

# WINDSOR

AT DEVONSHIRE

## STARTERS

**Soup Du Jour**

**Traditional Caesar Salad**

**Szechuan Grilled Steak Skewers**

*With Asian Slaw*

**Almond Encrusted Sea Scallops**

*Fresh Sea Scallops with a Creole Rémoulade*

**Soup Du Jour (low Sodium)**

**Poached Pear Salad**

*Trio of Greens with Crumbled Bleu, Walnuts  
and Bosc Pear*

**Windsor House Salad**

*Mixed Greens, Cucumbers, Tomato and Carrots*

## ENTREES

*All Entrees Served with choice of: Two Starch du Jour and choice of Two Vegetables Du Jour*

### WINDSOR HOUSE SPECIALTIES

Served from 5:00 to 7:00 p.m.

**Mondays: Veal Parmigiana over Linguini**

**Tuesdays: Sautéed Calves Liver**

**Wednesdays: Grilled Lamb Chops**

**Thursdays: Chicken and Shrimp Stir Fry**

**Fridays: Bouillabaisse ala Devonshire**

**Saturdays: Prime Rib of Beef Au Jus**

**Heart Healthy Fresh Fish du Jour**

*Your Choice of Preparation, Broiled,  
Steamed or Blackened*

**Devonshire Rotisserie Chicken**

*Always Tender and Moist.*

*Ask your Server for Today's Seasoning*

**Sautéed Medallions of Veal**

*Served Over Seasoned Spinach, Finished  
with a Maytag Bleu Wild Mushroom Sauce*

**Grilled Filet Mignon**

*Topped With a Herb Bordelaise Butter Rosette*

**Apple & Brie Stuffed Chicken**

*Leeks, Onions, Granny Smith Apples, Double  
Brie, Cracker Meal Crusted, then Baked until  
Golden. Finished with a Chardonnay Sauce*

**Salmon with Crisp Potato Crust**

*Broiled Salmon Brushed with Dijon, then  
topped with Potato Breading*

**Omelet Du Jour and Hamburgers are always available upon request**

*If a Half Portion is Desired Please Inform your Server*

## DESSERTS

**Pastry Chef's Creations or Ice Cream (Regular or Sugar Free)**