

~Soups~Salads~Appetizers~

New England Clam Chowder.....	\$4.99
French Onion Soup.....	\$4.99
The Windjammer Salad Boat	\$8.99
Onion Soup and Salad Boat	\$10.99
Clam Chowder and Salad Boat.....	\$10.99
Fried Calamari w/marinara, banana peppers, scallions, parmesan cheese and balsamic drizzle.....	\$8.99
Classic Escargot w/Gruyere cheese and crostini.....	\$7.99
Shrimp Cocktail-five jumbo shrimp w/cocktail sauce.....	\$9.99
New England Lump Crab Cakes w/ Citrus-Cracked Pepper Crème Fraiche (Vermont Butter & Cheese Company, Websterville, VT)....	\$10.99
Sea Scallops Wrapped in Bacon w/ Tarragon Caper Caponata..	\$9.99
Golden Fried Artichoke Hearts w/Marinara and Basil Pesto.....	\$7.99
Cheese Plate Local and imported cheeses with Seasonal Accoutrements. Ask your server about tonight's selections.....	\$13.99

~Windjammer Specialties~

Chicken Piccata- floured chicken breasts with Capers in a Lemon butter sauce... ..	\$17.99
Verde Salmon- 8 oz Atlantic Fillet, tortilla encrusted with Black Bean and Roasted Corn Salsa Cruda over Tomatillo Avacado Puree.....	\$18.99
Seafood Platter- Jumbo shrimp, scrod and sea scallops in herb butter.....	\$19.99
Pork Tenderloin- Jamaican jerk rubbed 12 oz tenderloin grilled and served with Apricot Mango Chutney.....	\$19.99
Baked Jumbo Sea Scallops- with bacon, leek and parmesan cream sauce.....	\$20.99
St. Louis Style Ribs- with maple chipotle barbecue sauce and coleslaw.....	\$20.99
Misty Knoll Farms Roasted Half Chicken (New Haven, VT) Rotisserie Seasoned with "Primavera" Vegetable Pan Jus.....	\$19.99
Filet Mignon "New Orleans", 10 oz Center Cut Cajun rubbed with Shrimp Crawfish Compound butter.....	\$29.99
Signature Burger- Garlic & Rosemary Infused ground tenderloin and Prime NY strip with Smoked Gouda Cheese, bacon bourbon demi-glace served open-faced on Portuguese bread with Crispy Fried Onions.....	\$16.99
Baked Stuffed Shrimp- 6 jumbo shrimp with seafood stuffing and garlic butter.....	\$20.99
Chef's Steak Feature- Ask your server about tonight's selection.....	\$ M/P

~Vegetarian Options~

Vermont Caprese "Napolean" Red Rock Farms Maple Balsamic Portobello caps, Roma Tomatoes, Fresh Basil, Maple Brook Farms Smoked Mozzarella & Fire Roasted Tomato Compote (Bennington & Starksboro VT).....	\$17.99
"Chick Peace" Ravioli VT Goat Cheese & Roasted Pepper Ravioli with Baby Spinach, Caramelized Shallots in a Local Garlic Hummus Cream Sauce....	\$17.99

*~The Windjammer has Supported Local Farms
& Products for over 30 Years~*

*Separate checks will not be honored for parties
of eight or more*

**We also offer special package menus
for larger groups!**

Call Carrie Robinson for your planning needs
(802) 651-0643 or e-mail carrie@windjammergroup.com

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

~Aged Beef~

Ribeye, 16oz. boneless.....	\$26.99
Prime Rib, 14oz.....	\$21.99
Extra Hearty Prime Rib, 18oz.....	\$23.99
Top Sirloin, 11oz.....	\$18.99
NY Strip, 12oz. Prime grade.....	\$33.99
Filet Mignon, 10oz. center cut.....	\$27.99
NY Strip, 14oz. Certified Angus.....	\$27.99
Porterhouse, 20oz.....	\$27.99

