Small Plates

**House Salad** 5.5
White balsamic vinaigrette

**Smoked Salmon Ravioli** 9.50
Dill, caper, dry vermouth butter

**Classic Caesar Salad** 8
Focaccia croutons, parmesan

<table>
<thead>
<tr>
<th>Wyndham’s Quiche Du Jour</th>
<th>12.5</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-made deep dish quiche, served with house salad &amp; muffin</td>
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<table>
<thead>
<tr>
<th>Omelette du Jour</th>
<th>10</th>
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<tbody>
<tr>
<td>Served with house salad and a offering of seasonal vegetables</td>
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<th>Light Fare Buffet</th>
<th>10.5</th>
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<tr>
<td>Soup, salad &amp; sandwich</td>
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</table>

Entrée

**Mussels Two Ways** 9
Spicy red sauce or garlic white wine butter with dipping bread

**Add bowl of linguine** 3

**“Fresh Garden” Timbale** 11.5
Cucumber, haricot vert, mint, feta and almond with kalamata olive vinaigrette

**Steak Tips Diane** 14
Black pepper gnocchi, filet medallions & dijon cognac sauce

**Grilled Asparagus Salad** 12.5
Arugula, crispy shallot, bacon lardons, romesco sauce, & a sunny side up egg

**Pecan Crusted Chicken & Spinach Salad** 13
tender strips of buttermilk marinated chicken served atop baby spinach with grape tomatoes, goat cheese & tangy honey dijon dressing

**Asian Chicken Salad** 13
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** 12.5
Candied walnut crusted goat cheese served with red & golden beets, granny smith apple over mixed greens with honey white balsamic

**Jumbo Lump Crab Cake** 15.5
Two jumbo lump crab cakes served with garden salad & house tartar sauce

**Classic Chicken Caesar Salad** 13
Hearts of romaine, herb marinated chicken breast, focaccia croutons, grape tomatoes, parmesan

**Duck Confit Salad** 14
Braised duck leg, frisée, arugula red oak lettuce, dried cranberry & apricot, cashew, orange, over easy egg

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

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Roast Pork &amp; Spinach</strong></td>
<td>12</td>
</tr>
<tr>
<td>Braised pork shoulder, garlic spinach, sharp provolone, rustic roll</td>
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</tr>
<tr>
<td><strong>Blackened Chicken Wrap</strong></td>
<td>12.5</td>
</tr>
<tr>
<td>Bacon, corn &amp; tomato salsa, roasted garlic aioli, chipotle tortilla</td>
<td></td>
</tr>
<tr>
<td><strong>Eggplant &amp; Portobello Panini</strong></td>
<td>13</td>
</tr>
<tr>
<td>Battered eggplant, fontina cheese, portobello mushroom, sun-dried tomato, focaccia bread</td>
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</tbody>
</table>

## 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 ripe 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, rustic Italian roll

## Lobster & Brie
13

Open face on focaccia, Jersey tomato, fresh lobster meat, brie

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