



# Van Winkle's

## R E S T A U R A N T

### Van Winkle's Lounge

Opens at 12 noon Fri – Sat – Sun  
Open Mon – Thurs 3pm

### Wednesday: Wing Night

Get a dozen naked wings for \$5 or a dozen breaded wings for \$6 and then spice them your way!  
Peel & Eat Shrimp are \$10 per pound.

**Good at the bar only.**

### In The Bar 4pm – 6pm HAPPY HOUR DAILY

**FEATURING \$2 Bud Light  
\$3 Premium Pints,  
\$3 House Wines,  
and \$3 well Drinks**

### House Wines By The Glass

**Columbia Crest Chardonnay  
Columbia Crest Pinot Grigio  
Woodbridge Sauvignon Blanc  
Sutter Home White Zinfandel**

**Columbia Crest Merlot  
Columbia Crest Cabernet  
Columbia Crest Shiraz  
RM Woodbridge Pinot Noir  
\$6 per glass**

### Draft Beer

**Stella Artois  
Landshark  
Shock Top  
Sam Adams Seasonal  
Long Hammer IPA  
\$6 per pint**

### Bottle Beer

**Heineken – Coors Light – Guinness  
Budweiser – O'Doul's – Michelob Ultra  
Newcastle – Negro Modelo**

### WELCOME TO VAN WINKLE'S

Remember Van Winkles Gift Certificates make the perfect gift and are available all year round.

**All of our menu items are prepared fresh to order.  
When we are busy this may result in extra time to  
insure consistent and quality food.**

### **PLEASE NOTE:**

An automatic gratuity is added to all parties of 7 or more. A service charge will be added to all to go orders. Smoking is ONLY permitted outside of the bar area next to the pool. We will do our best to accommodate large parties but may have to split up larger groups to adjoining tables because of business. All aisles must be kept clear at all times for everyone's safety.

Stephen Jacobson – General Manager Van Winkle's

### About the Chef

Tim Lang, a local of the town of Windham and the Catskill region, has collected many years of experience after working under some of the community's favorite establishments. After graduating from WAJ in Windham, he continued to the Culinary Institute of America to pursue an Associate's Degree in Culinary Arts. While attending the CIA, Tim took the opportunity to work for one of the most well-known resorts in Florida, The Breakers at Palm Beach, During his time at The Breakers, Tim worked under 10 different chefs and under the roofs of 6 diverse restaurants, all offering a unique learning experience to carry on with his career.

Tim specializes in Italian, French, Mediterranean Cuisine and authentic BBQ. His passion, dedication, and persistence shines through his food while he focuses on offering quality, consistent and delectable dishes to his valued guests. Tim has completely rejuvenated the restaurant and menu offerings!



## BREAKFAST MENU

### Two Eggs Any Style – 6.25

Home Fries and Choice of Toast

### Cheese Omelet – 6.75

Additional Ingredients: Bacon, Sausage, Ham, Peppers, Onions, Mushrooms, Tomatoes, Extra Cheese – 1.25 each

### Meat Lovers Omelet – 10.75

Sausage, Bacon, Ham and Cheddar

### Egg White Omelet – 7.75

Additional Ingredients: Bacon, Sausage, Ham, Peppers, Onions, Mushrooms, Tomatoes, Extra Cheese – 1.25 each

### Eggs Benedict – 10.75

English Muffin, Canadian Bacon, Poached Eggs and Hollandaise

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### Belgian Waffle – 8.25

Whipped Cream

### French Toast – 7.50

### Stuffed French Toast – 8.75

Cream Cheese and Seasonal Fruit

### Buttermilk Pancakes – 6.75

Buckwheat, Plain

Additional Toppings: Blueberry, Chocolate Chip, Banana – 1.75 each

### Vanilla Yogurt & Granola – 6.75

With Fresh Seasonal Fruit

Apple Wood Bacon,

Canadian Bacon or Maple Link Sausage – 2.95

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## ADDITIONAL BREAKFAST OFFERINGS

Bagels or Toast	2.00	Cream Cheese	.75
Small Juice	1.75	Coffee, Tea or Cocoa	2.25
Large Juice	3.50	Oatmeal	3.00
Cold Cereal	2.50		

Add chopped apples or Bananas, Blueberries, Brown Sugar or Raisins to your Oatmeal for an additional 1.00 per item



