



Welcome to
Southwind
Golf & Dining Est. 1980



POPULAR ITEMS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HORS D'OEUVRES

Butterfly Coconut Shrimp \$18

(8) served with a sweet orange chili marmalade

BBQ Smoked Pork Belly  \$17

garnished with chipotle aioli & drizzled with a candied jalapeno sauce

Prime Rib Sliders \$21

served with caramelized onions, arugula & horseradish aioli

Southwind Bone-Less Wings  6OZ:\$14/12OZ:\$22

sauces: honey bbq, smoked sea salt chipotle bbq, jalapeno blackberry bbq, buffalo, white truffle garlic parmesan

dry rub: caribbean jerk, gun powder

Southwind Bone-In Wings  6PC:\$14/12PC:\$22

sauces: honey bbq, smoked sea salt chipotle bbq, jalapeno blackberry bbq, buffalo, white truffle garlic parmesan

dry rub: caribbean jerk, gun powder

SW Chicken Quesadilla \$17

ancho chili grilled chicken, roasted corn & black beans, pico de gallo with chipotle aioli drizzle, and cheddar cheese

Smokin' Nachos \$16

bbq pulled pork, roasted corn & black beans, pepper-jack cheese sauce, jalapenos, pickled onions & chipotle aioli served over tortilla chips or fries

Jalapeno Poppers \$15

served with chipotle ranch

Fried Pickles \$14

hand battered pickle slices served with chipotle ranch

Chips & Salsa \$14

three pepper salsa
add pepper-jack cheese dip \$5

Taylor Made Buffalo Chicken Ranch Dip \$15

roasted chicken, buffalo hot sauce & ranch in a cheese mix crusted with cheddar & blue cheese crumbles, served with chips, celery, & carrots

Chorizo Queso Dip \$15

served with chips & garnished with pico de gallo, jalapenos, & cotija cheese

SOUPS

Soup of the Week

new week, new soup

cup: \$6 bowl: \$10

Chili

cup: \$8 bowl: \$12

SALADS

turn any salad into a wrap for an additional \$2 / all 1/2 salads \$11 all salads come with dressing tossed

House Salad \$10

mixed greens, onion, cherry tomato, cheddar cheese & croutons

'1980' Chopped  \$18

choice of blackened strip loin or chicken breast, chopped romaine lettuce, tossed with bacon bits, bleu cheese crumbles, cherry tomato, avocado red onion & ranch dressing

Southwest Club \$18

choice of blackened strip loin or chicken breast, romaine lettuce, tortilla strips, black beans, cotija cheese, roasted corn, bacon bits, avocado, pico de gallo with ancho chile ranch

Caesar \$12

romaine lettuce, parmesan cheese & croutons, caesar dressing

chicken +\$5, shrimp +\$5, salmon +\$8

Roasted Sesame Shrimp \$18

grilled shrimp, chopped romaine lettuce, tossed with roasted corn, black beans, bacon bits, cheddar cheese, avocado, cherry tomato & roasted sesame dressing topped with tabasco onion strings

Steakhouse  \$18


grilled strip loin, romaine lettuce, cherry tomato, cheddar cheese, hard boiled egg, bacon, topped with tabasco onion strings, ranch dressing

Salad Dressings:


ranch, bleu cheese, french, italian, honey mustard, asian vinaigrette, chipotle ranch, roasted sesame, ancho chile ranch, oil & vinegar, dorthy lynch, 1,000 island, roasted garlic balsamic.

SANDWICH


Served with one choice of side

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| Honey Bacon Club  | \$18 | Reuben Sandwich | \$17 |
| turkey, ham, bacon, swiss-cheese, lettuce, tomato, avocado topped with french aioli on texas toast | | corned beef, swiss cheese, sauerkraut & 1,000 island dressing on marble rye | |
| Chipotle Pepper Jack Chicken Sandwich | \$18 | Windmill Burger  | \$17 |
| grilled or fried chicken breast, pepper-jack cheese, lettuce, tomato, onion, pickle topped with chipotle aioli on brioche | | choice of cheese, lettuce, tomato, onion, pickle, on a brioche bun | |
| French Dip | \$19 | Ribeye Wrap  | \$19 |
| shaved prime rib, caramelized onions & swiss cheese on a hoagie roll with au-jus | | sliced prime rib, caramelized onions, sautéed mushrooms, cheddar cheese, lettuce, cherry tomato & chipotle aioli | |
| Prime Club | \$19 | Grilled Salmon Sandwich | \$18 |
| shaved prime rib, bacon, hot cherry pepper caramelized onion, arugula, pepper-jack cheese & horseradish aioli on a hoagie roll | | grilled salmon with lettuce, tomato, red onion, avocado, topped with a remoulade on a brioche bun | |

FLATBREAD

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| Chicken and Bacon Ranch  | \$18 |
| grilled chicken, bacon, tomato, avocado, mozzarella cheese, & ranch dressing | |
| Steak and Cheese | \$18 |
| Grilled steak, peppers, onions, arugula, and pepper jack cheese with chipotle aioli | |

