

~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 & balsamic drizzle	\$8.99
Classic Escargot with Gruyere cheese & grilled crostinis.....	\$7.99
Shrimp Cocktail 5 jumbo shrimp with cocktail sauce	\$9.99
New England Lump Crab Cakes with cape mustard sauce on a bed of baby spinach.....	\$10.99
Sea Scallops Wrapped in Bacon with citrus-cracked pepper sauce & balsamic drizzle.....	\$9.99
Artichoke, Brie & Spinach Dip with baked pita crisps	\$8.99
Mozzarella Fritti house breaded VT mozzarella with Arrabiata dipping sauce	\$7.99
Shrimp Bruschetta shrimp and fire roasted Roma tomatoes with fresh basil & lemon juice on grilled pugliese bread.....	\$8.99
Artisan Cheese Board imported & local cheeses.....	\$13.99

~Windjammer Specialties~

VT Orchard Chicken 10oz Statler chicken breast stuffed with spinach & VT chevre with locally grown Butter Crisp & Cortland apple chutney	\$17.99
Baked Jammer Scallops with bacon, leek & parmesan cream sauce	\$20.99
Market Fish Please ask your server for today's selection.....	\$Market Price
Thai Glaze Salmon 8oz. Atlantic Salmon fillet with Asian BBQ glaze & toasted sesame peanut slaw	\$18.99
Pork Tenderloin, 12oz. Switchback Porter marinated with jalapeno-cheddar cornbread & apricot-fig relish	\$19.99
Baked Stuffed Shrimp 6 jumbo shrimp with seafood stuffing & garlic butter	\$20.99
Bleu Bistro Steak, 10oz. seasoned with our house rub with gorgonzola cream sauce, balsamic onions & crispy pancetta.....	\$22.99
Filet Oscar, 10 oz. center cut topped with king crab meat mixed with chopped grilled asparagus & finished with béarnaise sauce.....	\$29.99
Signature Burger garlic & rosemary infused ground Certified Angus & Prime NY strip with VT sharp cheddar & bacon bourbon demi glace served open faced on Portuguese bread with crispy fried onions	\$17.99
St. Louis Style Ribs Maple chipotle BBQ sauce & white bean pancetta cassoulet	\$20.99
Misty Knoll Farms Roasted Half Chicken (New Haven, VT) brined in VT maple & 5 spice with a fresh thyme, rosemary & sage rub served with a roasted vegetable medley	\$19.99

~Vegetarian Options~

Porcini Purses Porcini mushroom ravioli with caramelized onions, butternut squash, baby bok choy & golden peppers in a Madeira cream sauce.....	\$17.99
Seitan Poivron Roasted bell peppers stuffed with marinated tofu, seitan, sautéed vegetables topped with a 3 cheese blend & panko bread crumbs over delicata squash puree.....	\$17.99

One check will be presented for parties of 8 or more

We also offer special package menus for larger groups!

Call Dan, Carrie, Mike or Stew for your planning needs
(802) 862-6585

Our Beef is Western Choice and Aged for a Minimum of 28 days to Maximize Flavor & 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 Sea Scallops with bread crumbs & herb butter ..	\$20.99
Boston Crumb Scrod with lemon crumb topping.....	\$18.99
Broiled Salmon with béarnaise upon request	\$17.99
Alaskan King Crab Legs, 20oz.....	\$29.99
Broiled Seafood Platter jumbo shrimp, Boston crumb scrod & sea scallops in our house herb butter	\$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 & 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
Teriyaki Glaze	\$.99
Gorgonzola cream sauce & Balsamic Onions	\$2.99
Béarnaise.....	\$.99
Maple Chipotle BBQ Sauce	\$1.99
Oscar Topping King Crab meat with chopped grilled asparagus & béarnaise ...	\$3.99

The Windjammer has supported local farms & products for 30 years

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