## PUB MENU

### APPETIZERS

**Wings ..... 8.95**

*Mild, Medium, Hot, Orange Ginger Glaze*

**Black & Tan Onion Rings ..... 8.95**

*Creamy Horseradish Sauce*

**Whole Wheat Quesadilla ..... 7.95**

*Monterey Jack Cheese, Corn, Black Beans, Cilantro, Salsa, Guacamole, & Sour Cream*

**Mozzarella Sticks ..... 7.95**

*Marinara Sauce*

**Nachos ..... 8.95**

*Tri Color Tortilla Chips, Cheddar Cheese Sauce, Lettuce, Tomato, Black Olives, Jalapeños, & Sour Cream*

### SOUPS & SALADS

**Gazpacho**

*A Chilled Classic*

*Cup 4.95      Bowl 6.95*

**Soup of the Day**

*Cup 2.95      Bowl 4.95*

**Watermelon & Feta**

*Watercress, Fresh Mint, Limoncello Vinaigrette*

**8.95**

**Bosc Pear & Blue Cheese**

*Red Leaf Lettuce, Pecans, Blackberry Vinaigrette*

**9.95**

**Strawberry & Goat Cheese**

*Baby Greens, Pine Nuts, Honey Balsamic Vinaigrette*

**10.95**

**Chicken & Curry**

*Baby Greens, Julienne Carrot, Cilantro, Cashews*

*Golden Raisins, Yellow Curry Vinaigrette*

**12.95**

**Georgia Peach**

*Arugula, Bacon, Goat Cheese, Spiced Cider Vinaigrette*

**9.95**

**Chopped Salad**

*Romaine, Tomato, Bacon, Cucumber, Avocado, Corn, Black Beans*

*Choice of Dressing*

**7.95**

**Classic Caesar**

*Romaine, House Made Dressing, Shaved Parmesan, Fresh Croutons*

**8.95**

**Add Chicken 3.50**

# BURGERS – SANDWICHES

All served on Ciabatta Bread with French fries

**Van Winkle's Burger .... 10.95**

**So Co Burger .... 12.95**

*Smothered with our Home-Made Southern Comfort BBQ, Cheddar Cheese & Straw Onions*

**Black & Blue Burger ..... 13.95**

*Seasoned with our House – Made Rub, Topped with Crumbled Blue Cheese*

**Turkey Burger ..... 13.95**

*Roasted Red Peppers, Fresh Mozzarella, & Pesto*

**BLT ..... 10.95**

*Thick Cut Apple Wood Bacon, Lettuce, Tomato, & Light Mayo*

**Pastrami Rubeben Wrap ..... 11.95**

*Sauerkraut, Swiss, Russian Dressing*

**Chipotle Chicken Sandwich ..... 10.95**

*Chipotle Mayo, Lettuce, Tomato, & Cheddar*

**Jumbo Fish & Chips ..... 13.95**

*11oz Haddock Filet with Fries, Tartar Sauce, Lemon, Malt Vinegar*

# P I Z Z A S

**Specialty Pizzas .... 13.95**

**Pizza Margarita**

*Fresh Mozzarella, Tomato & Basil*

**Buffalo Chicken**

*Drizzled with Blue Cheese Dressing*

**Chicken Bacon & Ranch**

*Drizzled with Ranch Dressing*

**Classic 10" Cheese Pizza ..... 10.95**

*Pepperoni, Sausage, Meatballs, Bacon, Black Olives, Peppers, Tomatoes, Mushrooms, Roasted Red Peppers, Garlic*