COMFORT ITEMS



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| Open Face Pot Roast  | \$15 |
| Slow roasted pot roast atop sourdough bread & mashed potatoes smothered in brown gravy with mirepoix & a horseradish cream drizzle | |
| Chili Mac | \$17 |
| Housemade chili, mac & cheese tossed & topped with cheddar cheese & jalapenos served with cornbread | |

Sides:

potato chips, flat fries, shoestring fries, sweet potato fries, onion rings, broccoli, applesauce, yogurt & strawberries, mac & cheese



TACOS

(3) street tacos served with arroz-a-la crema & black beans

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| Pastor Chicken \$17 | Carne Asada \$17  | Shrimp \$18  |
| pastor chicken with ancho chile ranch & pic de gallo | carne asada with sour cream, salsa, & pico de gallo | grilled shrimp, chipotle aioli, & pickled onions |
| | Carnitas \$17 | |
| | slow roasted carnitas with chipotle aioli, avocado crema & pickled onions | |

PASTAS

all pastas come with a garlic breadstick

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| Blackened Chicken Alfredo  | \$22 | Cajun Chicken & Shrimp Pasta | \$26 |
| blackened chicken breast over cavatappi pasta tossed in alfredo sauce & broccoli | | sautéed shrimp, chicken, pepper, onions & andouille sausage in a cajun cream sauce over cavatappi pasta | |
| Pepper Jack Mac & Bourbon Chicken  | \$22 | | |
| cavatappi pasta tossed in our pepper jack mac sauce topped with bourbon chicken | | | |



est. 1980

CHICKEN

served with starter soup or salad* | entrees paired with sides from chef's pallet | substitutes are welcome

*Exclude fried surf & turf basket | see item description for chicken strips

Country Fried Chicken  **\$20**

hand breaded chicken breast smothered in green chili gravy, served with mashed potatoes & roasted corn

Chicken Strips Meal  **\$17**

hand breaded chicken strips with fries, hushpuppies, & jalapeno honey mustard

Pastor Bowl **\$22**

marinated pastor chicken with black beans, roasted corn, cilantro lime rice, avocado, pico de gallo, & choice of flour or corn tortilla

Tuscan Garlic Chicken **\$24**

seared chicken breast with spinach & sundried tomatoes in a white wine & garlic cream reduction, served with mashed potatoes and sauteed broccoli

Caprese Chicken **\$24**

herb grilled chicken breast topped with mozzarella cheese, parmesan crusted tomatoes, & balsamic glaze drizzle, served with bacon wrapped asparagus & lemon herb rice

FISH

served with starter soup or salad* | entrees paired with sides from chef's pallet | substitutes are welcome

*chipotle lime salmon only | shrimp andouille risotto excluded from sides

Chipotle Lime Salmon  **\$34**

blackened salmon filet with chipotle lime glaze, served with asparagus & mashed potatoes

Bang Bang Shrimp Bowl  **\$24**

Seared shrimp tossed in our bang bang sauce with cilantro lime rice, black beans, roasted corn, avocado, pickled onions, & pico de gallo

Country Fried Fish & Chips **\$20**

two country fried cod filets with shoe string fries, rustic balsamic glazed broccoli & hushpuppies, served with a malt vinegar tartar

GRILLE

served with starter soup or salad + two choice sides | available after 5:00 pm

Ribeye
10 oz. \$37 | 16oz. \$44

Filet Mignon
6 oz. \$37 | 8oz. \$44

K.C. Strip
10 oz. \$37 | 16oz. \$44

SPECIALTY ENTREES

served with starter soup or salad | entrees are paired with sides from chefs pallet | substitutes are welcome

Blackened Honey Dijon Porkchop  **\$34**

12 oz. blackened bone-in pork chop with a bacon & onion laced honey dijon cream reduction served with mashed potatoes & broccoli

Steak Au Poivre **\$44**

duo tenderloin medallions rolled in cracked black pepper with a cognac cream sauce served with chipotle parmesan risotto & asparagus

White Truffle Surf & Turf **\$44**

12 oz. k.c. strip with a white truffle & shrimp parmesan cream topper served with mashed potatoes & broccoli

Black & Blue Filet Mignon  **\$44**

8 oz. blackened filet topped with melted bleu cheese, served with pepper-jack risotto & asparagus_

Horseradish Crusted Filet Mignon **\$44**

8 oz. filet mignon topped with a horseradish crust and a rendered bacon bordelaise sauce served with parmesan mushroom risotto & asparagus

The following items on our menu can be ordered raw or undercooked:

Ribeye Filet Mignon and K.C. Strip

SIDES

baked potato, mashed potato, shoe-string fries, flat fries, sweet fries, onion rings, parmesan mushroom risotto, chipotle parmesan risotto, pepper-jack risotto, mac & cheese, broccoli, asparagus, side salad