

Soups & Salads

New England Clam Chowder	\$3.99/\$4.99	Crock of Chili	\$4.99
Soup du Jour	\$2.99/\$3.99	Chili and Salad Boat	\$11.99
Chowder and Salad Boat	\$11.99	Classic Caesar Salad	\$7.99
Soup du Jour and Salad Boat	\$10.99	-add teriyaki chicken or Asian tofu	\$3.99
The Windjammer Salad Boat	\$8.99	-add shrimp or sirloin	\$4.99

Appetizers

Shrimp Cocktail 5 jumbo shrimp with cocktail sauce	\$9.99	Butcher's Board -a variety of charcuterie, ask your server about today's selection	\$13.99
Sea Scallops Wrapped in Bacon with citrus pepper sauce & balsamic drizzle	\$9.99	Artichoke, Brie & Spinach Dip with baked pita crisps	\$7.99
Jammer Potato Skins with bacon, vegetables & house cheese blend	\$5.99	New England Lump Crab Cakes with cape mustard sauce on a bed of baby spinach	\$10.99
Fried Calamari banana peppers, scallions, parmesan, marinara and balsamic drizzle	\$8.99	Basket O-rings or Sweet Potato Fries	\$4.99
Chips and Salsa house fried chips and pico de gallo	\$3.99	Fresh Chicken Wings (10) \$6.99 (20) \$13.99 buffalo, maple chipotle BBQ or Korean clay pot	
Chicken Fingers and Fries BBQ sauce and honey mustard	\$7.99	Pulled Chicken Quesadilla Pepper Jack cheese & traditional sides	\$8.99
Classic Escargot with gruyere cheese and grilled crostinis	\$7.99	Upper Deck Nachos topped with black bean puree, pico de gallo, jalapenos, scallions & three cheese house blend	\$8.99
Cheese Board -imported & local cheeses	\$13.99	-add chili, pulled chicken or pork	\$2.99
		-add guacamole	\$1.99

Upper Deck Pub Specialties

Petite Filet Mignon -6oz center cut served with béarnaise	\$16.99
Open-Faced Prime Rib -over grilled 7 Grain bread and served with au jus (available after 5 pm)	\$12.99
NY Strip -10oz house cut Certified Angus served with Gorgonzola cream sauce	\$14.99
Pub Sirloin -7oz hand-cut top sirloin	\$11.99
Boston Crumb Baked Scrod -with butter & lemon crumb topping	\$12.99
Teriyaki Pub Chicken -6oz breast marinated in our house teriyaki sauce	\$9.99
Pub Salmon -7oz Atlantic fillet, béarnaise sauce served upon request	\$10.99
Baked Shrimp De Mer -4 jumbo shrimp baked with scallop & crawfish sauce over crostinis	\$10.99
St. Louis Ribs -1/2 rack with maple chipotle BBQ sauce & cilantro-cheddar cornbread	\$11.99
Enchiladas -3 Corn tortillas stuffed with pulled beef, onions, peppers, sour cream & three cheeses	\$9.99

**The above dishes are served with French fries or rice pilaf.
A choice of baked or mashed potato can be added after 5pm.
Add the salad boat to any entree or sandwich for \$3.99.**

Sandwiches & Burgers

All of our burgers are made with a 1/2 pound of fresh ground choice sirloin.

French Dip Baguette - with horseradish sauce, Cabot cheddar & a side of au jus	\$8.99		
Braised Pulled Pork -with maple chipotle BBQ sauce	\$8.99		
California Crew -grilled teriyaki chicken, bacon, guacamole & Chipotle mayo	\$9.99		
Buffalo Chicken Sandwich -buffalo chicken tenders with bleu cheese dressing	\$7.99		
Crab Cake Sandwich -jumbo lump crab meat folded with seasoned vegetables and breadcrumbs, pan seared and topped with asian slaw, lettuce & cape mustard sauce	\$10.99		
Seared Salmon Burger -house ground salmon patty topped with sweet chili mayo	\$9.99		
Seitan & Chick Pea Burger -with Cabot cheddar, herbed Dijon & roasted vegetable relish	\$8.99		
Pork Burger -Long Trail Ale brined pork loin, ground with pancetta & sautéed vegetables, topped with pepper jack cheese & tarragon aioli	\$8.99		
Grilled Hamburger	\$7.99	Bacon and Cheddar	\$8.99
Cabot Cheddar	\$8.50	Bleu Cheese and Bacon	\$8.99
Portobello and Swiss	\$9.50	Balsamic Onions & Cheddar	\$8.99

**All burgers and sandwiches are served with lettuce, tomato and red onion
on a Portuguese roll with VT Madhouse Kettle Cooked Chips and a pickle.
Substitute French Fries for \$.99 Onion Rings or Sweet Potato Fries for \$1.99
Add guacamole to a sandwich for \$.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
