



**WINDWARD**  
TAVERN





## Wine

### Crisp & Dry White Wine

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	Glass	Bottle
<b>Two Vines, Chardonnay</b> <i>Washington State</i>	6.25	24.00
<b>Alverdi, Pinot Grigio</b> <i>Terre degli Osci, Italy</i>	6.25	24.00
<b>Noblio, Sauvignon Blanc</b> <i>New Zealand</i>	9.00	34.00
<b>Santa Margherita, Pinot Grigio</b> <i>Alto Adige, Italy</i>		48.00

### Medium to Full-Bodied White Wine

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<b>J. Lohr Riverstone, Chardonnay</b> <i>California</i>	9.00	34.00
<b>Kendall Jackson, Chardonnay</b> <i>California</i>	11.00	42.00
<b>Ferrari-Carrano, Fumé Blanc</b> <i>California</i>	10.00	37.00
<b>Mark West, Chardonnay</b> <i>California</i>	9.00	34.00
<b>Ferrari-Carrano, Chardonnay</b> <i>California</i>	13.00	49.00

### Light & Fruity Wine

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<b>Beringer, White Zinfandel</b> <i>California</i>	6.00	23.00
<b>Chateau Ste. Michelle, Riesling</b> <i>Columbia Valley, Washington</i>	8.00	30.00
<b>Château Beaulieu, Rosé</b> <i>Provence, France</i>	11.00	42.00

### Sparkling Wine & Champagne

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<b>Michelle, Brut</b> <i>Columbia Valley, Washington</i>		26.00
<b>LaLuca, Prosecco</b> <i>Veneto, Italy</i>	9.00	34.00
<b>Veuve Clicquot “Yellow Label”</b> <i>Reims, France</i>		110.00

### Light-Bodied Red Wine

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	Glass	Bottle
<b>Montpellier, Pinot Noir</b> <i>California</i>	6.25	24.00
<b>Two Vines, Merlot</b> <i>Washington State</i>	6.25	24.00
<b>Primarius, Pinot Noir</b> <i>Oregon</i>	11.00	42.00

### Medium-Bodied Red Wine

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<b>Two Vines, Cabernet Sauvignon</b> <i>Washington State</i>	6.25	24.00
<b>Lindeman’s, “Bin 50” Shiraz</b> <i>Australia</i>	6.25	24.00
<b>Blackstone, Merlot</b> <i>California</i>	7.00	26.00
<b>Castello di Gabbiano, Chianti DOCG</b> <i>Tuscany, Italy</i>	7.00	26.00
<b>McManis, Cabernet Sauvignon</b> <i>California</i>	8.50	31.00

### Full-Bodied Red Wine

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<b>Ravenswood, Zinfandel</b> <i>California</i>	8.50	31.00
<b>Diseño, Malbec</b> <i>Mendoza, Argentina</i>	8.00	30.00
<b>Banfi Centine, Rosso Toscano</b> <i>Tuscany, Italy</i>	8.00	30.00
<b>J. Lohr “Seven Oaks” Cabernet Sauvignon</b> <i>Paso Robles, California</i>	11.00	42.00
<b>Liberty School, Cabernet Sauvignon</b> <i>California</i>	12.00	45.00
<b>Ferrari-Carano, Cabernet Sauvignon</b> <i>California</i>	14.00	52.00
<b>Stag’s Leap Wine Cellars, Cabernet Sauvignon “Artemis”</b> <i>Napa, California</i>		75.00



## Appetizers

### Clams on the Half Shell

1/2 Dozen top necks with lemon, crackers and cocktail sauce. 7.95

### Jumbo Shrimp Cocktail

Five jumbo shrimp with lemon and cocktail sauce. 13.95

### Grilled Clams

Twelve top neck clams  on our grill and served with lemon and melted butter. 10.50

### Buffalo Wings

Fried and tossed with our own buffalo sauce. Served with bleu cheese dressing and celery sticks. 10.95

### Grilled Chicken Tenders

Fresh chicken tenders, basted lightly with a special marinade and cooked on our open grill. Served with BBQ sauce. 9.25

### Buffalo Chicken Tenders

Fresh chicken tenders, fried and tossed with our own buffalo sauce. Served with bleu cheese dressing and celery sticks. 10.25

### Classic Skins

Fresh potato skins fried crisp and served with chopped bacon, melted cheddar and jack cheese. 9.75

