

WINDWARD  
restaurant

*lunch*

waterfront dining

## Starters

### Lobster Bisque

rich and creamy, finished with cognac \$8

### Southwest Chicken & Tortilla Soup

avocado, low fat cheddar cheese, citrus and baked crispy corn tortillas \$8

### Aquidneck Clam Chowder

thick and hearty, a Hyatt specialty \$7

### Soup Trio Sampler

try all three of the most popular soups in New England \$8.50

### Golden Crisp Calamari

tossed with pepper rings and smoked chili butter, served with a side of chipotle mayonnaise sauce \$11

### Maryland Jumbo Lump Meat Crab Cake

with avocado salsa, fried leeks and aged balsamic \$12

### Grilled Chicken Quesadilla

flour tortillas layered with sliced grilled chicken, sour cream, roasted mild chili peppers and monterey jack cheese with avocado and tomato salsa \$9

### Lobster Quesadilla

flour tortillas layered with lobster, monterey jack cheese, roasted mild chili peppers, and roma tomato accompanied by mango jicama salsa \$12

### Grilled Chicken Sate & Beef Teriyaki Combination

Indonesian spiced chicken and teriyaki glazed flank steak, grilled with crisp wonton chips and mango yogurt dip \$10

### Seared Scallops

with a roasted tomato mushroom leek compote, truffle oil, balsamic reduction \$12

### Windward Raw Bar

select and create your own sampling of our freshly shucked shellfish, served with wrapped lemons, cocktail sauce, horseradish and green tabasco sauce

### Triple Play

great to share – 5 shrimp, 1/2 dozen oysters and clams \$24

Blue Point Oysters \$10.50 per 1/2 dozen

Native Little Neck Clams \$7.00 per 1/2 dozen

Jumbo U-15 Gulf Shrimp \$15.00 per 1/2 dozen

These items are raw or partially cooked and can increase your risk of illness. Consumers who are especially vulnerable to food-borne illnesses should only eat seafood or other foods from animals that have been thoroughly cooked

## Salads

### Island Five Green

tossed with mixed vegetables and house \$7

### Lobster Cobb Salad

a house favorite, lobster meat, diced mango and avocado, chevre cheese, fried tortilla points, egg, bacon, and greens with a side of citrus vinaigrette \$16

### Causeway Chicken Salad

artichoke hearts, cucumber, tomato, avocado, field greens, alfalfa sprouts, hearts of palm, eggs and grilled chicken breast in a light dijon dressing \$11

### Grilled Seafood Salad

mixed grilled seafood, shrimp, and scallops, served over fresh baby spinach with a creamy dijon vinaigrette \$15

### Maryland Jumbo Lump Crab Meat Salad

with avocado, tomato, red onion, mesclun greens with a citrus vinaigrette \$14

### Romaine Caesar Salad

focaccia croutons tossed with garlic and anchovy dressing, with parmesan cheese \$8  
with chicken \$10.50  
with shrimp \$13  
with crab cake \$18

### Nicoise Salad

fresh seared tuna, roasted peppers, tomatoes, fingerling potato, fresh green beans, goat cheese, nicoise olives and hard boiled eggs in a dijon tarragon dressing \$14

## Sandwiches

### Stillwater Spa Vegetarian Wrap

roasted eggplant, portobello mushrooms, zucchini, yellow squash, hummus and tabouleh \$10

### Grilled Chicken Club

grilled chicken breast served with dijon mayonnaise, lettuce, tomato, and bacon on toasted white bread \$9.50

### Our Famous Fresh Roasted Turkey Sandwich

sliced fresh roast turkey breast, layered high on seven grain bread with Vermont cheddar cheese, sprouts, mayonnaise and house-made cranberry chutney \$8.50

### Windward Grilled Hamburger

available with the following toppings for 50 cents each: avocado; bacon; sautéed mushrooms, peppers and onions; American, Cheddar or blue cheese \$9.50

### Grilled Filet Mignon Sandwich

petite filet grilled and sliced, with sautéed onions, mushrooms and melted Roquefort cheese \$14

### Classic Reuben

juicy lean corned beef with sauerkraut, Swiss cheese and thousand island dressing, on grilled rye bread \$8.50

### Sourdough Panini

pressed and grilled sliced sourdough bread, layered with cheddar cheese, sliced vine ripe tomato, avocado, bacon and arugula - choice of accompaniments \$11

### New England Lobster Roll Sandwich

chilled lobster tossed with lemon basil mayonnaise \$17.50

### Portobello Panini

balsamic glazed portobello mushroom pressed with sliced beef steak tomatoes, caramelized bermuda onions and pepper jack cheese - choice of accompaniments \$11

### Chicken Panini Sandwich

Pressed on sour dough with arugula, cranberry relish and low fat cheddar cheese \$10

## Entrees

### Stillwater Spa Egg White Frittata

open faced omelette with prosciutto, roasted peppers, domestic mushrooms and provolone cheese, with grilled heirloom tomatoes \$10

### Sautéed Garlic Shrimp and Scallops

angel hair pasta, caper berries, olives and artichokes \$16

### Sun-dried Tomato Alfredo

linguini in creamy sun-dried tomato alfredo sauce \$12  
with chicken \$14  
with shrimp \$16

### Pan Seared Tofu with Mixed Asian Vegetables

garlic ginger shoyu broth, and jasmine rice \$13

### Seared Tuna

with roasted fingerling potatoes and soy ginger aioli \$14.50

### Sherry Chicken over Linguine

sautéed chicken, scallions, garlic, sherry cream sauce, finished with fresh parmesan cheese \$13

### Tempura Shrimp

tempura battered deep fried shrimp served with asian vegetables, soy dipping sauce, and jasmine rice \$16