

Windows

at rocky crest resort

SMALL PLATES

Rocky Greens

Locally sourced hand-picked assorted field greens, grape tomatoes and shaved apple with sun-dried cranberries, candied walnuts and white balsamic vinaigrette.

17

Hamer Bay Caesar

Crisp romaine lettuce, double smoked bacon, fresh Parmesan cheese with balsamic toast points and our signature black garlic Caesar dressing.

18

Goat Cheese and Beet Salad

Herbed Woolwich Dairy goat cheese mousse. Oven roasted red and golden Beets, infused with local "From the Bees farm" honey vinaigrette on baby arugula.

18

Add any of these for a custom salad:

\$10 Grilled or blackened shrimp, chicken or salmon

\$12 Grilled NY Steak

\$25 Lobster tail

Escargot

Baked in our special garlic butter and gratinated with gruyere cheese, served with toasted baguette.

18

Classic Shrimp Cocktail

Jumbo black tiger shrimp served with our house-whiskey cocktail sauce and lemon.

22

Wild Mushroom Arancini

Wild mushroom fried risotto balls served with marinara sauce.

16

Surf

Georgian Bay Pickerel

Pan-fried Pickerel served with roasted new potatoes, seasonal vegetables, finished with fresh dill caper butter and a lemon wedge.

40

Miso Glazed Salmon

Broiled salmon filet, served over steamed rice, with an orange ginger sauce.

38

Lobster Tail Dinner

Cuban lobster tail duo split and slow baked, served with roasted new potatoes and grilled vegetables, finished with roasted garlic and lime butter.

72

Saffron Seafood Risotto

Lobster tail, red shrimp, jumbo scallops sautéed with asparagus and diced tomato.

65

CHEF INSPIRED

Smoked Chicken Gnocchi

House-smoked chicken breast, wild mushrooms, roasted garlic and truffle oil, topped with fresh Parmesan cheese.

29

Moroccan Vegetable Stew

Slow braised legumes, peppers, tomatoes, Yukon gold potatoes, celery and onion seasoned with fresh garlic, cumin and cilantro, served with steamed basmati rice and grilled naan.

28

Penne Madagascar

Beef tenderloin tips simmered in a decadent peppercorn sauce, served over penne noodles.

35

Chicken Marsala

Pan-seared chicken breast deglazed with Marsala wine, wild mushrooms and figs., served with garlic mashed potatoes and grilled vegetables.

32

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FROM THE BUTCHER

In the Windows dining room we only serve the finest cuts of beef. Our steaks are served with garlic mashed potatoes and grilled vegetables. We also offer you a choice of Cabernet beef reduction, classic peppercorn sauce, or béarnaise sauce

Windows Signature

7oz beef tenderloin steak topped with Roquefort cheese and crunchy leeks, served aside garlic smashed potatoes with peppercorn sauce and grilled asparagus.

52

Rack of Lamb

Dressed in triple crunch mustard and drizzled with local "For The Bees farm" honey, served aside roasted garlic smashed potatoes and grilled vegetables.

50

Top Sirloin

10oz

32

Beef Tenderloin

7oz 47

10oz 65

New York Striploin

12oz

49

Sirloin Oscar

Lump crab, asparagus, bearnaise

10 oz

48

Pork Wellington

Pan-roasted tenderloin placed on baked puff pastry with sautéed mushrooms and spinach, served aside garlic smashed potatoes finished with a Marsala reduction.

35

Short Rib

Red wine braised beef short rib served over garlic smashed potatoes and grilled vegetables.

45

Rib steak

20oz-Bone in

70

Wagyu tri tip

8oz

65

Peppercorn New York

Crusted striploin

49

Ribeye

12oz

60

MEAL ENHANCEMENTS

Sautéed mushrooms	7
Grilled asparagus	10
Grilled or Cajun chicken breast	10
Crisp battered onion rings	10

Grilled tiger shrimp 3pcs	10
Pan seared jumbo scallops 3pcs	15
Grilled or Cajun salmon 4oz	10
Order of fries	9

GRILLED TO PERFECTION

Blue Rare	Rare	Medium Rare	Medium	Medium Well	Well Done	Chicago
Cool Blue center	Cool, bright red center	Warm red center	Warm pink center	Hot, trace of pink	Hot, fully cooked	Charred

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A plating fee of \$3 will apply to any menu item that is split onto a second plate