



~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 <i>5 jumbo shrimp with cocktail sauce</i>	\$11.99
Classic Escargot <i>with Gruyere cheese (without bread)</i>	\$10.99
Lobstercargot <i>Lobster meat with melted Manchego cheese (without bread)</i>	\$13.99
Raw Oysters <i>4 fresh oysters served on the 1/2 shell with sides of Sriracha-horseradish sauce and champagne mignonette</i>	\$11.99
Tuna Tartare <i>Moroccan seasoned, finely diced raw tuna, arugula, spicy roasted chickpeas, and chermoula (without crispy wonton)</i>	\$12.99
French Onion Soup <i>(without bread)</i>	\$4.99

~Windjammer Specialties~

Statler Chicken <i>Maple-peppercorn brined and roasted naturally raised statler chicken breast with tri-colored tomatoes, preserved lemon crème fraîche, fresh basil, and balsamic pan jus</i>	\$22.99
Scallops St Jacques <i>Jumbo sea scallops with sautéed shallots, wild mushrooms and fresh tarragon in a Madeira cream sauce topped with melted Gruyere cheese</i>	\$26.99
Smoked Pork Ribeye <i>Cajun seasoned hickory smoked boneless pork ribeye served over sherry-spinach cream sauce (without crispy fried onions)</i>	\$21.99
St. Louis Style Pork Ribs <i>Slow roasted and finished with our house made Vermont maple-chipotle BBQ sauce</i>	\$24.99
Roasted Cauliflower Steak <i>Sweet and spicy glazed roasted cauliflower with roasted corn and cannellini bean succotash and a lemon-rosemary cashew sauce</i>	\$20.99
Bistro Steak <i>Ten-ounce house-rubbed bistro steak served over brandy green peppercorn cream sauce (without crispy fried onions)</i>	\$26.99
Filet Mignon Forestiere <i>10oz. center cut filet mignon topped with wild mushrooms and melted brie, finished with port-thyme demi-glace</i>	\$35.99

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 <i>In lemon-herb butter (without bread crumbs)</i>	\$24.99
Baked Scrod <i>In lemon-herb butter (without bread crumbs)</i>	\$21.99
Broiled Salmon <i>Brushed with butter, salt & pepper</i>	\$23.99
Cold Water Lobster Tail <i>One or two broiled lobster tails</i>	\$29.99/\$38.99
Broiled Seafood Platter <i>Jumbo shrimp, scrod & sea scallops in lemon-herb butter (without bread crumbs)</i>	\$24.99

~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 <i>18 oz. bone-in Certified Angus Beef</i>	\$39.99
NY Strip <i>14 oz. hand-cut Certified Angus Beef</i>	\$29.99
Filet Mignon <i>10 oz. center cut (without béarnaise)</i>	\$33.99
Top Sirloin <i>11 oz. hand-cut Certified Angus Beef</i>	\$23.99
Prime Rib <i>14 oz. slow roasted</i>	\$26.99
Extra Hearty Prime Rib <i>18 oz. slow roasted</i>	\$29.99
NY Strip <i>12 oz. Certified Angus Beef *Prime grade*</i>	\$36.99
Ribeye <i>16 oz. boneless</i>	\$28.99

~Lighter Fare~

Petite Filet Mignon <i>6 oz center cut (without béarnaise)</i>	\$27.99
Petite Salmon <i>6 oz fillet brushed with butter, salt & pepper</i>	\$18.99
Petite Sirloin Certified Angus Beef <i>7 oz hand cut</i>	\$19.99
Mate's Prime Rib <i>10 oz slow roasted</i>	\$23.99
Maple-Peppercorn Brined Chicken <i>One or two breasts</i>	\$15.99/\$20.99

~Enhancements~

Roasted Asparagus	\$3.99
Port-Thyme Demi-Glace	\$2.99