



~Gluten Free Dinner Menu~

~Appetizers & Salad~

The Windjammer Salad Boat \$10.99

Dressings on our Salad Boat:
Bleu Cheese, Parmesan Peppercorn,
Italian, Yogurt Balsamic

Shrimp Cocktail \$11.99
5 jumbo shrimp with cocktail sauce

Classic Escargot \$9.99
in garlic-anise butter with Gruyere cheese

Cheese Board \$15.99
imported & local cheeses, ask your server about today's selection

~Windjammer Specialties~

Carolina BBQ Chicken \$21.99
Oven roasted 8 oz. naturally raised Statler chicken breast finished with a blueberry bourbon bbq glaze and served with Carolina style slaw

Scallops St Jacques \$26.99
Jumbo sea scallops with sautéed shallots, wild mushrooms and fresh tarragon in a Madeira cream sauce topped with melted Gruyere cheese

Crab and Chorizo Stuffed Haddock \$25.99
Jumbo lump crab, grilled asparagus & chorizo stuffed haddock finished with a tarragon and caramelized shallot cream sauce

Grass Fed Ribeye, 12oz. \$36.99
VT Family Farms grilled ribeye topped with sherry mushrooms, caramelized onions and finished with Bordelaise sauce

Pork Ribeye au Poivre \$23.99
8oz. boneless pork ribeye au poivre finished with sweet bourbon onions and a whole grain mustard cream sauce

~Seafood~

Broiled Sea Scallops \$24.99
in lemon-herb butter

Baked Scrod \$18.99
in lemon-herb butter

Broiled Salmon \$19.99
brushed with butter, salt & pepper

Alaskan King Crab Legs Market Price
20oz served with drawn butter

Broiled Seafood Platter \$23.99
jumbo shrimp, scrod & sea scallops in lemon-herb butter

~Entrée Additions~

Broiled Scallops \$7.99

Grilled Salmon or Grilled Chicken \$6.99

Alaskan King Crab Legs Market Price
10 oz served with drawn butter

~Aged Beef~

Our beef is aged for a minimum of 28 days to maximize flavor & tenderness.

Dry Aged Certified Angus Beef Ribeye \$42.99
18 oz. bone in

NY Strip \$29.99
14 oz. hand cut Certified Angus Beef

Filet Mignon \$32.99
10 oz. center cut

Top Sirloin Certified Angus Beef \$23.99
11 oz. hand cut

Prime Rib \$26.99
14 oz. slow roasted

Extra Hearty Prime Rib \$28.99
18 oz. slow roasted

NY Strip \$36.99
*12 oz. Certified Angus Beef *Prime grade**

Ribeye \$28.99
16 oz. boneless

~Lighter Fare~

Petite Filet Mignon \$26.99
6oz center cut

Petite Salmon \$16.99
brushed with butter, salt & pepper

Petite Sirloin Certified Angus Beef \$18.99
7 oz hand cut

Mate's Prime Rib \$22.99
10oz slow roasted

Grilled Chicken \$15.99/\$20.99
one or two breasts, plain or house rubbed

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

~Enhancements~

Roasted Asparagus \$3.99

The Windjammer has supported local farms & products for 30 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