



# Hampton Winds

## Lunch Menu

### STARTERS

#### Soup Du Jour \$8

Weekly creation by our culinary team

#### Canestri Chicken with Lemon Soup \$8

Herb Focaccia

#### Grilled Fig Flatbread \$12

Arugula, Dried Figs, Toasted Pine Nuts,  
Soubise, Balsamic Reduction

#### Shrimp Ceviche Wraps \$13

Avocado, Cucumber-Melon Pico, Cilantro Crème,  
Romaine Lettuce

#### Spanikopita \$11

Traditional Spinach and Feta Pastry  
Served with a Small Greek Salad

#### Tempura Cauliflower \$12

Hot Honey Glaze, Creamy Buttermilk Celery Slaw

### SALADS

#### HW Salad \$8

Romaine Hearts, Grape Tomatoes, Red Onion,  
Roasted Peppers, Cucumbers, Kalamata Olives,  
Herb Vinaigrette or Ranch Dressing

#### Grilled Curried Chicken Salad \$15

Baby Greens, Grapes, Candied Pecans, Carrots,  
Pickled Red Onions, Feta, Herb Vinaigrette

#### Seared Ahi Tuna Salad\* \$18

Baby Greens, Roasted Raddish, Grilled Carrots,  
Avocado, Toasted Almonds, Marinated Cucumbers,  
Sesame Vinaigrette

### ENTRÉES

#### Chicken Pot Pie \$15

Roasted Chicken, Brunoised Spring Veg,  
Sauce Au Poulet, Puff Pastry

#### Pasta De Genoa \$15

Housemade Pasta, Genovese Pesto, Blistered  
Cherry Tomatoes, Lemon-Parmesan Gremolata

#### Schnitzel Panini \$15

Crispy Pork, Red Onion Jam, Gouda, Smoked Bacon,  
Thick Cut Sourdough, Garlic Parmesan Fries

#### Crispy Mahi Tacos \$16

Grilled Corn Tortillas, Shredded Napa Cabbage,  
Pickled Carrot & Daikon Radish, Japanese BBQ  
Sauce, Cilantro, Spicy Aioli, Edamame Salad

#### Grilled Atlantic Salmon\* \$18

Lemon-Herb Couscous, Chickpeas,  
Charred Zucchini, Dill Sauce

#### Steak Kake Soba\* \$18

1/2 Slivered Ribeye, Soba Noodle, Hibachi  
Vegetables, Soy Broth

\*Consuming raw or undercooked foods may increase your risk of  
foodborne illness

Please make the staff aware of any and all food  
allergies before ordering

