini. 21

CHICKEN & BROCCOLI - Chicken sautéed with garlic, broccoli, lemon and butter, tossed with penne pasta and parmesan cheese. 21

CHICKEN PICATTA - Chicken medallions breaded and fried, served over capellini pasta finished with garlic, capers in a classic Picatta sauce. 22

CHICKEN CORDON BLEU - Pan-fried chicken breast with Danish ham, Swiss cheese and Alfredo sauce served over mashed potato. 21

SIRLOIN STEAK TIPS - Beef sirloin tips marinated in BBQ sauce, grilled and served with garlic mashed potatoes and vegetable. 24

Consuming undercooked meat may increase your risk of food borne illness, especially if you have medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

All ingredients are not listed. Ask your server for additional information.