



~Gluten Free Dinner Menu~

Please inform your server that you are ordering from our Gluten Free menu.

~Appetizers & Salad~

The Windjammer Salad Boat	\$10.99
Dressings on our Salad Boat: Bleu Cheese, Parmesan Peppercorn, House Dill Ranch, Italian, Dijon Balsamic	
Shrimp Cocktail	\$11.99
5 jumbo shrimp with cocktail sauce	
Classic Escargot	\$10.99
with Gruyere cheese (without bread)	
Lobstercargot	\$12.99
Lobster meat with melted Manchego cheese (without bread)	
Raw Oysters	\$11.99
4 fresh oysters served on the 1/2 shell with sides of Sriracha-horseradish sauce and champagne mignonette	
Chicken Liver Paté	\$11.99
Bell and Evans chicken liver paté served with fig jam, garlic dill pickles and sour grapes (without bread)	
French Onion Soup (without bread)	\$4.99

~Windjammer Specialties~

Statler Chicken	\$22.99
Maple-peppercorn brined and roasted naturally raised statler chicken breast served boursin cheese, carrots, tomatoes and Brussels sprouts, finished with lemon-tarragon pan jus	
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	
Pork Ribeye	\$21.99
Sweet and smoky seasoned grilled boneless pork ribeye served over gorgonzola cream sauce (without crispy fried onions)	
St. Louis Style Pork Ribs	\$24.99
Slow roasted and finished with our house made Vermont maple-chipotle BBQ sauce	
Sweet Potato	\$20.99
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	
Mediterranean Salmon	\$23.99
Atlantic salmon topped with walnut pesto, garlic-thyme roasted Roma tomatoes and parmesan cheese finished with balsamic reduction	
Bistro Steak	\$26.99
Ten-ounce house-rubbed bistro steak served over brandy- green peppercorn cream sauce (without crispy fried onions)	
Gorgonzola Filet Mignon	\$35.99
10oz. center cut filet mignon topped with melted gorgonzola cheese, finished with bourbon-rosemary demi-glace (without crispy fried onions)	

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

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

~Seafood~

Broiled Sea Scallops	\$24.99
in lemon-herb butter	
Baked Scrod	\$19.99
in lemon-herb butter	
Broiled Salmon	\$22.99
brushed with butter, salt & pepper	
Cold Water Lobster Tail	\$29.99/\$38.99
One or two broiled lobster tails	
Broiled Seafood Platter	\$24.99
jumbo shrimp, scrod & sea scallops in lemon-herb butter	

~Entrée Additions~

Broiled Scallops or Grilled Salmon/Shrimp	\$7.99
Maple-Peppercorn Brined Chicken	\$6.99

~Aged Beef~

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

Cowboy Cut Ribeye	\$39.99
18 oz. bone-in Certified Angus Beef	
NY Strip	\$29.99
14 oz. hand-cut Certified Angus Beef	
Filet Mignon	\$32.99
10 oz. center cut	
Top Sirloin	\$23.99
11 oz. hand-cut Certified Angus Beef	
Prime Rib	\$26.99
14 oz. slow roasted	
Extra Hearty Prime Rib	\$29.99
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
6 oz center cut	
Petite Salmon	\$17.99
6 oz fillet brushed with butter, salt & pepper	
Petite Sirloin Certified Angus Beef	\$18.99
7 oz hand cut	
Mate's Prime Rib	\$23.99
10 oz slow roasted	
Maple-Peppercorn Brined Chicken	\$15.99/\$20.99
One or two breasts	

~Enhancements~

Roasted Asparagus	\$3.99
Brandy-Green Peppercorn Cream Sauce	\$1.99
Bourbon-Rosemary Demi-Glace	\$2.99
Gorgonzola Cream Sauce	\$1.99