

Winsor House Inn

Winter 2012

Soups

- New England Clam Chowder**, White Potatoes, Celery, White Onion,
Applewood Smoked Bacon 8.
Tomato Cognac – Slow Roasted Tomatoes simmered in a Creamy Cognac Bisque * 8.
Soup of the Day Market.

Salads

- Caesar Salad**, Romaine Lettuce, Parmesan Cheese, Focaccia Croutons,
& House Dressing 8.
 Add Grilled Chicken 4.
 Add Grilled Shrimp 7.
 Add Anchovies 2.
- Wedge Salad**, Smoked Bacon, Egg, Grape Tomatoes, Blue Cheese Dressing * 11.
Seared Tuna, Chickpeas, Green Beans, Olives, Roasted Tomatoes,
Mixed Greens, Citrus Soy Vinaigrette 13.
Winsor Salad, Baked Spiced Butternut Squash, Baby Spinach, Pumpkin Seeds,
Candied Cranberries, Tossed in a Maple Bacon Vinaigrette * 11.

Starters

- Duxbury Oysters on the Half Shell**, 1/2 dozen with Cocktail Sauce * 15.
 And/or Rockefeller 16.
Shrimp Scampi, over Angel Hair Pasta 12.
Mussels - Steamed in White Wine and Garlic with Celery and Onions * 14.
Asian Confit Duck Spring Rolls - with Orange Balsamic Dipping Sauce 12.
Parmesan Spinach & Artichoke Dip, Served with Tortilla Chips 12.
Pumpkin Ravioli, with Sage Cream Sauce 12.

Gluten-Free Options are marked with an *

Before placing your order, please inform your server if a person in your party has a food allergy.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Entrees

Grilled Sirloin with Onion Shreds

Parsnip and Potato Puree, Green Beans and Roasted Tomatoes
29.

Baked Cod with White Wine Lemon Butter Sauce

Ratatouille and Rice Pilaf
24.

Pumpkin Risotto *

Dressed in reduced Cider Demi-Glaze and a whisk of Gorgonzola
22.

Slow Roasted Duck Breast *

Cherry Risotto, Grilled Vegetables, Duck Demi-Glaze
27.

Chicken Picatta

Sauteed Flour-Dusted Chicken Breast topped with a Lemon-Caper Sauce
22.

Pub Menu

- Mac 'n' Cheese** – House Blended Cheese Sauce, Elbow Pasta, Bread Crumbs 13.
- Chicken Tikka Masala** - Yogurt and Indian-Spiced Marinated Chicken over Basmati Rice with Spicy Creamy Tomato Sauce and Sauteed Greens 18.
- Boneless Buffalo Chicken** with Fries or Carrot/Celery Sticks 10.5
- Grilled Shrimp or Grilled Mahi-Mahi Tacos** (2), Flour or Corn* Tortillas, Shaved Parmesan, Greens, Cilantro, Pico de Gallo Salsa, Rice and Beans, Pickled Jalapenos and Creamy Cilantro Sauce 18.
- Tavern Nachos** - Tortilla Chips, Black Beans, Jack Cheese, Pickled Jalapenos, with Pico de Gallo and Sour Cream 14.
- Shepherd's Pie** – Lamb and Beef, with Carrots, Peas and Corn, Topped with Cheddar Mashed Potatoes * 18.
- Blackened Fish Sandwich** - Mahi-mahi in our Spicy Blackening Crust, on a grilled Bun with Cheddar Cheese, Lettuce, Tomato & Onion, Regular or Sweet Potato Fries 17.
- Grilled Cheese and Cup of Soup** - Melted Gruyere and Cheddar on House Bread with Roma Tomato and House-Smoked Bacon 14.
++ Choice of Clam Chowder, Tomato Cognac, or Soup du Jour++
- The Winsor Burger** - Aged Cheddar, Applewood Smoked Bacon, Lettuce, Tomato, Onion on a Toasted English Muffin, with Regular or Sweet Potato Fries 15.
- Beer Battered Fish & Chips** - Wild Cod, French Fries, Slaw, Homemade Tartar Sauce served with Regular or Sweet Potato Fries 18.

The 1803
WINSOR HOUSE
Inn

Margherita

The Classic with Fresh Mozzarella Cheese, Basil & Homemade Marinara
14.

Confit Duck

Mozzarella Cheese, Garlic Puree, Roasted Tomato, Goat Cheese, Arugula
16.

Meat Lovers

Chorizo, Prosciutto, Confit Chicken, Great Hill Bleu Cheese, Mozzarella
White or Red Pizza
15.

Three Cheese

With Arugula, Garlic Oil, and House Marinara
12.

Prosciutto and Pesto

Spinach Pesto, Prociutto, Mozzarella, Ricotta, Fire-Roasted Red Pepper
16.

*Add Pepperoni, Sauteed Mushrooms, Peppers, Caramelized Onions, Spinach 2.
Grilled Chicken 4.*

Gluten-Free Options are marked with an *

Before placing your order, please inform your server if a person in your party has a food allergy.

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish
may increase your risk of food borne illness.*