

# Dexter's of Windermere Lunch Café Menu

## Garden Greens and Proteins Construction Center \$8.50

### Choose your Greens: (Croutons Free by request)

Fresh Greenleaf, Crisp Romaine, Organic Spring Mix

### Choose any 5 toppings (.55cents for extras)

Cherry Tomatoes	Zucchini	Mandarin Oranges	Dill Cucumber Slaw
Red Onions	Broccoli	Red Grapes	Toasted Pecans
Roasted Red Peppers	Carrots	Grilled asparagus	Blue Cheese Crumbles
Marinated Artichokes	Red Cabbage	Sundried Cranberries	Feta Cheese Crumbles
Cucumbers	Kalamata Olives	Black Bean Salsa	Shredded Mixed Cheese
Squash	Sprouts	Fire Roasted Corn	Toasted Almonds

### Add your Proteins

Mesquite Grilled Chicken Breast.....\$3.00

Chipotle Smoked Pulled Chicken Breast.....\$3.00

Seared Black Tiger Shrimp (5).....\$4.00

Freshly Seared Salmon Filet (6oz).....\$6.00

Mahi Mahi Filet (6oz).....\$7.00

### Choose your dressing

Balsamic Vinaigrette	Lemon Dill Dijon	Asian Orange Vinaigrette	Olive Oil Mustard Vinaigrette
Caesar	Feta Cheese Ranch	Apple Cider Vinaigrette	Spicy Parmesan Vinaigrette
Blue Cheese	Low Oil Balsamic	Chili Lime Vinaigrette	Lemon Parsley Vinaigrette

### Sweet Southern Smokey Burger

One half pound Angus Patty topped with our Sweet Southern Orange Marmalade BBQ Sauce drizzled over thick cut Smoked Gouda Cheese, Fire Roasted Cherry Tomatoes, and Pancetta Lardons. Served with Tator Tots. \$12.95

### Brew Battered Fish & Chips

Fresh Atlantic Cod dipped in Dark Brew Batter fried crisp. Served with thick Steak Cut Fries, house Tartar and Malt Vinegar. \$13.95

### The "Francis" Sandwich

Generous Portion of Smoked Pit Ham, Imported Genoa Salami, Pepper Jack Cheese, all pressed on an Onion Roll with Olive Tapenade, Red Onions, Cilantro Aioli, and a touch of our famous Lava Mustard. Served with our Classic Caesar salad. \$11.95

### Rio Grande Shrimp Street Tacos (3)

Ancho Chili Crispy Shrimp on Flour Tortillas topped with shredded Lettuce, roasted Street Corn, Queso Fresco Aioli and crumbled Cotija Cheese. \$13.95

### Blackened Seafood Burrito

Mahi, Grouper, and Salmon lightly blackened and wrapped in a soft Tortilla with fresh Herbs, Black Beans and mixed Jack Cheeses baked in our homemade Enchilada Sauce. Topped with Sour Cream, Guacamole and Pico Salsa and served on a bed of Spanish Yellow Rice. \$13.95

### Windermere Tuna Melt

Fresh Tuna Salad (NOT FROM THE CAN) Served open faced on Toasted Old Hearth English Muffin Ciabatta Bread topped with Heirloom Tomatoes, Melted Baby Swiss, and topped with Fresh Watercress. Served with House Made Cha Cha Chips. \$10.95

### Cranberry Smoked Chicken Salad Sandwich

Hickory smoked Chicken Breast tossed with a touch of Mayo and Sour cream, Sundried Cranberries, shaved Red Onion, Pecans and fresh Herbs, piled on toasted Pretzel Bread with Lettuce, Tomato and Onion served with a side of fresh seasonal Fruit Salad. \$9.95