### Fried Mozzarella

With marinara sauce. 7.95

### Fried Zucchini

Served with a horseradish cream sauce. 8.25

### Nacho Platter Supreme

Crisp tortilla chips, mounded high and topped with Windward Homemade Chili, diced tomatoes, jala-peno peppers, black olives, salsa and monterey jack & cheddar cheese. Served with sour cream and salsa. Soon to be a classic. 11.95

### PEI Mussels

Prince Edward Island mussels, steamed and served with a choice of garlic butter or marinara, sweet or hot. 11.95

### Blackened Tuna Bites

Pan-blackened sushi grade tuna bites served with a cucumber wasabi dipping sauce. 13.95

### Blackened Filet Mignon Bites

Hand-cut filet mignon pan-blackened with a creamy horseradish sauce. 14.95

### Fried Calamari

Lightly coated, fried and served with marinara sauce and lemon. 13.95

## Soups & Windward Chili

### Crock of Onion Soup

Baked in a crock with croutons and cheese. 6.0

### Soup of the Day

Ask your server for today's offering and price.

### Manhattan Clam Chowder

3.95 (Cup) 4.50 (Bowl)

### Jacked Up Chili

3.95 (Cup) 5.50 (Bowl)

With melted cheddar & jack cheeses and chopped onions.

\*Contains Nuts.

 Approved!!!

For parties of 8 persons or more we suggest an 18% gratuity.  
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## Salads

*Choice of buttermilk ranch, russian, bleu cheese, creamy italian, or balsamic vinaigrette. All salad dressings are homemade! Oil & vinegar or olive oil & balsamic vinegar also available upon request.*

All Entree Salads Include a Basket of Bread

### House Salad

Fresh mixed greens with tomato, sliced cucumbers and homemade croutons. 5.75

### Small Caesar Salad

Prepared the traditional way in the kitchen for consistency. 6.75

### The Windward Wedge

A chilled wedge of iceberg lettuce with tomatoes, red onions, bacon bits and crumbled bleu cheese. 7.95

### Caesar Salad

Prepared the traditional way in the kitchen. 8.95 With  
grilled chicken 12.95  
With fresh salmon 14.95

### Cobb Salad

Mixed chopped greens topped with diced, chilled grilled chicken, tomato, avocado, bleu cheese, bacon & egg. 14.75  
*- A classic from the Brown Derby in Hollywood!*

### Princeton Avenue Salad\*

Mixed field greens, crumbled bleu cheese, candied walnuts, raisins and tomatoes served with our balsamic vinaigrette. 9.95  
With grilled chicken 13.95 With  
fresh salmon 15.95

### Crispy Goat Cheese Salad\*

Panko-crusted goat cheese over fresh field greens salad with grape tomatoes, red onion, raisins and crispy bacon drizzled with our balsamic vinaigrette. 11.95

## From the Grill

*Includes basket of bread, house salad with choice of dressing and baked potato, french fries, mashed potatoes, rice or seasonal vegetables.*

*Small Caesar Salad, Windward Wedge, in place of a House Salad with all dinner entrees 2.50 extra.*

### Broiled Chopped Steak

An old time classic, one pound of chopped steak cooked to your liking, served with mushroom gravy. 16.95

### 14 oz. N.Y. Sirloin Steak

Hand cut by our chef and grilled to your liking. 25.95  
*-The best at the shore.*  
\*\*Available Blackened 26.95

### Prime Pork Chop Marsala

Grilled 14oz. prime grade pork chop topped with mushrooms in a Marsala wine sauce. Served with roasted garlic mashed potatoes. 21.95

## Chicken

*Includes basket of bread, house salad with choice of dressing. Small Caesar Salad or a Windward Wedge, in place of a House Salad with all dinner entrees 2.50 extra.*

### Old Fashioned Chicken Pot Pie

A large casserole laden with chunky white meat chicken and assorted fresh vegetables smothered in a supreme sauce in a flaky puff pastry shell. 16.95

### Chicken Parmigiana

A plump chicken cutlet breaded and smothered in tomato sauce and melted mozzarella cheese, served with linguine. 18.95

### Chicken Francaise

Medallions of chicken breast dipped in a light egg batter, sautéed in butter and lemon. Served with rice. 18.95

### Chicken Murphy

Boneless breast of chicken sautéed with sweet vinegar peppers, mushrooms and potatoes in a garlic white wine sauce. Available hot or sweet. 18.95

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## Fresh Seafood

*Includes basket of bread, house salad with choice of dressing and baked potato, french fries, mashed potatoes, rice or seasonal vegetables.*

