Small Plate

**House Salad**  
White balsamic vinaigrette

**Ricotta & Mozzarella Ravioli**  
Jumbo lump crab, roasted tomato blush sauce & fresh basil

**Classic Caesar Salad**  
Focaccia croutons & parmesan

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<tbody>
<tr>
<td><strong>Pasta Du Jour</strong></td>
<td>10.5</td>
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<td>Served with shaved parmesan &amp; hearth baked bread</td>
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<tr>
<td><strong>Wyndham’s Quiche Du Jour</strong></td>
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<td>House-made deep dish quiche, served with house salad &amp; muffin</td>
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<td><strong>Omelette Du Jour</strong></td>
<td>10.0</td>
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<td>Served with house salad &amp; an offering of seasonal vegetables</td>
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<td><strong>Light Fare Buffet</strong></td>
<td>10.5</td>
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<td>Soup, salad &amp; sandwich</td>
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**Entrée**

**Mussels Two Ways**  
Spicy red sauce or garlic white wine butter with dipping bread

**Add bowl of linguine**  
3

**South Western Cobb Salad**  
Layered avocado, Applewood smoked bacon, hard boiled egg, tomato, corn over mixed greens tossed with a chipotle buttermilk dressing

**Grilled Asparagus Salad**  
Arugula, crispy shallot, bacon lardons, romesco sauce, & a sunny side up egg

**Pecan Crusted Chicken & Spinach Salad**  
Tender strips of buttermilk marinated chicken served atop baby spinach with grape tomatoes, goat cheese & tangy honey dijon dressing

**Asian Chicken Salad**  
Grilled marinated chicken, mandarin oranges, toasted almonds & crunchy wonton strips atop a bed of mixed greens served with sweet ginger sesame dressing

**Apple & Beet Salad**  
Candied walnut crusted goat cheese served with red & golden beets, Granny smith apple over mixed greens with honey white balsamic

**Jumbo Lump Crab Cake**  
Two jumbo lump crab cakes served with garden salad & house tartar sauce

**Classic Chicken Caesar Salad**  
Hearts of romaine, herb marinated chicken breast, focaccia croutons, grape tomatoes & parmesan

**Duck Confit Salad**  
Braised duck leg, frisée, arugula, red oak lettuce, dried cranberry & apricot, cashew, orange & an over easy egg

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*
Sandwich Board

Grilled Prime Rib Sandwich  13
Imported sharp provolone, caramelized onions, horseradish spread on a crusty baguette

Grilled Herb Marinated Chicken Wrap  12.5
Applewood smoked bacon, roasted peppers, basil pesto aioli on a spinach wrap

Eggplant & Portobello Panini  13
Battered eggplant, fontina cheese, portobello mushroom, sun-dried tomato on focaccia

Triple Ground Sirloin Burger  12.75
Brioche, lettuce, tomato & red onion
Choice of: American, Swiss, blue cheese
Additional Toppings:
Applewood Smoked Bacon
Caramelized Onions
Portobello Mushrooms
Avocado
Fried Egg

Crab Cake  14
Wyndham’s crab cake, bibb lettuce, Jersey tomato & house tartar sauce

Chicken, Pesto & Mozzarella Melt  11.50
Grilled chicken, basil pesto, fresh mozzarella & oven dried tomato on focaccia

Portobello Cheesesteak  12
Roasted marinated portobello mushroom, caramelized onion & parsley gremolata on a rustic Italian roll

Lobster & Brie  13
Open face on focaccia, Jersey tomato, fresh lobster meat & brie

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