

WYNDHURST

Before placing your order, please inform your server if a person in your party has a food allergy.

SMALL PLATES

Pumpkin Gnocchi

Sautéed in Beurre noisette, tossed with fresh sage.
9.75

Tart of the Day

*Light flaky pastry with a selected
savory filling.*
9.95

Fried Calamari with Banana Peppers

Crispy fried squid, chipotle aioli dipping sauce.
12.00

Grilled Vegetable Salad GF

*Seared Boucheron goat cheese,
baby arugula, balsamic vinaigrette.*
11.50

Roasted Acorn and Apple Bisque GF

Served with a nutmeg cream.
8.50

Baby Spinach Salad GF

*Vermont feta cheese, candied walnuts,
maple vinaigrette.*
9.95

Charcuterie Plate

*Chef's selection of smoked and preserved meats,
local and domestic cheese, grilled baguettes and aged balsamic.*
14.95

***Seared Scallops GF**

*Seared scallops, baby arugula,
cider vinaigrette, apple-pear chutney.*
15.00

Classic Caesar Salad

*Crisp Romaine hearts, fresh Parmigiano-Reggiano
cheese, herbed croutons and white anchovies.*
8.95

Mediterranean Tasting

*Grilled Naan bread,
hummus olive tapenade, marinated artichokes.*
11.95

Shrimp Cocktail GF

*Classic cocktail sauce, lemon wedge
and mesclun greens.*
10.95

Equinox Farm Mesclun Salad GF

*Belgian endive, European cucumbers,
grape tomatoes, sherry vinaigrette.*
9.50

HISTORIC HOTELS
of AMERICA
NATIONAL TRUST FOR
HISTORIC PRESERVATION®



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

GF = gluten-free option

ENTRÉES

***Roasted Chilean Seabass**

Wild Arctic bass, butternut squash chowder, fried wonton crisp, micro greens.
34.00

***Braised Lamb Shank GF**

Australian lamb, fresh Yukon gold mashed potatoes, roasted root vegetable, lamb jus.
28.00

***Duck Breast**

Pan seared Mullard breast of duck, sweet potato bread pudding, dried fruit gastrique.
28.00

***Strip Steak Au Poivre GF**

Choice black Angus strip, Cognac cream sauce, mashed potato, grilled asparagus.
31.00

***Cranwell Surf and Turf GF**

*Petite filet mignon with sauce bordelaise and a grilled Canadian lobster tail,
roasted new potatoes, baby vegetables.*
38.00

SPA SELECTION

Braised Leek and Red Pepper Encrusted Salmon

Farm raised salmon filet, Israeli couscous, steamed vegetable, saffron butter sauce.
27.00

*Executive Sous Chef
David Jordan*

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