**Extra Toppings – 1.75 each**

## Side Orders

**French Fries - 2.50   -   Sweet Potato Fries – 3.75   -   Mashed Potatoes – 3.00**

**Side Salad – 2.50   -   Onion Rings – 4.75   -   Rice – 2.00**

**Vegetables – 2.50   -   Extra Dressing – 1.00**

## SUBSTITUTIONS

**2.50 each**

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# SIGNATURE DINNER MENU

## APPETIZERS

### Caprese

*Layered Homemade Fresh Mozzarella & Tomato  
Basil Pesto & Balsamic Reduction*

**6.95**

### Balsamic Roasted Portobello Mushroom & Asparagus

*Melted Goat Cheese*

**6.50**

### Seared Scallops

*Watercress Greens, Diced Mango, Citrus Vinaigrette*

**9.95**

### Colossal Crab Cake

*Corn & Black Bean Salsa, Sweet Chili Aioli*

**10.95**

## SOUPS & SALADS

### Gazpacho

*A Chilled Classic*

*Cup 4.95      Bowl 6.95*

### Soup of the Day

*Cup 2.95      Bowl 4.95*

### Watermelon & Feta

*Watercress, Fresh Mint, Limoncello Vinaigrette*

**8.95**

### Bosc Pear & Blue Cheese

*Red Leaf Lettuce, Pecans, Blackberry Vinaigrette*

**9.95**

### Strawberry & Goat Cheese

*Baby Greens, Pine Nuts, Honey Balsamic Vinaigrette*

**10.95**

### Chicken & Curry

*Baby Greens, Julienne Carrot, Cilantro, Cashews*

*Golden Raisins, Yellow Curry Vinaigrette*

**12.95**

### Georgia Peach

*Arugula, Bacon, Goat Cheese, Spiced Cider Vinaigrette*

**9.95**

### Chopped Salad

*Romaine, Tomato, Cucumber, Avocado, Corn, Black Beans, Choice Of Dressing*

**7.95**

### Classic Caesar

*Romaine, House Made Dressing, Shaved Parmesan, Fresh Croutons*

**8.95**

**Add Chicken 3.50**

# ENTREES

## **Sliced Grilled 14oz Ribeye Steak**

*Brandy Peppercorn Demi-Glace*

**24.95**

## **16oz Grilled Hereford Porterhouse Steak**

**26.95**

## **Pan Roasted Duck Breast**

*Roasted Potatoes, Vanilla Cabernet Reduction*

**20.95**

## **Chicken Saltimbocca**

*Prosciutto, Fresh Sage, Melted Mozzarella, Pan Gravy*

**15.95**

## **Chicken Chardonnay**

*Pan Roasted Skin-On Breast, Orange - Chardonnay Sauce, Scallions*

**15.95**

## **16oz Grilled Pork T-Bone Chop**

*Bordelaise Sauce*

**20.95**

## **Sautéed Sea Scallops**

*Citrus Beurre Blanc, Green Rice*

**22.95**

## **Pan Seared Salmon**

*Orange Ginger Glaze, Green Rice*

**19.95**

## **Ravioli Fungi**

*Portobello & Crimini Mushroom Ravioli, Butternut Squash, Peas, Sage Brown Butter, Squeeze of Lemon*

**13.95**

## **Pappardelle Bolognese**

*Fresh Egg Pasta, Meat Ragu, Shaved Parmesan*

**15.95**

## **Whole Wheat Penne Genovese**

*Basil Pesto, Fresh Mozzarella & Tomato*

**15.95**

## **Linguini Carbonara**

*Apple Wood Smoked Bacon, Caramelized Onion, Light Cream Sauce, Shaved Parmesan*

**13.95**

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# PUB FARE

## APPETIZERS

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*Creamy Horseradish Sauce*

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**Mozzarella Sticks ..... 7.95**

*Marinara Sauce*

**Nachos ..... 8.95**

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## Side Orders

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**Vegetables – 2.50      -      Extra Dressing – 1.00**

## SUBSTITUTIONS

**2.50 Each – Sweet Potato Fries, Onion Rings, or Mashed Potatoes      1.00 - Side Salad**



## DESSERT MENU

### **Ricotta & Honey Cheesecake**

Fresh Berries

### **Mini Tartlet**

Vanilla Pastry Cream, Fresh Seasonal Fruit, Whipped Cream

### **Chocolate Victorian Cup**

Fresh Seasonal Fruit, Whipped Cream

### **Hibiscus Poached Pear**

Whipped Cream, Pirouette Wafer

### **Warm Strawberry Rhubarb Crepes**

Vanilla Bean Ice Cream, Whipped Cream

### **White & Dark Chocolate Mousse Cake**

### **Fudge Brownie a la Mode**

Vanilla Bean Ice Cream, Whipped Cream

\$5.00 each

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### ADDITIONAL DESSERT OFFERINGS

**One Scoop Ice Cream - \$3.00**

**Two Scoops Ice Cream - \$5.00**

**One Scoop Sorbet - \$3.50**

**Two Scoops Sorbet - \$5.50**