

The Higher you Get... the Better the View



Dinner Menu

The Higher you Get... the Better the View

Dinner available daily 5:30-9:30pm

Afternoon Delights available 4-6pm

Live Legendary Music

Fridays from 6pm...

15% Service Charge added to all guest checks

20% Service Charge parties of 10 or more

Corking Fee \$10 per bottle/cake

(only if you bring your own)

Happy Hour Daily 4-7pm

\$1 off all cocktails

Free 'Sundowner' Shot

Daily at Sundown

The Higher you Get... the Better the View

Afternoon Delights
...available until 6pm

Grilled Flatbreads

- ~ Fresh Basil, Mozzarella & Sliced Tomato 'Caprese' \$11
- ~ Roasted Garlic Sweet Peppadew Peppers & Kalamata Olives \$11
- ~ Cheese & Pepperoni \$11

Sunset Dipped Wings

\$10

Wonderfully seasoned & wildly glazed chicken wings sure to make you Happy! Poppy seed & bleu cheese dip on the side

North Side Nachos

\$10

Corn Chips topped with pepper melted cheese, black beans salsa, spring onions, & sliced jalapeños

Rock Salted or 'Hot Seasoned' Edamame

\$5

Delicious, nutritious & addictive whole soy beans topped with your choice of spicy 'hot' seasonings or rock salt for flavoring

2 Windy Hill Fish Tacos

\$10

Battered fish fingers inside of flour tortillas with a cilantro-lime cream sauce, shredded lettuce, tomatoes, & onions

Pork Satays

\$12

Accompanied with a spicy tropical peanut sauce & coconut flakes

Appetizers

Ahi Tuna WonTons \$12

rare-seared Ahi Tuna on crispy wontons with wasabi & caviar

Bruschetta Milano \$10

fresh Basil, diced tomatoes & garlic with melted mozzarella on toasted French bread slices

Homemade Salt Fish Cake or Cajun Crab Cakes \$12

Served with a little fritters with a Russian TarTar drizzle

Saki Steamed Green Lip Mussels \$12

with a sweet sesame-chili aioli

Sushi of the Day

TBA 8 piece Nori Roll made to order served with our Soy-Wasabi blend

suggested compliment: Tokkuri Saki \$7

Soup of the Day

Chef's Creation of the Day TBA

Salads

House Salad \$10

fresh green cuttings with capsicum slivers, candied pecans, sliced red onions & crumbled bleu cheese served with a house-blend berry vinaigrette on the side

Asian Sesame Marinated Calamari Salad \$12

served over a bed field of greens with a balsamic reduction

Caesar Salad \$10

with grated Parmesan & spicy homemade croutons, tossed with home made creamy Caesar dressing

Add and Upgrade

Blackened Chicken Breast add \$8 **Pepper Flank Steak** \$10

Cajun Split- Shrimp add \$12 **Blackened Mahi strips** \$12

Sides

mashed potatoes \$5 **fresh vegetables** \$6

seasoned rice \$4 **garlic bread** \$5

Entrées

Coconut Rum Shrimp \$26

*garlic sautéed shrimp swimming in a coconut cream sauce
served with tonight's season rice & fresh vegetable medley*

suggested compliment: Dry Reisling, Pacific Rim \$17

Black & White Sesame Seared Ahi Tuna \$29

*rare-seared with a marvelous wasabi-cream drizzle
served with tonight's season rice & fresh vegetable medley*

suggested compliment: Chardonnay, Penfold's \$20

Antilles Grilled Dorado \$24

*topped with our West Indian onion sauce
served with tonight's seasoned rice fresh vegetable medley*

suggested compliment: Sauvignon Blanc, Cooper Creek \$18

Chef Spice's Banana Chutney Jerk Pork Loin \$25

*topped with our sweet & savory banana chutney
served with side garlic mashed potatoes & fresh vegetable medley*

suggested compliment: Pinot Noir, Domain Droubin \$50

Seafood Pasta Extravaganza \$30

*rich & creamy tangle of 'tonight's pasta' with scallops, shrimp, mussels & fish
suggested compliment: Pouilly Fuisse, George Duboeuf*

\$50

Walnut & Fresh Basil Pesto

pasta with a punch of pesto tossed with your choice of:

Chicken Pesto Pasta \$21

Shrimp Pesto Pasta \$24

suggested compliment: Chardonnay, Kendall Jackson \$22

10oz Grilled New York Beef Strip Loin \$32

*covered with caramelized onions, mushrooms & gorgonzola cheese
served with garlic mashed potatoes & fresh vegetable medley*

suggested compliment: Syrah, Cape Mentelle \$56

Pan seared Boneless Chicken Breast \$22

*topped with a white wine almond sauce
served with tonight's season rice & fresh vegetable medley*

suggested compliment: Sauvignon Blanc, Coopers Creek \$18

Heart Healthy \$24

Banana Leaf steamed Mahi Mahi served with steamed fresh vegetables

suggested compliment: Chardonnay, 'organic' Bonterra \$17

Sweets of the Day TBA

Temptations e3 Libations

Blended BananaKeet \$8

'the Ultimate Signature dessert drink'

*Banana, Irish Cream, Banana Liqueur, Coconut Cream
& Vodka topped with fresh nutmeg & an Amaretto floater*

Windy Hill Whip \$6

*Gourmet coffee & Coconut Rum topped with Amaretto,
whipped cream & fresh nutmeg*

Calypso Coffee \$5

*Gourmet coffee with dark rum, coffee liqueur & topped
with freshly grated nutmeg*

Irish Mate \$6

Gourmet coffee with Jameson's Irish Whiskey

Irish Coffee Buzz \$6

Gourmet coffee with Baileys Irish Cream

Latino Meringue...Cha Cha Cha \$7

*Gourmet coffee with Grand Marnier, Kahlua &
Amaretto topped with whipped cream & fresh nutmeg*

'Jager Me Crazy' Coffee... \$8

Jagermeister, Butterscotch & Irish Cream served Hot

Gourmet Coffees

'High Test' Fresh Brewed Coffee \$2

Decaffeinated Coffee \$2

Double Shot Espresso \$5

Cappuccino \$6

Hot Chocolate topped with whipped cream \$5

Artisan's Silk Pouch Whole Leaf Teas

Caffeine **Caffeine Free** \$3

Organic Earl Grey

Chamomile Citrus

Organic Darjeeling Estate

African Nectar

Bombay Chai

Organic Mint Mélange

Green Tea Tropical

Ginger Twist

Mountain Spring Jasmine