



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>	
Spinach and Arugula Salad	\$10.99
<i>Goat cheese, preserved lemon, apples, pickled beets, candied pecans, and sherry-mustard vinaigrette</i>	
Wedge Salad.....	\$10.99
<i>Half head of Romaine lettuce with house-made smoked blue cheese dressing, crispy bacon, cherry tomatoes, crispy fried onions, and hard boiled egg</i>	
-add 7 oz Teriyaki or Maple-Peppercorn chicken breast	\$4.99
-add 6 oz Salmon or 7 oz Sirloin	\$6.99

~Windjammer Sandwiches~

Traditional Reuben.....	\$11.99
<i>Corned beef, Swiss, Russian & sauerkraut on griddled rye bread</i>	
Turkey Reuben.....	\$11.99
<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 Challah roll</i>	
Club Sandwich	\$11.99
<i>Choice of ham or turkey triple BLT on toasted whole wheat with mayonnaise</i>	
Windjammer Dip	\$11.99
<i>Six ounces of thinly sliced prime rib, Cabot cheddar and horseradish cream sauce on a toasted baguette with a side of au jus</i>	
Beyond Burger	\$13.99
<i>Pea protein veggie burger, melted Cabot cheddar, house made pickles, pickled red onions, lettuce, tomato, and jammer sauce</i>	
Maple Chipotle Pulled Pork Sandwich	\$11.99
<i>3 hour braised pork served on a challah roll with maple-chipotle barbecue sauce and a pinch of coleslaw</i>	
Salmon Burger.....	\$11.99
<i>Finished with sweet chili mayo, lettuce, tomato & red onion</i>	
Grass Fed Burger	\$14.99
<i>Cajun seasoned grass fed ground sirloin, Applewood smoked bacon, Cabot cheddar, pickled red onions, shredded lettuce and garlic aioli</i>	

~House Ground Sirloin Burgers~

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

Sirloin Burger	\$11.99
Cabot Cheddar Burger.....	\$12.99
Portobello Mushroom & Swiss Burger	\$13.99
Bleu Cheese & Bacon Burger	\$13.99
Cabot Cheddar & Bacon Burger	\$13.99

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~

Salmon Oscar	\$17.99
<i>Broiled salmon fillet topped with crab, asparagus and béarnaise sauce</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	\$13.99
<i>Garlic shrimp, Boston crumb scrod & sea scallops in our house herb butter</i>	
New England Shepherd's Pie	\$13.99
<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	\$13.99
<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>	
Scallops St. Jacques.....	\$14.99
<i>Jumbo sea scallops baked with sautéed shallots, wild mushrooms and fresh tarragon in a Madeira cream sauce topped with melted Gruyere cheese</i>	
Cheddar Ale Meatloaf.....	\$13.99
<i>Ground beef tenderloin, ribeye, NY strip and sirloin with sautéed onions, celery, carrots, and VT sharp cheddar, baked with a rosemary-brown sugar-tomato glaze and finished with port-thyme demi-glaze</i>	

~Beef~Chicken~Seafood~

Top Sirloin, C.A.B	\$16.99
<i>11 oz hand-cut certified angus beef top sirloin</i>	
Petite Sirloin, C.A.B.	\$14.99
<i>7 oz hand-cut certified angus beef top sirloin</i>	
Teriyaki Chicken Breast.....	\$10.99
<i>Marinated in our house teriyaki sauce</i>	
Maple-Peppercorn Chicken Breast	\$10.99
<i>Brined in VT maple syrup and black peppercorns</i>	
Broiled Salmon.....	\$13.99
<i>Served with béarnaise upon request</i>	
Broiled Sea Scallops	\$13.99
<i>With bread crumbs & herb butter</i>	
Boston Baked Scrod.....	\$13.99
<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
Roasted Asparagus	\$3.99
Brussels Sprouts, flash fried with Rosemary sea salt	\$3.99
Windjammer Steak Sauce	\$1.99
Béarnaise.....	\$1.99
Maple Chipotle Barbeque Sauce	\$1.99

We also offer special package menus for larger groups!

Call Carrie Paquette for your planning needs
(802) 862-6585

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.