



# The Windjammer

STEAK • SEAFOOD • PRIME RIB

## ~Soups~Salads~Appetizers~

<b>New England Clam Chowder</b> .....	<b>\$4.99</b>
<b>French Onion Soup</b> .....	<b>\$4.99</b>
<b>The Windjammer Salad Boat</b> .....	<b>\$10.99</b>
<b>French Onion Soup and Salad Boat</b> .....	<b>\$14.99</b>
<b>Clam Chowder and Salad Boat</b> .....	<b>\$14.99</b>
<b>Fried Calamari</b> .....	<b>\$11.99</b>
<i>with marinara, banana peppers, scallions, parmesan cheese &amp; balsamic reduction</i>	
<b>Lobstercargot</b> .....	<b>\$13.99</b>
<i>Lobster meat with melted Manchego cheese and crostinis</i>	
<b>Classic Escargot</b> .....	<b>\$10.99</b>
<i>with melted Gruyere cheese and crostini's</i>	
<b>Shrimp Cocktail</b> .....	<b>\$11.99</b>
<i>5 jumbo shrimp with cocktail sauce</i>	
<b>Sea Scallops Wrapped in Bacon</b> .....	<b>\$11.99</b>
<i>with citrus-cracked pepper sauce and balsamic reduction</i>	
<b>Artichoke, Brie &amp; Spinach Dip</b> .....	<b>\$10.99</b>
<i>with house made tortilla chips</i>	
<b>Jumbo Lump Crab Cake</b> .....	<b>\$10.99</b>
<i>with citrus-cracked pepper sauce and preserved lemon</i>	
<b>Bruschetta</b> .....	<b>\$9.99</b>
<i>Marinated mozzarella on grilled crostini's topped with an oven roasted tomato compote with a drizzle of balsamic reduction and chive oil</i>	
<b>Sesame Tuna</b> .....	<b>\$12.99</b>
<i>Seared sesame encrusted tuna served rare over cucumber slaw and wasabi ginger glaze</i>	
<b>Chicken Liver Paté</b> .....	<b>\$11.99</b>
<i>Bell and Evans chicken liver paté served with fig jam, grilled crostinis, garlic dill pickles and sour grapes</i>	
<b>Raw Oysters</b> .....	<b>\$11.99</b>
<i>4 fresh oysters served on the 1/2 shell with sides of Sriracha-horseradish sauce and champagne mignonette</i>	

## ~Windjammer Specialties~

<b>Statler Chicken</b> .....	<b>\$22.99</b>
<i>Maple-peppercorn brined and roasted naturally raised statler chicken breast served boursin cheese, carrots, tomatoes and Brussels sprouts, finished with lemon-tarragon pan jus</i>	
<b>Bistro Steak</b> .....	<b>\$26.99</b>
<i>Ten-ounce house-rubbed bistro steak served over brandy-green peppercorn cream sauce and topped with crispy fried onions</i>	
<b>Scallops St. Jacques</b> .....	<b>\$26.99</b>
<i>Jumbo sea scallops baked with sautéed shallots, wild mushrooms and fresh tarragon in a Madeira cream sauce topped with melted Gruyere cheese</i>	
<b>Mediterranean Salmon</b> .....	<b>\$23.99</b>
<i>Atlantic salmon topped with walnut pesto, garlic-thyme roasted Roma tomatoes and parmesan cheese finished with balsamic reduction</i>	
<b>Seafood Stuffed Haddock</b> .....	<b>\$25.99</b>
<i>Haddock with scallop, shrimp, salmon, spinach and cornbread stuffing finished with lobster-chive hollandaise</i>	
<b>St. Louis Style Pork Ribs</b> .....	<b>\$24.99</b>
<i>Slow roasted and finished with our house made Vermont maple-chipotle BBQ sauce</i>	
<b>Pesto Chicken</b> .....	<b>\$21.99</b>
<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>	
<b>Gorgonzola Filet Mignon</b> .....	<b>\$35.99</b>
<i>10oz. center cut filet mignon topped with melted gorgonzola cheese, crispy fried onions and finished with bourbon-rosemary demi-glace</i>	
<b>Pork Ribeye</b> .....	<b>\$21.99</b>
<i>Sweet and smoky seasoned grilled boneless pork ribeye served over gorgonzola cream sauce and topped with crispy fried onions</i>	
<b>Cheddar Ale Meatloaf</b> .....	<b>\$19.99</b>
<i>Ground beef tenderloin, ribeye, NY strip and sirloin with sautéed onions, celery, carrots, 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~

<b>NY Strip, 14oz. Certified Angus Beef</b> .....	<b>\$29.99</b>
<b>Filet Mignon, 10oz. center cut w/Bearnaise</b> .....	<b>\$33.99</b>
<b>Top Sirloin, 11oz. Certified Angus Beef</b> .....	<b>\$23.99</b>
<b>Prime Rib, 14oz.</b> .....	<b>\$26.99</b>
<b>Extra Hearty Prime Rib, 18oz</b> .....	<b>\$29.99</b>
<b>NY Strip, 12oz. Certified Angus Beef *Prime grade*</b> ...	<b>\$36.99</b>
<b>Bone-In Certified Angus Beef Ribeye, 18oz. Cowboy cut</b> .	<b>\$39.99</b>
<b>Ribeye, 16oz. Boneless</b> .....	<b>\$28.99</b>
<b>Teriyaki Sirloin, 11oz, Certified Angus Beef</b> .....	<b>\$23.99</b>

## ~Seafood~

<b>Broiled Sea Scallops</b> .....	<b>\$24.99</b>
<i>with bread crumbs and herb butter</i>	
<b>Boston Crumb Scrod</b> .....	<b>\$21.99</b>
<i>with lemon crumb topping</i>	
<b>Broiled Salmon</b> .....	<b>\$23.99</b>
<i>with béarnaise upon request</i>	
<b>Twin Lobster Tails, 6oz. Each</b> .....	<b>\$38.99</b>
<i>Spanish paprika dusted and served with drawn butter</i>	
<b>Broiled Seafood Platter</b> .....	<b>\$24.99</b>
<i>jumbo shrimp, Boston crumb scrod &amp; sea scallops in our house herb butter</i>	

## ~Chicken~

<b>Teriyaki Chicken, 2 breasts</b> .....	<b>\$20.99</b>
<b>Maple-Peppercorn Brined Chicken, 2 breasts</b> .....	<b>\$20.99</b>

## ~Lighter Fare~

<b>Petite Teriyaki Chicken, 6oz</b> .....	<b>\$15.99</b>
<b>Petite Maple-Peppercorn Brined Chicken, 6oz.</b> .....	<b>\$15.99</b>
<b>Petite Salmon, 6oz</b> .....	<b>\$18.99</b>
<b>Petite Filet Mignon, 6oz. center cut w/Bearnaise</b> .....	<b>\$27.99</b>
<b>Petite Sirloin, 7oz. Certified Angus Beef</b> .....	<b>\$19.99</b>
<b>Mate's Prime Rib, 10oz</b> .....	<b>\$23.99</b>
<b>Cold Water Lobster Tail, 6oz</b> .....	<b>\$29.99</b>

## ~Vegetarian~

<b>Sweet Potato</b> .....	<b>\$20.99</b>
<i>Roasted sweet potato served over cranberry quinoa, topped with chickpeas, cherry tomatoes, parsley and lemon zest finished with garlic-herb dill sauce and VT maple drizzle</i>	
<b>Vermont Ravioli</b> .....	<b>\$20.99</b>
<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~

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

## ~Enhancements~

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

**The Windjammer has supported local farms & products for 39 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*