



## 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*

EMAIL: [culinary@WindsongResort.com](mailto:culinary@WindsongResort.com) | 649-333-7700 Ext. 4940