



~Gluten Free Upper Deck Pub Menu~

Please inform your server that you are ordering from our Gluten Free menu.

Appetizers

- Crock of Chili** \$4.99
topped with melted Cabot cheddar
- Shrimp Cocktail** \$11.99
5 jumbo shrimp with cocktail sauce
- Chicken Liver Paté** \$11.99
with fig jam, house dill pickles and sour grapes (without bread)
- French Onion Soup** \$4.99
(without bread)

Upper Deck Pub Specialties

- Prime Rib** \$17.99
8oz, available after 5:00
- New York Strip C.A.B.** \$17.99
10 oz hand-cut Certified Angus Beef
- Petite Sirloin C.A.B.** \$13.99
7 oz hand-cut Certified Angus Beef
- Broiled Salmon** \$13.99
brushed with butter, salt & pepper
- Broiled Seafood Platter** \$13.99
garlic shrimp, scrod and sea scallops in our house herb butter (without breadcrumbs)
- Baked Scrod** \$12.99
in lemon-herb butter (without breadcrumbs)

Please enjoy wild rice or steamed broccoli with your entrée. Baked potato or mashed potatoes are available after 5:00pm and are also gluten free.

Salads

- The Windjammer Salad Boat** \$10.99

The Following Dressings on the Salad Boat are Gluten Free:

House Dill Ranch, Bleu Cheese, Italian, Parmesan Peppercorn, Dijon Balsamic

- Chili and Salad Boat** \$14.99
- Caesar Salad** \$9.99
house-made dressing with parmesan cheese (without croutons)
- Wedge Salad** \$9.99
Half head of Romaine lettuce with house-made smoked blue cheese dressing, crispy bacon, cherry tomatoes and hard boiled egg

To enhance your salad, consider:

- Petite Sirloin** \$6.99
7 oz hand-cut
- Salmon** \$6.99
6oz grilled
- Grilled Maple Peppercorn**
- Brined Chicken Breast** \$4.99

Burgers and Sandwiches

*All of our burgers are made with a 1/2 pound of fresh ground choice sirloin, served with lettuce, tomato and red onion and your choice of kettle cooked chips, wild rice or steamed broccoli, a pickle and served **without** a bun. A gluten-free bun is available for \$1.00.*

- Sirloin Burger** \$9.99
lightly seasoned with salt & pepper
- Cabot Cheddar** \$10.99
with melted Cabot cheddar
- Portobello and Swiss** \$11.99
strips of marinated Portobello & Swiss
- Beet Burger** \$10.99
roasted beets, toasted oats and quinoa with garlic-tarragon chevre, arugula, tomato and red onion
- Bacon and Cheddar** \$11.99
two strips of bacon & Cabot cheddar
- Bleu Cheese and Bacon** \$11.99
two strips of bacon & melted bleu cheese
- Turkey Burger** \$11.99
Stonewood Farm (VT) ground turkey infused with apples, garlic and spices, grilled and topped with garlic-dill pickles and tomato-cranberry relish

Sides/Enhancements

- Roasted Asparagus** \$3.99
- Add Salad Boat** \$4.99
- Brandy-Green Peppercorn Cream Sauce** \$1.99
- Maple Chipotle Barbeque Sauce** \$1.49
- Gorgonzola Cream Sauce** \$1.99

Desserts

- Crème Brulée** \$3/\$6
a rich, creamy custard with a brittle, toasted sugar topping
- Chocolate Sin Cake** \$4/\$6
decadent flourless chocolate cake coated with chocolate ganache
- Homemade Vanilla Ice Cream** \$6

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

The Windjammer has supported local farms & products for 35 years