

~Soups~Salads~Appetizers~

New England Clam Chowder	\$4.99
French Onion Soup	\$4.99
The Windjammer Salad Boat	\$8.99
Onion Soup and Salad Boat	\$11.99
Clam Chowder and Salad Boat	\$11.99
Fried Calamari with marinara, banana peppers, scallions, parmesan cheese and balsamic drizzle	\$8.99
Classic Escargot with Gruyere cheese and grilled crostinis... \$7.99	
Shrimp Cocktail 5 jumbo shrimp with cocktail sauce..... \$9.99	
New England Lump Crab Cakes with baby spinach and Cape Mustard Sauce..... \$10.99	
Sea Scallops Wrapped in Bacon with balsamic drizzle	\$9.99
Golden Artichoke Hearts with marinara and pesto sauce \$7.99	
Mozzarella Fritti house breaded VT mozzarella with Arrabiata dipping sauce	\$7.99
Shrimp Bruschetta shrimp and fire roasted Roma tomatoes with fresh basil and lemon juice on four pieces of grilled pugilese bread.	\$8.99

~Windjammer Specialties~

Pesto Chicken hand breaded chicken breasts with pesto cream sauce	\$17.99
Baked Jumbo Sea Scallops with bacon, leek and parmesan cream sauce	\$20.99
Red Snapper baked and finished with lemon caper butter	\$22.99
Pecan Salmon 8oz. Atlantic fillet encrusted with crushed pecans topped with mango pineapple salsa.....	\$18.99
Pork Tenderloin, 12oz. chipotle rubbed with cilantro corn relish finished with peach-peppadew coulis	\$19.99
Baked Stuffed Shrimp 6 jumbo shrimp with seafood stuffing and garlic butter.....	\$20.99
Bleu Bistro Steak, 10oz. seasoned with our house rub topped with bacon bleu cheese butter and balsamic onions	\$22.99
Filet Oscar, 10 oz. center cut topped with king crab meat, grilled asparagus and finished with béarnaise sauce	\$29.99
Signature Burger garlic and rosemary infused ground Certified Angus and Prime NY strip with manchego cheese and bacon bourbon demi glace served open faced on Portuguese bread with crispy fried onions	\$17.99
St. Louis Style Ribs with maple chipotle barbeque sauce and coleslaw	\$20.99
Misty Knoll Farms Roasted Half Chicken (New Haven, VT) with artichoke hearts, sugar snap peas, basil infused oil and pan jus	\$19.99

~Vegetarian Options~

Ratatouille Ravioli with Hummus ("Chick Peace"-VT) roasted vegetable and ricotta ravioli with grilled squash, tomatoes, sliced mozzarella and parmesan in a roasted garlic hummus and pepper puree cream sauce	\$17.99
Vegetable Ragout Napoleon fire roasted squash, zucchini, eggplant, tomatoes, mushrooms artichokes, fresh herbs, balsamic vinegar and basil infused oil layered with a puffed pastry topping.....	\$17.99

Separate checks will not be honored for parties of 8 or more

The Windjammer has Supported Local Farms & Products for 30 years

We also offer special package menus for larger groups!

Call Carrie Paquette for your planning needs
(802) 651-0643 or e-mail carrie@windjammergroup.com

**Our Beef is Western Choice and Aged for a Minimum of 28 days to Maximize Flavor and Tenderness.
Our Seafood is Delivered Fresh Daily**

~Aged Beef~

NY Strip, 14oz. Certified Angus	\$27.99
Filet Mignon, 10oz. center cut	\$27.99
Top Sirloin, 11oz.	\$18.99
Prime Rib, 14oz.	\$21.99
Extra Hearty Prime Rib, 18oz	\$23.99
NY Strip, 12oz. *Prime grade	\$33.99
Ribeye, 16oz. Boneless	\$26.99
Porterhouse, 20oz	\$27.99

~Seafood~

Broiled Scallops with herb butter	\$20.99
Boston Crumb Scrod with lemon crumb topping.....	\$18.99
Broiled Salmon with béarnaise	\$17.99
Alaskan King Crab Legs, 20oz	\$29.99
Seafood Platter jumbo shrimp, scrod and sea scallops	\$19.99

~Teriyaki~

Teriyaki Beef Kabob	\$16.99
Teriyaki Sirloin, 11oz	\$18.99
Teriyaki Chicken, 2 breasts	\$17.99

~Lighter Fare~

Petite Filet Mignon, 6oz. center cut	\$21.99
Petite Teriyaki Chicken, 6oz	\$14.99
Petite Salmon, 6oz	\$14.99
Petite Sirloin, 7oz	\$15.99
Mate's Prime Rib, 10oz	\$19.99

~Combinations~

Mate's Prime Rib with choice of: Salmon, Garlic Shrimp, Scallops or Teriyaki Chicken.....	\$25.99
Petite Sirloin with choice of: Salmon, Garlic Shrimp, Scallops or Teriyaki Chicken.....	\$21.99
Teriyaki Chicken with choice of: Salmon, Garlic Shrimp or Scallops	\$20.99
Filet Mignon with choice of: Salmon, Garlic Shrimp or Scallops	\$32.99
Alaskan King Crab with 10oz. Filet Mignon	\$38.99

All of our dinner entrees include our award winning salad boat and your choice of baked potato, wild rice pilaf or mashed Yukon gold potatoes.

~Entrée Additions~

Garlic Shrimp, Scallops, Salmon or Teriyaki Chicken	\$5.99
Alaskan King Crab Legs, 10oz	\$12.99

~Enhancements~

Sautéed Button Mushrooms	\$2.99
Roasted Asparagus	\$3.99
Lemon Caper Compound Butter	\$1.49
Teriyaki Glaze	\$0.99
Horseradish Cream Sauce or Horseradish	\$0.99
Bacon Blue Cheese Butter & Balsamic Onions	\$2.99
Béarnaise Sauce	\$0.99
House made Pesto Cream Sauce	\$1.99
Maple Chipotle BBQ Sauce	\$1.99
Oscar Topping King Crab, grilled asparagus and bearnaise.....	\$3.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions