

# WINDSONG FARM WINTER MENU

## APPETIZERS

### **House Chips & Dip** 8

Basket of fresh house potato chips served with a side of buttermilk-parmesan dip.

### **Tater Tots** 12

Handmade horseradish-cheddar tater tots fried crispy and served with apple butter, and onion bacon jam.

### **Bruschetta** 13

Fresh tomato with basil and garlic, herbed truffled goat cheese, balsamic glaze, and mixed greens served with grilled baguette.

### **Walleye Fingers** 14

Lake Erie walleye, lightly breaded and fried golden. Tossed in fresh lemon juice, parsley, and served with a side of tartar sauce.

### **Boneless Wings** 14

Buttermilk brined wings tossed in our house breading and fried golden. Try them plain, or spun in your favorite flavor. Served with celery sticks and your choice of ranch or bleu cheese dipping sauce.

*Wing Flavors: Buffalo, BBQ, Hot Honey, Controlled Burn, Brandabur Dry Rub, Sexy Style*

### **Baked Brie** 15

Creamy Brie wrapped in flaky puff pastry with praline pecans. Served with toasted baguette and chipotle raspberry preserves.

### **Southwest Eggrolls** 16

Crispy eggroll wrappers packed with chipotle pepper spiked choice steak, roasted corn, peppers, onions, pepper jack, and cheddar cheese. Served with southwest aioli, crema, and fresh avocado.

### **Meatloaf Sliders** 16

House-made bacon meatloaf, crispy onions, pepper jack cheese, onion bacon jam, and ketchup glaze. Served on brioche slider buns.

### **Traditional Wings** 16

Jumbo chicken wings marinated in lemon, garlic, and herbs. Fried crispy, spun in your favorite flavor, and finished on the grill for a smoky touch. Served with celery sticks and your choice of ranch or bleu cheese dipping sauce.

*Wing Flavors: Buffalo, BBQ, Hot Honey, Controlled Burn, Brandabur Dry Rub, Sexy Style*

### **Stewed Mussels** 17

Prince Edward Island mussels stewed in a rich broth of white wine, garlic, shallot, tomato, and fresh parsley. Served with grilled baguette.

## SALADS

### **House Salad** 7 / 10

Crisp iceberg lettuce topped with shredded cheddar cheese, shaved red onion, English cucumber, julienned carrot, and sourdough croutons. Served with your choice of dressing.

### **Grilled Caesar** 9 / 13

Fresh romaine hearts seasoned and grilled, finished with house-made Caesar dressing, marinated tomatoes, aged parmesan, and sourdough croutons.

### **Apple Manchego** 13

Crisp Granny Smith apple, Spanish manchego, radish, fresh herbs, and honey-basil vinaigrette.

### **Fall Salad** 8/14

Mixed greens tossed in a maple-thyme vinaigrette with cranberries, candied walnuts, roasted butternut squash, red onion, goat cheese and crispy pancetta.

### **Blackened Steak Salad** 22

Blackened tenderloin beef tips over mixed greens with bleu cheese, red onion, tomato bruschetta, and croutons. Served with bleu cheese dressing.

#### **Dressings**

Balsamic Vinaigrette  
Bleu Cheese  
French  
Buttermilk Parmesan  
Ranch  
Maple-Thyme Vinaigrette  
Honey-Basil Vinaigrette

#### **Protein Add Ons**

Salmon 10  
Tenderloin Beef Tips 8  
Chicken Breast 7

## SOUP

### **Soup du Jour**

Ask about our featured soup of the day!

### **Chicken Wild Rice Soup**

A Minnesota staple! It's our version of a rich, creamy, and hearty favorite. Tender white meat chicken with carrots, celery, onion, garlic, and wild rice in a delicious cream-based broth.

**Cup** 5    **Bowl** 10

 = Can be prepared Gluten Free upon request

*\*\*A 17% Service Charge will be added to all checks pursuant to Minnesota Statute §177.23, Subd. 9, this charge is not a gratuity for direct employee service.*

*+Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.*

## HANDHELDS

All of our sandwiches and burgers are served with a side of house made potato chips and dip. Other sides are available as listed below. Enjoy any of our sandwiches as a wrap instead!

