



**~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*
- French Onion Soup** \$4.99  
*(without bread)*
- Tuna Tartare** \$12.99  
*Moroccan seasoned, finely diced raw tuna, arugula, spicy roasted chickpeas, and chermoula (without crispy wonton)*

**Upper Deck Pub Specialties**

- Prime Rib** \$18.99  
*10oz, 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 (without crispy fried onions)*

**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

***The Windjammer has supported local farms & products for 40 years***

**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** \$11.99  
*lightly seasoned with salt & pepper*
- Cabot Cheddar** \$12.99  
*with melted Cabot cheddar*
- Portobello and Swiss** \$13.99  
*strips of marinated Portobello & Swiss*
- Grass Fed Burger** \$14.99  
*Cajun seasoned grass fed ground sirloin, Applewood smoked bacon, Cabot cheddar, pickled red onions, shredded lettuce and garlic aioli*
- Bacon and Cheddar** \$13.99  
*two strips of bacon & Cabot cheddar*
- Bleu Cheese and Bacon** \$13.99  
*two strips of bacon & melted bleu cheese*
- Beyond Burger** \$13.99  
*Pea protein veggie burger, melted Cabot cheddar, house made pickles, pickled red onions, lettuce, tomato, and jammer sauce*
- Salmon Burger** \$11.99  
*Finished with sweet chili mayo, lettuce, tomato & red onion*

**Sides/Enhancements**

- Roasted Asparagus** \$3.99
- Add Salad Boat** \$4.99
- Maple Chipotle Barbeque Sauce** \$1.49

**Desserts**

- Crème Brûlée** \$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***