~Seafood~

Broiled Scallops.....	\$20.99
Boston Crumb Baked Scrod.....	\$18.99
Broiled Salmon with béarnaise	\$17.99
Alaskan King Crab Legs, 20oz.....	\$ M/P
Baked Sea Bass au Poivre with herb butter.....	\$23.99

~Teriyaki~

Teriyaki Beef Kabob.....	\$15.99
Teriyaki Sirloin, 11oz.....	\$18.99
Teriyaki Chicken, 2 breasts.....	\$16.99

~Lighter Fare~

Petite Filet Mignon, 6oz. center cut	\$21.99
Petite Teriyaki Chicken, 6oz.....	\$14.99
Petite Salmon, 6oz.....	\$14.99
Petite Sirloin, 7oz.....	\$15.99
Mate's Prime Rib, 10oz.	\$19.99

~Combinations~

Mate's Prime Rib with choice of: Salmon, Garlic Shrimp, Scallops or Teriyaki Chicken.....	\$25.99
Petite Sirloin with choice of: Salmon, Garlic Shrimp, Scallops or Teriyaki Chicken.....	\$21.99
Teriyaki Chicken with choice of: Salmon, Garlic Shrimp or Scallops.....	\$20.99
Filet Mignon with choice of: Salmon, Garlic Shrimp or Scallops.....	\$32.99
Alaskan King Crab with Filet Mignon.....	\$M/P

**Add Salmon, Garlic Shrimp, Scallops or Chicken
to any entrée for \$5.99**

1/2 Order of King Crab Legs for \$12.99

*All of our dinner entrees include our award winning
salad boat and your choice of baked potato,
wild rice pilaf or mashed Yukon gold potatoes.*

~Enhancements~

Sautéed Button Mushrooms.....	\$2.99
Roasted Asparagus.....	\$3.99
Balsamic Onions	\$1.49
Teriyaki Glaze.....	\$.99
Horseradish Cream Sauce.....	\$.99
Maple Chipotle BBQ Sauce.....	\$1.49
Béarnaise Sauce.....	\$.99
Shrimp Crawfish Butter.....	\$2.99
Basil Pesto.....	\$1.49
Roasted Tomato Compote & VT Smoked Mozzarella.....	\$2.49

*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.*

WINES BY THE GLASS

Whites	Glass	Bottle	Reds	Glass	Bottle
Pinot Grigio, Walnut Crest, Italy.....	5.50	22.00	Pinot Noir, Hob Nob, France.....	6.00	24.00
Pinot Grigio, Pepi, California.....	6.00	24.00	Pinot Noir, MacMurray Ranch, Sonoma.....	8.00	32.00
Pinot Gris, Anne Amie, Willamette Valley, Oregon.....	7.00	28.00	Merlot, Columbia Crest Two Vines , Columbia Valley.....	6.00	24.00
Sauvignon Blanc, Nobile, Marlborough, New Zealand.....	6.00	24.00	Merlot, Simi, Sonoma.....	8.00	32.00
Sauvignon Blanc, J Lohr Carols Napa.....	7.00	28.00	Cabernet Sauvignon, Liberty School, Paso Robles.....	7.00	28.00
Riesling, Urban, Mosel, Germany.....	7.00	28.00	Cabernet Sauvignon, Coppola Diamond, Napa.....	8.00	32.00
Chardonnay, Forest Glen, California.....	6.00	24.00	Cabernet Sauvignon, Louis M. Martini, Napa.....	9.00	36.00
Chardonnay, Kendall Jackson Vintners Reserve, California.....	7.50	30.00	Zinfandel, 7 Deadly Zins, Lodi	8.00	32.00
Chardonnay, Jadot Macon Villages, Burgundy, France.....	7.00	28.00	Shiraz, Nine Stones, Barossa, Australia.....	7.00	28.00
White Zinfandel, Beringer, Napa.....	6.00	24.00	Chianti, DaVinci, Tuscany, Italy.....	6.00	24.00
			Terra Rosa Malbec, Mendoza Argentina.....	6.00	24.00

