



Lunch Menu

HOURS: 11:30AM-3:00PM

GL (GLUTEN FREE) | D (CONTAINS DAIRY) | G (CONTAINS GLUTEN) | DF (DAIRY FREE) | NF (NUT FREE)

Appetizers

TUNA TATAKI G | 25

Sticky Rice, Exotic Chutney, Wasabi, Soy Sauce

HAMACHI & CONCH CEVICHE GF, DF | 26

Leche de Tigre, Avocado Purée

HEIRLOOM TOMATOES G, D, NF | 23

Crostini, Stracciatella, Aged Balsamic, Beet Confit

GRILLED BABY ROMAINE G, D | 17

Grilled Focaccia, Bacon, Parmesan, Caesar Dressing

TABBOULEH D | 21

Avocado, Pink Grapefruit, Salmon Gravlax, Cilantro, Lemon Gel

ICEBERG LETTUCE G, D | 18

Creamy Blue Cheese, Crostini, Crumbled Egg Yolk, Bacon

Sandwiches

Made with our fresh baked sour dough bread.

GRILLED FREE RANGE CHICKEN BREAST G, D | 24

Lemon Zest, Caesar Dressing, Romaine Lettuce, Parmesan Cheese, Smoked Bacon

BUTTER POACHED CAICOS LOBSTER ROLL G, D | 32

Citrus Mayo, Cucumbers, Avocado, Green Onions, Meyer Lemon

PAN BAGNAT G | 29

Pan-seared Tuna, Hard Boiled Egg, Torched Red Peppers, Kalamata Olive, Lettuce, Garlic Aioli, Heirloom Tomatoes

ANGUS BEEF BURGER G, D | 27

Garlic Aioli, Swiss Cheese, Smokey Pork Belly, Chipotle Tomato Ketchup, Lettuce

Pizza

PIZZA BLANCO G, D | 24

Mushrooms, Porcini Mushroom Paste, Parmesan

MARGUIRETTA G, D | 26

Fior di Latte, Tomatoes, Fresh Basil

FRUTTI DI MARE G, D | 29

Lobster, Calamari, Fresh Chilies, Tomatoes, Mozzarella

MEDITERRANEA G, D | 24

Chorizo, Prosciutto, Black Olives, Arugula, Parmesan

Main Course

GRATINATED JUMBO MEAT BALL AL FORNO G, D | 24

Tomato Sauce with Basil, Spaghetti Aglio e Olio

TAGLIOLINI ARTISAN PASTA G, DF | 34

Caicos Lobster, Charred Cherry Tomatoes, Espelette Pepper

FREE RANGE CHICKEN BREAST G, D | 28

Jerk Stuffing, Cream of Corn, Light Potato Dumpling

CHARGRILLED BLACK ANGUS STEAK DF, GF, NF | 29

Chimichurri, Potato Confit with Garlic Herbs

24h SOUS VIDE BRAISED PORK BELLY DF, GF, NF | 27

Steamed Sticky Rice, Mango Chutney, Herb Salad

GRILLED MAHI MAHI DF, GF, NF | 29

Charred Tomatillo, Vinaigrette, Grilled Vegetable

GRILLED LOBSTER TAIL DF, GF, NF | 29

Spanish Rice with Chorizo, Smoked Pepper Coulis

Dessert

VANILLA CRÈME BRÛLÉE G, D, NF | 14

CHOCOLATE FUDGE with MARSHMALLOWS G, D, NF | 14

ORANGE PANNA COTTA G, D, NF | 14

Prices are in US \$ and Exclusive of Government Tax of 12% and Mandated Service Charge of 10% that is shared by the entire staff.



WINDSONG
TURKS & CAICOS | On the Reef

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