



**Normandie**

**RESTAURANT AT WEST WIND INN**

**DINNER**

## Starters

**Classic Shrimp Cocktail \* 10**

*Served with house cocktail sauce and lemon*

**Coconut Shrimp \* 12**

*Homemade with Sweet Thai Chili Sauce*

**Island Crab Cake \* 12**

*Lump Crab, Napa slaw, Remoulade*

**Sanibel Bread 8**

*Fresh Mozzarella bruschetta, Balsamic glaze*

**Curry Mussels\* 11**

*Mild Curry cream sauce*

**Spicy Garlic Shrimp\* 11**

*Artichoke, sun-dried tomato, roasted garlic*

**Baked Scallops \* 13**

*Sherry cream, Parmesan bread crumbs*

**Beef Tenderloin Tips\* 12**

*Caramelized onion, mushroom and Brandy reduction*

## Soups & Salads

**Lobster Bisque\* 8**

**Manhattan Clam Chowder\* 7**

**House Salad Small 5 Large 8**

*Onions, mushrooms, cucumbers, carrots, grape tomatoes, and shredded parmesan*

**Grilled Chicken Gorgonzola Salad \* Small 7 Large 11**

*House salad - bacon, Gorgonzola cheese*

**Classic Caesar Salad Small 6 Large 9**

**Salads add on: Chicken\* 6 Shrimp\* 7 Salmon\* 7 Mahi\* 7**

## *Entrées*

### *Mediterranean Clay Pot Grouper\* 30*

*Roasted tomato, Kalamata olives, artichoke, mushrooms, fennel, fingerling potatoes*

### *Filet Mignon\* 30*

*Garlic mashed, house vegetable, roasted tomato, beef jus*

### *Crab Stuffed Snapper\* 30*

*Fingerling potatoes, house vegetable, lobster cream sauce*

### *Pan Seared Scallops\* 32*

*Spinach artichoke risotto, tomato fennel broth*

### *Seafood Trio\* 30*

*Scallops, Shrimp, Fresh Catch – wild rice, house vegetable, citrus beurre blanc*

### *Roasted Half Duck\* 32*

*Sweet potato puree, house vegetable, raspberry demi-glace*

### *Boneless Ribeye Steak\* 30*

*Garlic mashed, house vegetable, beef jus*

### *Pan Roasted Salmon\* 28*

*Soba noodles, Napa slaw, Soy Ginger dressing*

### *Filet and Shrimp\* 35*

*Garlic mashed potatoes, house vegetable, grilled shrimp*

### *Chicken Pesto Penne\* 25*

*Creamy pesto, fresh basil*

### *Shrimp Your Way\* 26*

*Blackened, grilled or fried, wild rice, house vegetable, citrus beurre blanc*

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**\*\*\$5.00 Split Plate Charge\*\***

*\* Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.*

## Sunset Menu 24

*(From 5-6 p.m. a small house or Caesar salad and key lime pie or creme brulee is included)*

*\*\*Dine in only and no substitutions allowed for Sunset Menu\*\**

### *Pasta Primavera*

*Seasonal vegetables, light garlic cream sauce with  
Penne pasta*

### *Fettucine Alfredo with Chicken\**

*With traditional Alfredo sauce*

### *Shrimp Scampi\**

*Classic scampi sauce over linguine*

### *Blackened Mahi Mahi\**

*Wild rice, house vegetable, citrus beurre blanc*

### *Grilled Salmon\**

*Wild rice, house vegetable, citrus beurre blanc*

## *Between Bread*

### *The West Wind Burger 15 \**

*American cheese, bacon, lettuce, tomato, onion ring topping with French fries*

### *Grouper Sandwich 17 \**

*Blackened, grilled or fried with French fries*

### *Veggie Burger 14*

*Black bean burger, lettuce, tomato, onion, Swiss cheese with a zesty aioli with French fries*

## *Children's Menu 6*

*\*\*For children 12 and under only\*\**

*Mozzarella Sticks with Marinara*

*Chicken Fingers and Fries \**

*Mac and Cheese*

*Pasta with choice of Marinara or Butter and Parmesan*

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*Prices may be subject to change*

*\*\*\$5.00 Split Plate Charge\*\**

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
Prior to placing you order, please inform your server or the Chef if you have any special dietary needs.*