Sparkling Wine

901 Louis Roederer Cristal 2000, Champagne.....	300.00
902 Dom Perignon 1999, Champagne.....	175.00
903 Perrier Jouet Grand Brut, Champagne.....	50.00
904 Veuve Clicquot, Champagne.....	70.00
905 Moet White Star, Champagne.....	60.00
906 Korbel Brut, California.....	25.00
907 Zardetto Prosecco, Italy.....	22.00

Sauvignon Blanc/Pinot Blanc

801 Nobile Sauvignon Blanc, , New Zealand.....	24.00
802 J Lohr Carols Sauvignon Blanc, Napa.....	28.00
803 Gustave Lorentz Reserve Pinot Blanc, Alsace, France.....	28.00

Pinot Grigio & Other Whites

700 Beringer White Zinfandel, California.....	24.00
701 Walnut Crest Pinot Grigio, Italy.....	22.00
702 Pepi Pinot Grigio, California.....	24.00
703 Castello Banfi San Angelo Pinot Grigio, Tuscany.....	28.00
704 Four Graces Pinot Gris, Willamette Valley, Oregon.....	28.00
705 Shelburne Vineyards Cayuga, Shelburne, Vermont.....	24.00
706 Hogue Genesis Riesling, Columbia Valley.....	26.00
707 Urban Riesling, Mosel, Germany.....	28.00
708 Gustave Lorentz Gewurztraminer, Alsace, France.....	32.00
709 Brandborg Or Blanc Gewurzt/Riesling/Pinot Gris, Oregon.....	28.00
710 Martin Codax Albarino, Rias Baxias, Spain.....	28.00
711 Halter Ranch Viognier, Paso Robles, California.....	32.00
712 Caymus Conundrum, California.....	36.00
713 Snow White, Cayuga/Seyval, Snow Farm Vineyards, VT.....	25.00

Chardonnay

601 Villa Maria "Unoaked", New Zealand.....	28.00
602 Forest Glen., California.....	24.00
603 Kendall Jackson Vintners Reserve, California.....	30.00
604 Sonoma Cutrer, Russian River, Sonoma.....	30.00
605 Edna Valley, San Luis Obispo, California.....	32.00
606 Frogs Leap, Napa	39.00
607 Louis Jadot Macon Village, Burgundy, France.....	28.00
608 Trefethen, Napa.....	45.00
609 Cakebread, Napa.....	55.00

1/2 Bottle List

Zardetto Prosecco 187ml, Italy.....	7.00
Korbel Brut, California	187ml 8.00/375ml 16.00
Kendall Jackson Vintners Reserve, California, Chardonnay.....	14.00
Sonoma Cutrer, Russian River, Chardonnay.....	15.00
Jadot Beaujolais Villages, Gamay.....	11.00
Estancia Pinot Noir, Monterey.....	14.00
Martin Ray, Santa Barbara Pinot Noir.....	16.00
Patz and Hall, Sonoma, Pinot Noir.....	37.00
Clos du Bois, Sonoma, Merlot.....	14.00
Dynamite, Sonoma, Cabernet Sauvignon.....	16.00

Manager's Reserve Selections

Whites

121 2002 Landmark Chardonnay, Overlook, CA.....	40.00
122 2002 DeLille Chenin Blanc, Columbia Valley, Washington.....	45.00
123 2006 Beringer Private Reserve, Chardonnay, Napa.....	50.00
124 2005 Pine Ridge "Dijon Clones" Chardonnay, Carneros.....	48.00
125 2005 Far Niente, Napa.....	80.00
126 2001 Grgich Hills, Napa.....	70.00

Reds

100 1996 Chateau de Beaucastle, Chateauneuf du Pape	110.00
101 2004 Silver Oak, Cabernet,,Napa.....	120.00
102 2004 Beringer Private Reserve, Cabernet, Napa.....	150.00
103 2004 Opus One 2004, Napa.....	250.00
104 2004 Caymus Vineyards Sp Selection, Cabernet, Napa.....	200.00
105 2003 Robert Mondavi Reserve, Cabernet, Napa.....	180.00
106 2001 Castello Banfi Brunello di Montalcino, Tuscany.....	110.00
107 2001 Tommasi Amarone, Verona.....	100.00

