



DINNER MENU "A"

Signature Salad

Fresh greens with spiced pecans, red onions, tomato, green apple and Crumbled bleu cheese, tossed with 'Windows' vinaigrette dressing.

Grilled Tenderloin

Center cut filet mignon grilled and served atop a Boursin cheese crouton garnished with caramelized onion and served with 'Windows' gourmet mashed potatoes and vegetable medley.

Chicken Chesapeake

Tender chicken breast stuffed with jumbo lump crabmeat, sautéed spinach and prosciutto, baked golden and served with a Dijon cream sauce, served with rice and vegetable medley.

Salmon Imperial

Fresh Norwegian Salmon filet topped with jumbo lump crabmeat, Bound in a seasoned Mayonnaise, topped with the Chef's Own Imperial sauce and baked golden served with rice and vegetable medley.

Chocolate Mousse or Seasonal Berries

\$ 34.95 per person



DINNER MENU "B"

Caesar or House Salad

*Crisp blend of mixed greens, red onion, tomato, cucumber,
Parmesan cheese and croutons, with your choice of dressing.*

Grilled Breast of Chicken

With your choice of:

Marsala with mushroom sauce

Picatta with lemon caper butter sauce

Milano with mozzarella and marinara sauce

Jamaican Jerk with a honey mustard drizzle

Rib Eye Steak

*16 oz rib eye steak with a dry chili rub topped with roasted
Jalapeno compound butter and served with 'Windows' gourmet mashed
potatoes and vegetable medley.*

Crab Cakes

*Two 4 oz. crab cakes lightly bound in a seasoned mayonnaise,
Broiled and served with rice and vegetable medley.*

*Chocolate Mousse
or Seasonal Berries*

\$ 32.95 per person



DINNER MENU "C"

Cream of Crab

Or House Salad

*Crisp blend of mixed greens, red onion, tomato, cucumber,
Parmesan cheese and croutons, with your choice of dressing.*

Prime Rib of Beef

*A 12 oz. cut of slowly roasted rib of beef, served with au jus and
a creamy horseradish sauce, served with 'Windows' gourmet
mashed potatoes and vegetable medley.*

Jamaican Scampi

*Shrimp & Scallops sautéed in a garlic butter sauce with Jamaican jerk,
Seasoning served over fusilli pasta.*

Chicken Chesapeake

*Tender chicken breast stuffed with jumbo lump crabmeat, sautéed
spinach and prosciutto, baked golden and served with a Dijon
cream sauce, served with rice and vegetable medley.*

Chocolate Mousse

Or Seasonal Berries

\$ 29.95 per person



DINNER MENU "D"

House Salad

*Crisp blend of mixed greens, red onion, tomato, cucumber,
Parmesan cheese and croutons, with your choice of dressing.*

Grilled Sirloin Medallions

*Two 4 oz. medallions, grilled to your liking and topped
With a red wine mushroom sauce, served with
Windows' gourmet mashed potatoes and vegetable medley*

Chicken Milano

*Tender boneless breasts of chicken coated in Panko breading sautéed golden
topped and baked with our homemade marinara sauce
and mozzarella cheese*

Caribbean Tilapia

*Fresh boneless filets of Tilapia, grilled and lightly dusted with
Caribbean Jerk, then topped with hand picked jumbo lump crabmeat
And a lemon butter sauce, served with rice and vegetable medley.*

*Chocolate Mousse
Or Seasonal Berries*

\$ 26.95 per person



DINNER MENU "E"

Soup of the Day or House Salad

*Crisp blend of mixed greens, red onion, tomato, cucumber,
Parmesan cheese and croutons, with your choice of dressing.*

Medallions of Pork

*Medallions of pork tossed with quartered mushroom in a cognac Dijon
Cream, served on a bed of roasted garlic mashed potatoes with
vegetable medley.*

Thai Chicken Pasta

*Marinated chicken, pan seared, with julienne carrots and scallion,
Tossed with linguini and a spicy peanut sauce*

Grilled Salmon

*Fresh Norwegian Salmon filet, grilled and topped with a lemon dill
Buerre blanc. Served rice and vegetable medley.*

Chocolate Mousse Or Seasonal Berries

\$ 24.95 per person