



~Gluten Free Lunch Menu~

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

~Appetizers~

Crock of Chili <i>Topped with melted Cabot cheddar</i>	\$4.99
Shrimp Cocktail <i>5 jumbo shrimp with cocktail sauce</i>	\$11.99
French Onion Soup <i>(without bread)</i>	\$4.99

~Salads~

The Windjammer Salad Boat	\$10.99
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The Following Dressings on the Salad Boat are Gluten Free:
House Dill Ranch, Bleu Cheese, Italian, Parmesan Peppercorn, Dijon Balsamic

Chili and Salad Boat	\$13.99
Caesar Salad <i>house made dressing with parmesan cheese (no croutons)</i>	\$9.99
Wedge Salad <i>Half head of Romaine lettuce with house-made smoked blue cheese dressing, crispy bacon, cherry tomatoes and hard-boiled egg</i>	\$9.99

To enhance your salad, consider:

Petite Sirloin <i>7 oz hand cut</i>	\$6.99
Salmon <i>6oz grilled</i>	\$6.99
Grilled Maple Peppercorn	
Brined Chicken Breast	\$4.99

~Windjammer Specialties~

Filet Mignon <i>6 oz. center-cut tenderloin</i>	\$18.99
New York Strip C.A.B. <i>10 oz. Certified Angus Beef</i>	\$17.99
Mediterranean Salmon <i>Atlantic salmon topped with walnut pesto, garlic-thyme roasted Roma tomatoes and parmesan cheese, finished with balsamic fig reduction</i>	\$14.99
Broiled Seafood Platter <i>Jumbo shrimp, scrod & sea scallops in lemon-herb butter (without breadcrumbs)</i>	\$13.99
Scallops St. Jacques <i>Jumbo sea scallops baked with sautéed shallots, wild mushrooms and fresh tarragon in a Madeira cream sauce topped with melted Gruyere cheese</i>	\$14.99

All of the above entrées are served with wild rice, coleslaw, kettle cooked chips or steamed broccoli

New England Shepherd's Pie <i>House-ground ribeye, sirloin & tenderloin layered with roasted corn, tomato, whipped Yukon gold potatoes and finished with clothbound cave aged cheddar & cracked pepper</i>	\$12.99
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~Beef~Chicken~Seafood~

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

Top Sirloin, C.A.B. <i>11 oz. hand-cut certified angus beef top sirloin</i>	\$15.99
Petite Sirloin, C.A.B. <i>7 oz. hand-cut certified angus beef top sirloin</i>	\$13.99
Broiled Salmon <i>Brushed with butter, salt & pepper</i>	\$13.99
Broiled Sea Scallops <i>in lemon-herb butter (without breadcrumbs)</i>	\$13.99
Baked Scrod <i>in lemon-herb butter (without breadcrumbs)</i>	\$12.99
Maple Peppercorn Chicken Breast <i>One 6 oz breast</i>	\$10.99

~Burgers and Sandwiches~

*All of our burgers are made with a ½ pound of fresh ground choice sirloin, served with lettuce, tomato, red onion and a pickle. You also have the choice of kettle cooked chips, wild rice, coleslaw or steamed broccoli. All burgers are served **without** a bun. You may add a gluten-free bun for \$1.00.*

Sirloin Burger <i>Lightly seasoned with salt & pepper</i>	\$9.99
Cabot Cheddar <i>With melted Cabot cheddar</i>	\$10.99
Beet Burger <i>roasted beets, toasted oats and quinoa with garlic-tarragon chevre, arugula, tomato and red onion</i>	\$10.99
Portobello and Swiss <i>Strips of marinated Portobello mushroom & Swiss Cheese</i>	\$11.99
Bacon and Cheddar <i>Two strips of bacon & Cabot cheddar</i>	\$11.99
Bleu Cheese and Bacon <i>Two strips of bacon & melted bleu cheese</i>	\$11.99
Turkey Burger <i>Stonewood Farm (VT) ground turkey infused with apples, garlic and spices, grilled and topped with garlic-dill pickles and tomato-cranberry relish</i>	\$11.99

~Enhancements~

Roasted Asparagus	\$3.99
Brandy-Green Peppercorn Cream Sauce	\$1.99
Maple Chipotle Barbeque Sauce	\$1.49
Gorgonzola Cream Sauce	\$1.99
Add Salad Boat	\$4.99

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.