



The Windjammer

STEAK • SEAFOOD • PRIME RIB

~Soups~Salads~Appetizers~

New England Clam Chowder	\$3.99/\$4.99
Soup du Jour	\$3.99/\$4.99
French Onion Soup	\$4.99
Crock of Chili	\$4.99
The Windjammer Salad Boat.....	\$10.99
Chowder and Salad Boat.....	\$13.99
Soup du Jour and Salad Boat.....	\$13.99
French Onion Soup and Salad Boat	\$13.99
Chili and Salad Boat	\$13.99
Soup with a Half Sandwich.....	\$9.99
<i>choice of clam chowder or soup du jour and ham or turkey</i>	
Jumbo Lump Crab Cake.....	\$10.99
<i>with citrus-cracked pepper sauce and preserved lemon</i>	
Shrimp Cocktail.....	\$11.99
<i>5 jumbo shrimp with cocktail sauce</i>	
Caesar Salad.....	\$9.99
<i>house made dressing and parmesan cheese with garlic croutons</i>	
Oriental Salad	\$9.99
<i>baby greens, Lo Mein noodles, cashews, scallions, mandarin oranges & Asian ginger dressing</i>	
Wedge Salad.....	\$9.99
<i>Half head of Romaine lettuce with house-made smoked blue cheese dressing, crispy bacon, cherry tomatoes and hard boiled egg</i>	
-add 6 oz Teriyaki or Maple-Peppercorn chicken breast	\$4.99
-add 6 oz Salmon or 7 oz Sirloin	\$6.99

~Windjammer Sandwiches~

Traditional Reuben.....	\$10.99
<i>corned beef, Swiss, Russian & sauerkraut on griddled rye bread</i>	
Turkey Reuben.....	\$10.99
<i>turkey, Cabot cheddar, Russian & coleslaw on griddled oat bread</i>	
Jammer Crew	\$11.99
<i>6oz grilled maple-black peppercorn brined chicken breast with Cabot cheddar, bacon, lettuce, tomato, red onion and garlic aioli on a Portuguese roll</i>	
Club Sandwich	\$10.99
<i>choice of ham or turkey triple BLT on toasted whole wheat with mayonnaise</i>	
Windjammer Dip	\$10.99
<i>thinly sliced prime rib, Cabot cheddar and horseradish cream sauce on a toasted baguette with a side of au jus</i>	
Beet Burger	\$10.99
<i>Roasted beets, toasted oats and quinoa with garlic-tarragon chevre, arugula, tomato and red onion</i>	
Maple Chipotle Pulled Pork Sandwich	\$10.99
<i>3 hour braised pork served on a Portuguese roll with maple-chipotle barbecue sauce and a pinch of coleslaw</i>	
Pork Burger	\$11.99
<i>Switchback Ale brined pork ground with Applewood smoked bacon, pepper jack cheese & sautéed vegetables, topped with tarragon aioli, lettuce, tomato and red onion</i>	
Turkey Burger.....	\$11.99
<i>Stonewood Farm (VT) ground turkey infused with apples, garlic and spices, grilled and topped with garlic-dill pickles and tomato-cranberry relish</i>	
Seared Salmon Burger	\$11.99
<i>with sweet chili mayo, lettuce, tomato & red onion</i>	
Grass Fed Burger	\$13.99
<i>grass fed ground sirloin topped with VT Alehouse cheddar, house made garlic-dill pickles, pickled onions, Windjammer signature sauce, lettuce and tomato</i>	

~House Ground Sirloin Burgers~

All of our burgers are 1/2 pound of freshly ground Certified Angus Beef sirloin served on a Portuguese roll with lettuce, tomato and red onion.

Sirloin Burger	\$9.99
Cabot Cheddar Burger.....	\$10.99
Portobello Mushroom & Swiss Burger	\$11.99
Bleu Cheese & Bacon Burger	\$11.99
Cabot Cheddar & Bacon Burger	\$11.99

All of our sandwiches & burgers are served with your choice of kettle cooked chips, French fries, coleslaw or seasoned rice and a pickle.

Our Beef is Western Choice and Aged for a Minimum of 28 days to Maximize Flavor & Tenderness.

~Windjammer Specialties~

Pecan Salmon.....	\$13.99
<i>Toasted pecan encrusted Atlantic salmon finished with ginger-sweet chili-Dijon glaze</i>	
New York Strip C.A.B.....	\$17.99
<i>10oz. Certified Angus Beef</i>	
St. Louis Style Ribs	\$13.99
<i>topped with maple chipotle barbecue sauce and coleslaw</i>	
Filet Mignon	\$18.99
<i>6oz. center cut served with béarnaise</i>	
Broiled Seafood Platter	\$12.99
<i>garlic shrimp, Boston crumb scrod & sea scallops in our house herb butter</i>	
New England Shepherd's Pie	\$12.99
<i>house ground ribeye, sirloin, and tenderloin layered with roasted corn, whipped Yukon gold potatoes, stewed tomatoes and finished with VT Farmstead Alehouse cheddar & cracked pepper</i>	
Beef Enchiladas	\$12.99
<i>3 corn tortillas stuffed with braised beef, peppers, onions and smoked sour cream then smothered with Colorado sauce and our three cheese blend. Topped with shredded lettuce, pico de gallo and sour cream</i>	
Tenderloin Kabob.....	\$14.99
<i>Beef tenderloin, mushrooms, red onions and bell peppers grilled on a bamboo skewer and finished with your choice of brandy-green peppercorn cream sauce or teriyaki glaze</i>	

~Beef~Chicken~Seafood~

Top Sirloin, C.A.B	\$15.99
<i>11 oz hand-cut certified angus beef top sirloin</i>	
Petite Sirloin, C.A.B.	\$13.99
<i>7 oz hand-cut certified angus beef top sirloin</i>	
Teriyaki Chicken Breast.....	\$10.99
<i>6 oz breast marinated in our house teriyaki sauce</i>	
Maple-Peppercorn Chicken Breast.....	\$10.99
<i>6 oz. breast brined in VT maple syrup and black peppercorns</i>	
Broiled Salmon	\$12.99
<i>served with béarnaise upon request</i>	
Broiled Sea Scallops	\$13.99
<i>with bread crumbs & herb butter</i>	
Boston Baked Scrod.....	\$12.99
<i>with lemon crumb topping</i>	

Entrées include your choice of French fries, kettle cooked chips, coleslaw or seasoned rice.

~Enhancements~

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

We also offer special package menus for larger groups!

Call Carrie Paquette for your planning needs

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain