

~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 & grilled lemon .....	\$9.99
Artichoke, Brie & Spinach Dip with baked pita crisps .....	\$8.99
Mozzarella Fritti house breaded VT mozzarella with Arrabiata dipping sauce .....	\$7.99
Tomato Fresco Bruschetta Maple Brook Farms smoked mozzarella, San Daniele prosciutto, VT Herb Company basil & vine-ripe tomato relish on grilled crostinis .....	\$8.99
Artisan Cheese Board imported & local cheeses .....	\$13.99
Butcher's Board a selection of charcuterie, ask your server for this evenings selections .....	\$13.99

~Windjammer Specialties~

<b>Valentino Chicken</b> 10oz Statler chicken breast stuffed with prosciutto, basil, roasted red peppers & smoked VT mozzarella finished with a quinnelle of sun dried tomato pesto & olive mosto oil .....	\$17.99
<b>Baked Jammer Scallops</b> with bacon, leek & parmesan cream sauce .....	\$20.99
<b>Basil Phyllo Salmon</b> 8oz. Atlantic Salmon fillet wrapped with VT basil & phyllo dough finished with a blood orange-coconut coulis .....	\$18.99
<b>Pork Tenderloin, 12oz.</b> Long Trail Ale brined with a black pepper bacon & cippolini onion relish .....	\$19.99
<b>Baked Shrimp de Mer</b> 6 jumbo shrimp baked with sautéed scallop & crawfish sauce over toasted pugilese bread crostinis .....	\$20.99
<b>Bleu Bistro Steak, 10oz.</b> seasoned with our house rub with gorgonzola cream sauce, balsamic onions & crispy pancetta .....	\$22.99
<b>Filet Oscar, 10 oz. center cut</b> topped with king crab meat mixed with chopped grilled asparagus & finished with béarnaise sauce .....	\$29.99
<b>Signature Burger</b> garlic & rosemary infused ground Certified Angus & Prime NY with VT clothbound cave aged cheddar & bacon bourbon demi glace served open faced on Portuguese bread with crispy fried onions .....	\$17.99
<b>St. Louis Style Ribs</b> Maple chipotle BBQ sauce & cilantro-cheddar corn bread .....	\$20.99
<b>Misty Knoll Farms Roasted Half Chicken</b> (New Haven, VT) house brined & oven roasted finished with a white truffle butter pan jus & seasonal vegetables .....	\$19.99

~Vegetarian & Vegan Options~

<b>Quatre Fromage Ravioli</b> cheese stuffed ravioli & gnocchi with sautéed shiitake mushrooms, red bell peppers, baby spinach & edamame finished with fire roasted tomato compote & melted VT smoked mozzarella (Vegetarian) ..	\$18.99
<b>Zucchini Boxes</b> seitan & chick pea stuffed local zucchini with roasted cippolini onion ragout & olive mosto oil (Vegan) .....	\$17.99

One check will be presented for parties of 8 or more

We also offer special package menus for larger groups!  
Call Carrie Paquette for your planning needs  
(802) 651-0643

**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~

Bone-in, Dry aged Angus Ribeye, 20oz .....	\$38.99
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* .....	\$34.99
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~

<b>Mate's Prime Rib with choice of:</b> Salmon, Garlic Shrimp, Scallops or Teriyaki Chicken .....	\$25.99
<b>Petite Sirloin with choice of:</b> Salmon, Garlic Shrimp, Scallops or Teriyaki Chicken .....	\$21.99
<b>Teriyaki Chicken with choice of:</b> Salmon, Garlic Shrimp or Scallops .....	\$20.99
<b>Filet Mignon with choice of:</b> Salmon, Garlic Shrimp or Scallops .....	\$32.99

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, 12oz .....	\$13.99

~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
White Truffle butter .....	\$2.99
<b>Oscar Topping</b> King Crab meat, 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