Pinot Noir

201 Jadot Beaujolais Villages, Gamay, France.....	22.00
202 Hob Nob, France.....	24.00
203 Joseph Drouhin Laforet, Bourgogne, France.....	27.00
204 Estancia, Monterey.....	28.00
205 MacMurray Ranch , Sonoma Coast.....	32.00
206 Martin Ray, Santa Barbara.....	34.00
207 Acacia Carneros, California.....	40.00
208 Morgan 12 Clones, Santa Lucia Highlands.....	45.00
209 Maysara Estate Cuvee, Oregon.....	50.00
210 Argyle Reserve, Willamette Valley.....	50.00
211 Benton Lane First Class, Willamette Valley.....	60.00
212 Domaine Drouhin, Oregon.....	65.00
213 Patz and Hall Pinot Noir, Sonoma.....	53.00
214 David Bruce Pinot Noir, Sonoma.....	60.00

Merlot

301 Columbia Crest Two Vines, Columbia Valley.....	24.00
302 Clos Du Bois, Sonoma County.....	28.00
303 Simi, Sonoma.....	32.00
304 Franciscan Oakville, Napa	40.00
305 Chateau St. Jean, Sonoma.....	45.00
306 Stag's Leap, Napa.....	65.00
307 Duckhorn , Napa.....	80.00

Zinfandel, Shiraz/Syrah and Hearty Reds

308 Castello Banfi Centine, Tuscany.....	22.00
309 DaVinci Chianti, DOCG Tuscany, Italy.....	24.00
310 Tommasi Poggio al Tufo Rompicollo Cab/Sangiovese.....	24.00
311 Antinori Villa Toscana, Tuscany	35.00
312 Rocca Fizzano Chianti Reserva, Tuscany, Italy.....	45.00
500 Seven Deadly Zins, Lodi.....	32.00
501 Santa Barbara ZCS, Santa Barbara.....	28.00
502 Rodney Strong Knotty Vines Zinfandel, Sonoma.....	36.00
503 Truchard Zinfandel, Napa.....	45.00
504 Kenwood Jack London Vineyard Zinfandel, Sonoma.....	34.00
505 Rosemount Shiraz, Australia.....	22.00
506 Nine Stones Shiraz, Barossa, Australia.....	28.00
507 Shotgun Shiraz, Barossa, Australia.....	38.00
508 Owen Roe Abbot's Table, Oregon.....	40.00
509 Morgan Cote du Crows Grenach/Syrah, Monterey, CA.....	32.00
510 Owen Roe Ex Umbris Syrah, Oregon.....	36.00
511 Bell Syrah, Napa.....	50.00
512 Terra Rosa Malbec, Mendoza Argentina.....	24.00
513 Abadia Retuerta Rivola, Tempranillo/Cab, Spain.....	30.00
514 Hendry Red, Napa.....	60.00

Cabernet Sauvignon

400 Liberty School, Paso Robles.....	28.00
401 Ravenswood Vintners Blend, California.....	24.00
402 Chateau St. Michelle, Washington State.....	25.00
403 Sebastiani, Sonoma.....	27.00
404 Coppola Diamond Series, Napa Valley.....	32.00
405 Graham Beck Gamekeeper's Reserve, Franschoek, So. Africa.....	30.00
406 Sterling Vineyards, Napa.....	40.00
407 Louis M. Martini, Napa.....	36.00
408 Simi, Alexander Valley.....	40.00
409 Benziger, Sonoma.....	50.00
410 Chateau Montelena, Napa.....	60.00
411 Caymus, Napa.....	90.00
108 Pine Ridge, Stag's Leap.....	90.00
109 Jordan, Alexander Valley.....	60.00
110 Beaulieu Vineyards, Tapestry	70.00

**Prices, Vintages and Labels subject to change
based on availability**