### Lunch Buffet
12.95
Includes a selection of hot entrées, salads, fresh breads

- Add homemade soup 2.00

### Soup and Sandwich
9.95
- Add a salad 2.50

### Fish du Jour
14
check with your server for today’s feature fish

### Wyndham’s Quiche of the Day
11
homemade deep-dish quiche, served with a garden salad and choice of fresh bread or muffin

### Cup of Our Homemade Soup
3.25

### Side Salad
3.5
spring mix tossed with diced tomatoes, sliced red onions, cucumbers and croutons served with a choice of dressing: ranch, balsamic vinaigrette or honey mustard

### A la Carte Selections

- **Crab Cake** 15.5
  two 3 oz jumbo lump crab cakes, with a roasted red pepper aioli, served with saffron rice and sautéed seasonal vegetable medley

- **Pecan Crusted Chicken & Spinach Salad** 12
  served atop baby spinach with tomatoes, goat cheese and honey mustard dressing

- **Cedar Plank Roasted Salmon** 14
  Salmon filet roasted on a cedar plank, served over a salad of orzo, baby spinach, sundried tomato, black olives pine nuts, parmesan tossed in lemon vinaigrette

- **Fried Oyster & Chicken Salad** 13.5
  batter fried oysters and our chicken salad with sliced mushrooms, hard boiled egg, fresh tomatoes on a bed of baby spinach with balsamic vinaigrette

- **Wyndham’s Grill** 10.5
  5 oz. beef burger with barbeque, applewood smoked bacon and cheddar cheese served with lettuce, tomato, red onion and french fries

- **Grilled Chicken Breast or Vegetable Burger also available**

- **Asian Chicken Salad** 12
  grilled chicken, mandarin oranges, toasted almonds and crunchy wonton strips atop a bed of mixed greens served with a sweet ginger sesame dressing

- **May substitute Chicken with Grilled Tofu**

- **Grilled Chicken and Wild Mushroom Ravioli** 14
  wild mushroom ravioli, sun dried tomatoes, caramelized onion in a sherry cream sauce topped with marinated grilled breast of chicken

- **Orecchiette Pasta** 12
  paired with olives, artichokes, spinach, capers, olive oil herbs and goat cheese - served with garlic crostini and shaved parmesan cheese

- **Smoked Duck, Wild Rice and Barley** 15
  a fan of breast of duck, smoked tender, a top wild rice, barley, cranberries on a bed of seasonal greens with cranberry and roasted shallot vinaigrette

- **Roast Beef and Sharp Provolone Panini** 11
  Served with roasted red peppers on foccacia bread
  Grilled and served with an arugula aioli and French fries

### Dessert

- **Homemade Desserts of the Day** 4.75
- **Fresh Seasonal Fruit** 3.75
  served with Yogurt Dip