



## ~Gluten Free Lunch Menu~

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

### ~Appetizers~

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

### ~Salads~

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

<b>Chili and Salad Boat</b>	<b>\$13.99</b>
<b>Spinach and Arugula Salad</b> <i>Goat cheese, preserved lemon, apples, pickled beets, candied pecans, and sherry-mustard vinaigrette</i>	<b>\$10.99</b>

<b>Caesar Salad</b> <i>House made dressing with parmesan cheese (without croutons)</i>	<b>\$9.99</b>
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<b>Wedge Salad</b> <i>Half head of Romaine lettuce with house-made smoked blue cheese dressing, crispy bacon, cherry tomatoes and hard-boiled egg (without crispy fried onions)</i>	<b>\$10.99</b>
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**To enhance your salad, consider:**

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

### ~Windjammer Specialties~

<b>Filet Mignon</b> <i>6 oz. center-cut tenderloin (without béarnaise)</i>	<b>\$18.99</b>
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<b>New York Strip C.A.B.</b> <i>10 oz. Certified Angus Beef</i>	<b>\$17.99</b>
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<b>Broiled Seafood Platter</b> <i>Jumbo shrimp, scrod &amp; sea scallops in lemon-herb butter (without breadcrumbs)</i>	<b>\$13.99</b>
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<b>Scallops St. Jacques</b> <i>Jumbo sea scallops baked with sautéed shallots, wild mushrooms and fresh tarragon in a Madeira cream sauce topped with melted Gruyere cheese</i>	<b>\$14.99</b>
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**All of the above entrées are served with wild rice, coleslaw, kettle cooked chips or steamed broccoli**

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

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

<b>Top Sirloin, C.A.B.</b> <i>11 oz. hand-cut certified angus beef top sirloin</i>	<b>\$15.99</b>
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<b>Petite Sirloin, C.A.B.</b> <i>7 oz. hand-cut certified angus beef top sirloin</i>	<b>\$14.99</b>
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<b>Broiled Salmon</b> <i>Brushed with butter, salt &amp; pepper</i>	<b>\$13.99</b>
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<b>Broiled Sea Scallops</b> <i>in lemon-herb butter (without breadcrumbs)</i>	<b>\$13.99</b>
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<b>Baked Scrod</b> <i>in lemon-herb butter (without breadcrumbs)</i>	<b>\$13.99</b>
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<b>Maple Peppercorn Chicken Breast</b> <i>One 6 oz breast</i>	<b>\$10.99</b>
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### ~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.*

<b>Sirloin Burger</b> <i>Lightly seasoned with salt &amp; pepper</i>	<b>\$11.99</b>
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<b>Cabot Cheddar</b> <i>With melted Cabot cheddar</i>	<b>\$12.99</b>
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<b>Grass Fed Burger</b> <i>Cajun seasoned grass fed ground sirloin, Applewood smoked bacon, Cabot cheddar, pickled red onions, shredded lettuce and garlic aioli</i>	<b>\$14.99</b>
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<b>Portobello and Swiss</b> <i>Strips of marinated Portobello mushroom &amp; Swiss Cheese</i>	<b>\$13.99</b>
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<b>Bacon and Cheddar</b> <i>Two strips of bacon &amp; Cabot cheddar</i>	<b>\$13.99</b>
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<b>Bleu Cheese and Bacon</b> <i>Two strips of bacon &amp; melted bleu cheese</i>	<b>\$13.99</b>
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<b>Beyond Burger</b> <i>Pea protein veggie burger, melted Cabot cheddar, house made pickles, pickled red onions, lettuce, tomato, and jammer sauce</i>	<b>\$13.99</b>
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<b>Salmon Burger</b> <i>Finished with sweet chili mayo, lettuce, tomato &amp; red onion</i>	<b>\$11.99</b>
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### ~Enhancements~

<b>Roasted Asparagus</b>	<b>\$3.99</b>
<b>Maple Chipotle Barbeque Sauce</b>	<b>\$1.49</b>
<b>Add Salad Boat</b>	<b>\$4.99</b>

**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.**

7.25.2019