*Small Caesar Salad or a Windward Wedge in place of a House Salad with all dinner entrees 2.50 extra.*

### Broiled Sea Scallops

Fresh meaty scallops, broiled in lemon butter, served with tartar sauce. 24.95

### Broiled Salmon

Fresh boneless fillet of salmon broiled in lemon and butter. 20.95

### Jumbo Fried Shrimp

Large gulf shrimp lightly breaded and deep fried, served with tartar sauce and lemon. 21.95

### Shrimp Parmigiana

Large gulf shrimp breaded, fried and smothered in tomato sauce and melted mozzarella cheese.

Served over linguine. 22.95

### Blackened Mahi-Mahi

Fresh pan-blackened filet topped with fresh pineapple salsa and served with coconut rice. 21.95

## Pasta

*All pasta dishes include basket of bread, house salad with choice of dressing. Small Caesar Salad or a Windward Wedge in place of a House Salad with all dinner entrees 2.50 extra.*

### Penne with Vodka Sauce 14.95 With

grilled chicken 18.95 With

sautéed shrimp 20.95

### Seafood Fra Diavolo

Shrimp, clams and mussels simmered in a spicy marinara sauce. Served over linguine. 22.95

### Donna's Garlicky Chicken

He may not have been Chief but she's the Queen. Fresh chicken breast sautéed with garlic, mushrooms, artichoke hearts and arugula in a light chicken broth served over linguine. 17.95

## Burgers

*All burgers are 10 oz of choice ground sirloin, Grilled to your liking. Served on a kaiser roll with lettuce, tomato, cole slaw, pickle and french fries.*

### The Windward Classic

Our classic burger topped with american cheese and grilled to your liking. 11.95

### B & D's Firecracker Burger

Our 10-oz. burger, seasoned with Cajun spices, topped with pepper jack cheese and bacon. Bob and Dan's favorite. 11.95

### The Jersey Shore Burger

Topped with pork roll and american cheese. 11.95

### Joe's Big Bleu

Topped with crumbled bleu cheese and bacon. 13.50

### Tex Mex Burger

Topped with salsa, avocado & pepper jack cheese. 12.95

### Turkey Burger

8oz. of fresh ground turkey meat char-broiled on our open grill. 11.50

### Upgrade to house salad 1.75

#### Additional Burger Toppings

*Avocado, raw onions, bacon, sautéed mushrooms, sautéed onions, american, swiss, cheddar, mozzarella, bleu cheese, avocado mayo*

1.25

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## Sandwiches & Such

*All meats are sliced to order.*

### **Tuna Melt**

Served open faced on two pieces of toasted rye with sliced tomatoes and melted american cheese. Served with fries, coleslaw and pickle. 12.50

### **Reuben**

Lean corned beef piled high on two pieces of toasted rye with sauerkraut, Russian dressing and melted swiss cheese. Served with fries, coleslaw and pickle. 14.95

### **Arizona Chicken**

This Princeton Ave. classic is back!  
Fresh grilled chicken breast cooked on our open grill topped with melted monterey jack cheese, bacon and avocado mayonnaise served on a toasted hard roll.  
Served with fries, coleslaw and pickle. 12.50

### **The Metedeconk Melt**

Lean roast beef piled high on two pieces of toasted rye with sliced tomatoes, sliced red onion, cole slaw and melted muenster cheese. Served with fries, coleslaw and pickle. 13.95

### **Jumbo Hot Dog**

1/4 lb. Schickhaus. The best! Served with fries, coleslaw and pickle. 7.95

### **Hot Roast Beef Sandwich**

Served open faced with country brown gravy, cole slaw and your choice of french fries or mashed potatoes.  
12.95

### **Hot Turkey Sandwich**

Served open faced with homemade turkey gravy, cole slaw, cranberry sauce and choice of french fries or mashed potatoes.  
12.95

### **Fresh Fish of the Day Sandwich**

Served with French Fries, coleslaw and a pickle.  
\*Ask your server for today's selection and price

### **Filet Mignon & Cheese**

Two petite filets served on toasted English muffin with melted american cheese, coleslaw, and choice of french fries or mashed potatoes. 18.95

### **Hot Corned Beef**

Brisket of corned beef cooked daily by our chef. Served with fries, coleslaw and pickle. 13.95

### **French Dip**

Fresh roasted beef piled high and served with our own au jus. Served with fries, coleslaw and pickle. 12.95