Fries	3	House Salad	4
Coleslaw	3	Cup of Soup	5

### **Egg Sandwich** 13

Two over medium eggs on grilled sourdough with bacon, pepper jack, cheddar cheese, and garlic aioli.

### **Braised Beef Melt** 16

Red wine braised beef, wild mushroom gravy, melted bleu cheese, crispy fried onions on a soft French roll.

### **Hot Chicken** 16

Buttermilk brined chicken breast breaded and fried crispy, then dunked in a spicy Nashville-style sauce. Served on a butter-toasted brioche bun with creamy coleslaw, house pickles, and hot honey on the side.

### **Savory Burger** 16

1/2 lb. locally sourced grind patty grilled to your liking and topped with melted bleu cheese caramelized onions, mushrooms, garlic aioli, and red wine reduction.

### **Stock Burger** 16

1/2 lb. locally sourced signature grind patty or chicken breast with your choice of cheese and LTO. Cooked to order.

*Add-ons: Bacon, Jalapeños, Caramelized Onions, Sautéed Mushrooms, Avocado, Fried Egg, Extra Cheese*

### **Fall Grilled Chicken Melt** 17

Your choice of grilled or crispy fried chicken, pepper jack, cheddar, Swiss, onion bacon jam, and spiced apple butter. Served on grilled sourdough.

### **Patty Melt** 17

1/2 lb. locally sourced signature grind patty smashed on the grill for a crispy crust then smothered in caramelized onions, cremini mushrooms, Swiss, cheddar, and southwest aioli on grilled sourdough.

### **Turkey Cranberry Club** 17

Shaved honey turkey, Swiss, pecan wood smoked bacon, tomato, and lettuce, with cranberry aioli on whole wheat.

### **Walleye Sandwich** 17

Lightly breaded and fried golden brown on a soft French roll with creamy coleslaw and house pickles. Served with lemon wedges and tartar sauce.

## HALFSKIS 11AM - 2PM

Mix and match your favorite lunch with your choice of a half sandwich and side from the list below. 15

### **Sandwich**

Meatloaf Sliders  
Turkey Cranberry Club  
Egg Sandwich

### **Side**

Fries / Chips  
Cup of Soup  
Caesar or House Salad

## ENTRÉES AVAILABLE AT 4 PM

### **Farmhouse Meatloaf** 24

Thick slices of our bacon meatloaf grilled, ketchup glazed, and topped with crispy onion. Served over garlic mashed potatoes with vegetable du jour.

### **Tater Tot Hot Dish** 25

Tender braised beef in a wild mushroom gravy with roasted corn and peas, topped with house-made cheddar-horseradish tater tots. Served with a mixed green salad.

### **Blackened Steak Pasta** 25

Blackened tenderloin tips sautéed with onions and mushrooms in a Cajun alfredo sauce over house-made fettuccine.

### **Stuffed Chicken** 26

House-brined chicken stuffed with cranberry wild rice pilaf and cream cheese. Pan roasted and served over roasted garlic mashed potatoes, with a side of vegetable du jour, and stone ground mustard cream sauce.

### **Walleye Dinner** 28

Lake Erie walleye filet pan-fried or broiled, served with vegetable du jour, cranberry wild rice pilaf, and lemon herb butter.

### **8 oz Filet Mignon** 35

Choice hand-cut filet grilled to your liking then finished with maple garlic butter. Served with garlic mashed potatoes and a roasted vegetable du jour.

### **Market Fish** MKT

Ask your server about Chefs' latest creation!

## BYO PIZZA

10" Pan Pizzas made to order with your choice of toppings on our house-made dough. Gluten-Free crust is available upon request.\* 15

### **Sauce**

Red  
BBQ  
White  
Buffalo  
Oil & Garlic

### **\$.50 Toppings**

Onions  
Peppers  
Jalapeños  
Mushrooms  
Tomatoes  
Green Olives

### **\$1.00 Toppings**

Bacon  
Chicken  
Sausage  
Pepperoni  
Hamburger

## HAPPY HOUR

### **Every day 4 pm - 6 pm:**

Enjoy \$2 off all beers, cigars, wines by the glass, and specialty cocktails.

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