

To Begin

Soupe du Jour \$6

Herbed Preserved Mediterranean Olives and Toasted Almonds \$4

Dips and Pita

Hummus with Tahini, Baba Ganoush or Walnut-garlic with hot and sweet peppers and pomegranate syrup
1 for \$5 2 for \$9 3 for \$13

Slow Roasted Tomato Bruschetta

Roasted garlic, basil, Grana Padano and extra virgin olive oil \$6/\$11

Italian Sausage and Eggplant Bruschetta

Italian sausage, slow roasted tomato, pickled eggplant, Vidalia onions and balsamic \$6/\$11

Goat and Fig Tart

Warm goat cheese, Marsala caramelized onions, greens, puff pastry tart and fig coulis \$7

Tequila and Lime Shrimp Sizzle

Red and green peppers, onions, tomato and crustini \$12

Carpaccio di Vittore

Enright's farm beef, Grana Padano, fried capers, micro greens, white truffle oil and sea salt \$7

Crispy Calamari

Spanish smoky tomato and garlic sauce \$6/\$11

Marinière Mussels

Olive oil, garlic, shallot, white wine and crustini 7/12

Portuguese Inspired Mussels

Garlic, cilantro, red wine, chorizo and tomato broth \$7/\$12

Brie Fondant

Shane's Apiaries honey, red wine poached Bosc pear, espresso ladyfinger, roasted walnuts, crustini \$15

The Garden

Add to any dish chicken or shrimp \$5, tofu \$3

Granny Smith & Baby Spinach

Apple balsamic vinaigrette, candied pecans, Stilton cheese \$7/\$12

Herbed Goat Cheese Salad

Local greens, roasted red pepper, sunflower seeds and house dressing \$7/\$12

Fattouche Salad

Tomato, cucumber, radishes, red onions, crispy sun dried tomato pita, greens and balsamic dressing
\$6/\$11

Knife and Fork Caesar

Romaine, crisp pancetta, shaved Grana Padano, roasted garlic croutons, Caesar dressing \$7/\$12

Pasta

Add to any dish chicken or shrimp \$5, tofu or chorizo \$3

Fettuccine Italian Sausage

Garlic, Italian sausage, artichoke, marinated eggplants and rosé sauce \$19

Linguini Gorgonzola Chicken Carbonnara

Garlic, shallots, bacon, broccoli, grape tomatoes and cream \$21

Vegetarian Cannelloni au Gratin

House made and stuffed with roasted garlic, spinach, ricotta, crimini, Grana Padano, and served with sundried tomato sauce \$18

Spaghettoni Seafood

Garlic, shallots, tiger shrimp, mussels, preserved lemon, caper, olives, cherry tomatoes and rosemary infused extra virgin olive oil \$22

Pad Thai

Asian style vegetables, cilantro, roasted peanuts and Thai coconut sauce \$18

The Land & Sea

7oz Filet Mignon

mushroom ragout, roasted garlic and rosemary mashed potatoes, market vegetables and port shallot demi-glace \$30

add grilled shrimps \$5.50

Grilled Rib Eye and Beurre Café de Paris

Herb crusted marrowbone and shoestring fries \$28

add grilled shrimps \$5.50

Chicken Supreme Confit

Preserved lemon, olives, saffron jus, green beans and herb roasted fingerling potatoes \$24

Peking Style Chicken Supreme

Blood orange chipotle sauce, oyster king mushroom, edamame, pickled red onions, baby bok choy and basmati \$24

Caramelized Sustainable Atlantic Salmon

Cilantro lime and chili glaze, oyster king mushroom, edamame, pickled red onions, baby bok choy and basmati \$24

Braised Lamb Shank Provençal

Market vegetables, roasted garlic and rosemary mashed potatoes \$24

Friday & Saturday local food and wine specials

Gourmet Pizza

Add to any dish chicken or shrimp \$5, tofu or chorizo \$3

Margharita

Tomato sauce, mozzarella, bocconcini and fresh basil \$13

Portobello and Truffle

Roasted Portobello mushrooms, roasted red pepper, leeks, house pickled red onion, Fontina cheese, roasted garlic bianca sauce and truffle oil \$14

Pesto and Goat Cheese

Pesto, spinach, tomato confit and herbed goat cheese \$14

Sandwiches & Burgers

*All sandwiches are on 6" multigrain focaccia
All sandwiches come with your choice of fries or greens.
Add any of our specialty salads for \$3*

Tofu Avocado

Tofu marinated in herbs and spices, avocado, roasted red pepper, greens and miso aioli \$14

Portobello Fontina

Roasted Portobello, fontina, sage and walnut patty, tomato, greens and mushroom jus \$14

Chef's Favorite Burger

Local ground beef stuffed with mushroom and fontina cheese, topped with slow roasted tomatoes, crispy onions, Gribiche sauce, greens and focaccia bun \$15

Windmills Gourmet Beef Burger

Local ground beef topped with pancetta, brie, greens, red onions, tomato & roasted red pepper aioli and focaccia bun \$15

Windmills Original Veggie Burger

Seasoned chickpea patty made in-house, mustard, onions, tomatoes and sprouts \$14

Please inform server of any food allergies

15% gratuity may be added to tables of 8 or more

Proudly supporting local farmers, local purveyors and the sustainable Canadian Fisheries