



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	\$11.99
<i>With marinara, banana peppers, scallions, parmesan cheese & balsamic reduction</i>	
Lobstercargot	\$13.99
<i>Lobster meat with melted Manchego cheese and crostini</i>	
Classic Escargot	\$10.99
<i>With melted Gruyere cheese and crostini</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	\$10.99
<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>Vermont goat cheese on crostini topped with tri color heirloom tomatoes, basil and caramelized shallots with a drizzle of fig-preserved lemon balsamic reduction</i>	
Sesame Tuna	\$12.99
<i>Seared sesame encrusted tuna served rare over cucumber slaw and wasabi ginger glaze</i>	
Artisan Cheese and Meat Board	\$14.99
<i>Two local or imported cheeses accompanied by a cured meat selection, fig jam and grilled crostini</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~

Statler Chicken	\$22.99
<i>Maple-peppercorn brined and roasted naturally raised statler chicken breast with a parmesan crust, tri colored tomatoes and grilled asparagus finished with lemon-caper brown butter</i>	
Bistro Steak	\$26.99
<i>10oz. house-rubbed bistro steak served over gorgonzola 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>	
Horseradish Salmon	\$24.99
<i>Horseradish and potato encrusted Atlantic salmon over garlicky wilted kale, finished with smoked roasted red pepper coulis and balsamic reduction</i>	
St. Louis Style Pork Ribs	\$24.99
<i>Slow roasted and finished with our house made Vermont maple-chipotle BBQ sauce</i>	
Gorgonzola Filet Mignon	\$35.99
<i>10oz. center cut filet mignon with a gorgonzola, bacon and chive crust, served over port-thyme demi-glace</i>	
Smoked Pork Ribeye	\$21.99
<i>Cajun seasoned hickory smoked boneless pork ribeye served over gorgonzola cream sauce and topped with crispy fried onions</i>	
Cheddar Ale Meatloaf	\$19.99
<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 port-thyme demi-glace</i>	
Lobster Mac & Cheese	\$24.99
<i>Gemelli pasta in a rich cheddar-gruyere béchamel with chunks of lobster, topped with panko bread crumbs</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	\$33.99
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	\$21.99
<i>With lemon crumb topping</i>	
Broiled Salmon	\$23.99
<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>	

~Chicken~

Teriyaki Chicken, 2 breasts	\$21.99
Maple-Peppercorn Brined Chicken, 2 breasts	\$21.99

~Lighter Fare~

Petite Teriyaki Chicken, 7oz	\$16.99
Petite Maple-Peppercorn Brined Chicken, 7oz	\$16.99
Petite Salmon, 6oz	\$18.99
Petite Filet Mignon, 6oz. center cut w/Bearnaise	\$27.99
Petite Sirloin, 7oz. Certified Angus Beef	\$19.99
Mate's Prime Rib, 10oz	\$23.99
Cold Water Lobster Tail, 6oz	\$29.99

~Vegetarian~

Roasted Cauliflower Steak	\$20.99
<i>Sweet and spicy glazed roasted cauliflower with roasted corn & cannellini bean succotash and a lemon-rosemary cashew sauce</i>	
Vermont Ravioli	\$20.99
<i>VT Fresh Pasta Co. lemon, asparagus and ricotta stuffed ravioli with tri-colored tomatoes, grilled asparagus, manchego cheese, and candied pecans in a walnut pesto cream sauce with lemon-fig balsamic reduction</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
Port-Thyme Demi-Glace	\$2.99
Gorgonzola Cream Sauce	\$1.99

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