

# WINDMILL BISTRO DINNER MENU

## ~ Starters ~

- Bruschetta** ~ vine ripened tomato, basil, balsamic reduction on crostini 8.95  
**Calamari** ~ seasoned calamari with basil aioli 10.50  
**Hummus Plate** ~ hummus, celery, red pepper, carrots and house made pita chips 9.95  
**Chicken Skewers** ~ lemon-thyme marinated chicken, tzatziki sauce, warm pita 10.95  
**Crab cake** ~ Dungeness crab cake with roasted red pepper sauce 12.50  
**Artichoke Spinach Dip** ~ artichoke, spinach, parmesan, baguette 10.95  
**Lettuce Wraps** ~ chicken, peppers, mushrooms, water chestnuts, scallions in hoisin sauce 10.50  
**Clam Chowder** ~ house made with tender clams, Yukon gold potatoes and sweet onions Bowl 6.95 Cup 4.95  
**French Onion** ~ house made with caramelized onions, beef broth, toasted crostini and melted Swiss Bowl 7.50 Cup 5.50

## ~ Salads ~

- Sesame Chicken** ~ mixed greens, marinated chicken, red peppers, celery, almonds, scallions, wonton crisps 11.95  
**Chop Chop** ~ turkey, salami, smoked gouda, tomatoes, garbanzo beans, parmesan, white balsamic dressing 11.95/6.95  
**Bistro** ~ mixed greens, candied walnuts, cranberries, bleu cheese, raspberry vinaigrette 11.50/6.50  
**Caesar** ~ romaine, house made croutons, parmesan 10.95/6.50  
**Steak Salad** ~ 6 oz sirloin, mixed greens, red peppers, tomatoes, bleu cheese, bleu cheese dressing, wonton crisps 13.50  
**Insalata Caprese** ~ house made mozzarella, vine ripe tomatoes, basil, balsamic reduction 10.50

## ~ Burgers and Sandwiches ~

Served with your choice of fries, coleslaw, sweet potato fries, fruit or house salad.

- Windmill Burger** ~ angus beef, Tillamook® pepperjack cheese, avocado spread, chipotle mayo 11.95  
**Cheddar Burger** ~ angus beef, Tillamook® cheddar, bistro spread 10.95 Add bacon 1.50  
**Bleu Cheese Burger** ~ angus beef, bleu cheese crumbles, caramelized onions 12.50  
**Portobello Sandwich** ~ roasted Portobello, red pepper, onion, garlic mayo, Tillamook® Swiss cheese 12.50  
**French Dip** ~ thin sliced beef, toasted baguette, au jus 11.95  
**Crabmelt** ~ Dungeness crab, artichoke, onion, tomato, parmesan cheese 13.95

## ~ Entrées ~

- Shortrib** ~ braised rib, roasted garlic mash, seasonal vegetable, natural jus 16.95  
**Olive Roasted Chicken** ~ pan seared with olive tapenade, roasted garlic mash, seasonal vegetable 15.95  
**Cedar Plank Salmon** ~ served with sundried tomato risotto and seasonal vegetables 19.95  
**Fish and Chips** ~ panko breaded cod, choice of regular or sweet potato fries, coleslaw 3pc 14.50 2 pc 12.95  
**Sirloin Steak** ~ 10 oz prime cut beef, roasted garlic mash, seasonal vegetable 18.95  
**Vegetarian Lasagna** ~ grilled eggplant, zucchini, squash, Portobello mushroom, red peppers, tomato coulis 13.95  
**Penne with Roasted Chicken** ~ grilled chicken breast, penne, garlic cream sauce, parmesan 12.95

*\*Cooked to order consumption of raw or undercooked, meat, seafood, eggs or poultry may increase the risk of foodborne illness.*

**~ Windmill Bistro Signature Cocktails ~**

**Windmill Mimosa**

The simple pleasure of champagne and orange juice 6.95

**Classic Cosmopolitan**

Absolut Citron vodka, cranberry juice and fresh lime 8.95

**Dale's Top Shelf Margarita**

Sauza Hornitos tequila, fresh lime, lemon, orange and cherries mixed with Orange juice and sweet and sour, topped with a float of Amaretto 9.95

**Garden Fresh Mojito**

Bacardi rum muddled with fresh lime, mint leaves and sprite 8.95

**Strawberry Lemon Drop**

Absolut Citron vodka muddled with pureed strawberries and fresh lemons, shaken and strained into a sugar-rimmed martini glass 8.95

**Bistro Bloody Mary**

House made bloody mary recipe with Absolut Peppar vodka 8.50

**~ Wines by the Glass/Bottle ~**

**White**

14 Hands Chardonnay	6.95 / 26.95
Chateau Ste. Michelle Reisling	6.50 / 24.95
Pink Truck White Zinfandel	5.95 / 22.95
Arbor Crest Sauvignon Blanc	5.95 / 22.95
Eola Hills Pinot Grigio	7.50 / 28.95
Kendall Jackson Chardonnay	8.95 / 32.95

Private Reserve

**Red**

Ironstone Petite Syrah	6.50 / 24.95
Erath Pinot Noir	9.95 / 37.95
14 Hands Merlot	6.95 / 26.95
Eola Hills Pinot Noir	7.50 / 28.95
L. Martini Cabernet Sauvignon	8.95 / 32.95

**DRAFT BEER**

Mac and Jack's African Amber	4.95 Pint
Snoqualmie Pale Ale	4.95 Pint

**BOTTLED BEER**

Coors Light	4.75
Blue Moon Belgian White	4.95
Dos Equis	4.95
Sharp's Non-Alcohol	4.75

**~ Beverages ~**

San Pelligrino Sparkling Mineral Water	2.95
Strawberry Lemonade	3.75
Raspberry or Peach Iced Tea	3.75
Fresh brewed Iced Tea	2.95
Soft Drinks	2.95
<i>Coke, Diet Coke, Sprite, Root Beer</i>	
Italian Sodas	3.75
<i>Raspberry, Cherry, Strawberry, Orange, Watermelon, Peach</i>	
Stash Hot Teas	2.95
Torrefazione Coffee	2.95

**Catering and Special Events**

**We are delighted to accommodate private parties. We have a variety of options to meet your needs. Whether you are hosting a birthday party for 20, a rehearsal dinner for 50 or looking for that special place to have your wedding our knowledgeable event planners can help you create a memorable event.**

(253) 826-7897  
**The Old Sandland Home**  
 windmillbistro.com

Christopher Sandland was a successful Seattle contractor who yearned to be a "gentleman farmer." In 1930 he and his wife Selma fulfilled their dream and built their Sumner home, where they raised six children in the heart of the "bulb center of the West."

In 1955, John DeGoede emigrated from Holland to seek a better life. He settled in the Skagit River Valley "Dutch Country" to follow his native craft of farming flower bulbs. In 1959 he met Ansje, and they soon married in Mt. Vernon.

The DeGoedes recognized an opportunity to sell fresh flowers, and in 1965 they purchased land in Sumner for Their greenhouses. Selling wholesale flowers proved so successful that in 1966 they opened Windmill Gardens Nursery to the public. In 1990 they purchased the adjacent Sandland estate.

Today, the DeGoede family still owns and operates Windmill Gardens Nursery. In 2002, the family restored the Beautiful Sandland house, which today is the home of the Windmill Bistro.