### **The Cedarcroft Club**

Choice of turkey, roast beef, ham or tuna, served on your choice of bread. Served with fries, coleslaw and pickle.  
12.50

### **California B.L.T.**

Topped with fresh avocado and fried onions on your choice of toast. Served with fries, cole slaw and pickle. 9.95

### **Grilled Chicken Caesar Wrap**

Grilled, sliced chicken breast with romaine lettuce and our homemade dressing and croutons in a spinach wrap. Served with fries, cole slaw and pickle. 11.25

### **Ahi Tuna Wrap**

Pan seared sushi grade tuna, sliced cucumbers, red onion and mixed field greens with cucumber wasabi dressing in a spinach wrap. Served with fries, coleslaw and pickle. 14.95

## Pizza

### **Tavern Pizza**

Crispy, thin crust pie with our own sauce and mozzarella cheese. 10.95

### **Meat Lover's Pizza**

Our thin crust pie topped with pepperoni, sausage and bacon.  
12.95

### **Margherita Pizza**

Sliced tomatoes, fresh mozzarella cheese topped with fresh basil on our thin crust. 11.95

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## Kids Menu

*Includes a scoop of ice cream for dessert.*

Under 12 years, please

<b>Bradford's Chicken Tenders</b>	6.95
<b>Kids Vodka Penne</b>	7.95
<b>Linguine Marinara</b>	6.95
<b>Open Faced Turkey Sandwich</b>	7.95
<b>Kids Cheese Burger</b>	7.95
<b>Kids Hot Dog</b>	7.95
<b>MAK &amp; Cheese</b>	7.95

This Classic comes to the Tavern. Megan and Katie's (MAK) favorite.

## Beverages

<b>Coffee, Brewed Decaf, Tea</b>	2.75
<b>Espresso</b>	3.95
<b>Bottled Water, Sparkling or Still</b>	3.75
<b>Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Gatorade, Lemonade and Mountain Dew</b>	
Small	1.75
Large	3.75
<b>Milk, Plain or Chocolate</b>	
Kids	2.25
Reg	3.75
<b>Juices: Cranberry, Orange, Apple or Pineapple</b>	
Kids	1.75
Reg	2.95
<b>Stewart's Root Beer 12 oz Bottle</b>	2.95
<b>Iced Tea</b>	
Small	1.75
Large	3.50

Free refills with all large sodas and iced teas.

## Sides

<b>Mashed Potatoes</b>	3.95
<b>Rice</b>	2.95
<b>Onion Rings</b>	5.50
<b>Baked Potato</b>	2.75
<b>Seasonal Vegetables</b>	4.95
<b>French Fries</b>	3.95
<b>Cole Slaw</b>	2.50
<b>MAK &amp; Cheese</b>	6.95

## Desserts

### Max's Monster Supreme\*

Warm chocolate brownie topped with chocolate sauce, vanilla ice cream, toasted walnuts and fresh whipped cream. 6.95

### Andrew's Apple Pie

Fresh baked and served warm with vanilla ice cream. 5.95

### Salted Caramel Cheesecake

Individual NY Cheesecake with caramel center and Maldon sea salt. 6.95

### Ice Cream

Chocolate, vanilla, and our daily special. 3.95

What is  approved?

*This menu was created with the help of our own kids.*

 stands for Bradford, Andrew and Max – our sons and toughest critics. All dishes that are

 approved are held to the highest standards and are the boys' favorites. We hope your family enjoys their dining experience as much as we enjoyed creating it for you.

— Mort

### **SAY NO TO STRAWS!**

*500 million straws are used and discarded every day in the United States alone. That's 1.75 Billion a year filtering into landfills and littering our waterways and oceans.*

\*Contains Nuts.

 Approved!!!

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## Windward Tavern Gear

**Windward Tavern Long Sleeve T-Shirt** ..... 17.00  
 Our soon to be famous logo with the Latitude and Longitude on it so you can always navigate back to Windward Tavern!

**Windward Tavern Short Sleeve T-Shirt**..... 16.00  
 Same as the Windward long sleeve.

**Windward Tavern Baseball Cap** ..... 16.00  
 Navy Blue with Windward Tavern logo.

**Tavern Hooded Sweatshirt**..... 27.00  
 Great design with draw string hood and pocket.  
 XXL..... 30.00

- Open daily
- Open Sunday

*All you can eat breakfast buffet Sundays*

- All items available for takeout