



The Windjammer

STEAK • SEAFOOD • PRIME RIB

~Soups~Salads~Appetizers~

New England Clam Chowder	\$4.99
French Onion Soup	\$4.99
The Windjammer Salad Boat	\$10.99
French Onion Soup and Salad Boat	\$14.99
Clam Chowder and Salad Boat	\$14.99
Fried Calamari	\$10.99
<i>with marinara, banana peppers, scallions, parmesan cheese & balsamic reduction</i>	
Lobstercargot	\$12.99
<i>Lobster meat with melted Manchego cheese and crostinis</i>	
Classic Escargot	\$10.99
<i>with melted Gruyere cheese and crostinis</i>	
Shrimp Cocktail	\$11.99
<i>5 jumbo shrimp with cocktail sauce</i>	
Sea Scallops Wrapped in Bacon	\$11.99
<i>with citrus-cracked pepper sauce and balsamic reduction</i>	
Artichoke, Brie & Spinach Dip	\$9.99
<i>with house made tortilla chips</i>	
Jumbo Lump Crab Cake	\$10.99
<i>with citrus-cracked pepper sauce and preserved lemon</i>	
Bruschetta	\$9.99
<i>House made VT Butter & Cheese Co. garlic-tarragon chevre on grilled crostinis topped with an oven roasted tomato compote with a drizzle of balsamic reduction and chive oil</i>	
Butcher Board	\$15.99
<i>a selection of charcuterie with grilled bread</i>	
Raw Oysters	\$11.99
<i>4 fresh oysters served on the 1/2 shell with sides of Sriracha-horseradish sauce and champagne mignonette</i>	

~Windjammer Specialties~

Chicken Normande	\$22.99
<i>Maple-peppercorn brined and roasted naturally raised statler chicken breast, apples, sweet potato, carrots and Brussels sprouts finished with apple brandy pan jus</i>	
Bistro Steak	\$26.99
<i>Ten-ounce house-rubbed bistro steak served over brandy-green peppercorn cream sauce and topped with crispy fried onions</i>	
Scallops St. Jacques	\$26.99
<i>Jumbo sea scallops baked with sautéed shallots, wild mushrooms and fresh tarragon in a Madeira cream sauce topped with melted Gruyere cheese</i>	
Pecan Salmon	\$23.99
<i>Toasted pecan encrusted Atlantic salmon finished with ginger-sweet chili-Dijon glaze</i>	
Seafood Stuffed Haddock	\$25.99
<i>Haddock with scallop, shrimp, salmon, spinach and cornbread stuffing finished with lobster-chive hollandaise</i>	
St. Louis Style Pork Ribs	\$24.99
<i>Slow roasted and finished with our house made Vermont maple-chipotle BBQ sauce</i>	
Pesto Chicken	\$21.99
<i>Panko bread crumb encrusted and tenderized chicken breast served over house-made toasted walnut pesto and finished with grape tomatoes, fresh basil and white wine sauce</i>	
Gorgonzola Filet Mignon	\$35.99
<i>10oz. center cut filet mignon topped with melted gorgonzola cheese, crispy fried onions and finished with bourbon-rosemary demi-glace</i>	
Pork Ribeye Au Poivre	\$21.99
<i>Black, green and Szechuan peppercorn encrusted boneless pork ribeye served over a blue cheese-apple puree and finished with vanilla bean smoked VT maple syrup</i>	
Cheddar Ale Meatloaf	\$18.99
<i>Ground beef tenderloin, ribeye, NY strip and sirloin with sautéed onions, celery, carrots, portabello mushrooms and VT sharp cheddar, baked with a rosemary-brown sugar-tomato glaze and finished with bourbon-rosemary demi-glace</i>	

Our dinner entrées include our award winning salad boat & your choice of seasoned wild rice, baked potato, or mashed Yukon gold potatoes.

All of our Beef is Aged for a Minimum of 28 days to Maximize Flavor & Tenderness.

~Aged Beef~

NY Strip, 14oz. Certified Angus Beef	\$29.99
Filet Mignon, 10oz. center cut w/Bearnaise	\$32.99
Top Sirloin, 11oz. Certified Angus Beef	\$23.99
Prime Rib, 14oz	\$26.99
Extra Hearty Prime Rib, 18oz	\$29.99
NY Strip, 12oz. Certified Angus Beef *Prime grade* ...	\$36.99
Bone-In Certified Angus Beef Ribeye, 18oz. Cowboy cut .	\$39.99
Ribeye, 16oz. Boneless	\$28.99
Teriyaki Sirloin, 11oz, Certified Angus Beef	\$23.99

~Seafood~

Broiled Sea Scallops	\$24.99
<i>with bread crumbs and herb butter</i>	
Boston Crumb Scrod	\$19.99
<i>with lemon crumb topping</i>	
Broiled Salmon	\$22.99
<i>with béarnaise upon request</i>	
Twin Lobster Tails, 6oz. Each	\$38.99
<i>Spanish paprika dusted and served with drawn butter</i>	
Broiled Seafood Platter	\$24.99
<i>jumbo shrimp, Boston crumb scrod & sea scallops in our house herb butter</i>	
Garlic Shrimp	\$20.99
<i>6 jumbo shrimp over crostinis and baked in garlic-herb butter</i>	

~Chicken~

Teriyaki Chicken, 2 breasts	\$20.99
Maple-Peppercorn Brined Chicken, 2 breasts	\$20.99

~Lighter Fare~

Petite Filet Mignon, 6oz. center cut w/Bearnaise	\$26.99
Petite Teriyaki Chicken, 6oz	\$15.99
Petite Maple-Peppercorn Brined Chicken, 6oz.	\$15.99
Petite Salmon, 6oz	\$17.99
Petite Sirloin, 7oz. Certified Angus Beef	\$18.99
Mate's Prime Rib, 10oz	\$23.99
Cold Water Lobster Tail, 6oz	\$29.99

~Vegetarian~

Stuffed Pepper	\$20.99
<i>Bell pepper filled with curry jasmine rice, tofu, summer squash, zucchini, carrots, artichoke hearts, coconut milk and fresh basil served over a carrot-ginger purée with grilled asparagus</i>	
Vermont Ravioli	\$20.99
<i>VT Fresh Pasta Co. chevre and smoked fig pesto stuffed ravioli with roasted butternut squash, sweet potatoes and candied walnuts finished with a honey-lavender cream sauce</i>	

~Entrée Additions~

Teriyaki or Maple-Peppercorn Brined Chicken breast	\$6.99
Jumbo Sea Scallops, Garlic Shrimp, or Salmon	\$7.99
Cold Water Lobster Tail, 6oz	\$18.99

~Enhancements~

Sherry Button Mushrooms	\$2.99/\$4.99
Roasted Asparagus	\$3.99/\$6.99
Brussels Sprouts, flash fried with Rosemary sea salt	\$3.99/\$6.99
Crispy Fried Onions	\$1.99
Béarnaise	\$1.99
Lobster-Chive Hollandaise	\$1.99
Brandy-Green Peppercorn Cream Sauce	\$1.99
Bourbon-Rosemary Demi-Glace	\$2.99

The Windjammer has supported local farms & products for 35 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