



Appetizers

Cheesy Spinach Artichoke Dip

Served with soft pita bread and crispy fried pita chips \$12 Option: Extra pita bread: \$3

Bacon Wrapped Dates GF

Bacon wrapped Medjool dates stuffed with spicy chorizo and baked with a smoky pepper sauce \$14

Shrimp Creole

Oishii shrimp in a creole sauce with toasted croutinis \$14

Tenderloin Beef Tips GFA

Served with grilled mushrooms, onions and house made chop sauce \$15

Calamari

Lightly dusted and fried, served with a black pepper aioli \$13

Escargot Bourguignon

Burguandy snails served in a garlic herb butter sauce with toasted croutinis \$15

Mussels

Steamed mussels in a lemon and wine reduction sauce, served with croutinis \$15

Crab Cakes

Served with a roasted red pepper aioli \$15

Seasoned Fresh Bread

Paired with an herb and sweet butter \$5

Soups *A La Carte*

Soup Du Jour Not available on Friday or Saturday

Cup \$4 Bowl \$6 Homemade daily

Clam Chowder Friday and Saturday Only

Cup \$6 Bowl \$9

Baked French Onion

Cup \$6 Crock \$8

Kids

Includes french fries and a drink \$12

Chicken Tenders

Kids Cheese Burger GFA**

Kids Mac and Cheese (no fries)

Grilled Cheese

We offer Coke products along with Lemonade, Brewed Ice Tea, Milk, Chocolate Milk, Coffee and Hot Tea
One free refill

GF = Gluten Free GFA = Gluten Free Available

** A \$2.00 up charge will be added for gluten free bread.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

The Windjammer does not guarantee the look or taste of well done menu items

We reserve the right to auto gratuity any guest

Sandwiches

All sandwiches include french fries or coleslaw

Rachel Sandwich GFA**

Turkey breast, cole slaw, swiss cheese and russian dressing \$15

Crispy Chicken Bacon Wrap

Crispy chicken with bacon, lettuce and ranch in a flour tortilla wrap \$13

Fish Sandwich

Fried haddock with house tartar sauce \$14

8oz Reuben Sandwich GFA**

Swirl rye, corned beef, sauerkraut, swiss and thousand island \$14

8oz Michigan Craft Beef Burger GFA**

On a brioche bun with lettuce, tomato, onion and pickle \$14

\$1.00 each additional topping: Swiss, Cheddar, Pepper Jack, Sautéed Onions, Sautéed Mushrooms or Jalapenos

\$1.50 each additional topping: Bacon, Fried Egg or Blue Cheese Crumbles

Salads

Michigan Cherry Salad GF

Mixed greens, tomatoes, goat cheese, pecans, and port soaked cherries, served with a cherry port vinaigrette \$13

Southwest Salad GFA

Mixed greens, pico de gallo, corn, black beans, tortilla strips served with a spicy chipotle dressing \$13

Caesar Salad

Romaine, parmesan and croutons \$11

House Salad

Mixed greens, tomatoes, cucumber, onion, shredded cheese and croutons \$8

Add to any salad: chicken \$8 - salmon or shrimp \$10 - beef \$11 - scallops \$17
Blue Cheese, Italian, Caesar GF - Ranch, Cherry Vinaigrette, Honey Mustard, Balsamic

Note: There will be a fifty cent per serving charge for any extra dressing

Entrees

All entrees served with a choice of a side salad or coleslaw, no substitutions

Lemon Thyme Grilled Chicken GFA

Marinated chicken breast served with grilled asparagus in a lemon sauce \$17

Venison Tenderloin 8oz *GFA

Served with red wine demi glace, set atop a bed of risotto \$44

Ribeye 12oz *GFA

Grilled with a side of zip sauce, served with mashed potatoes \$28

Filet Mignon 8oz *GFA

Grilled with a side of chop sauce, served with mashed potatoes \$34

Prime Rib 12oz *GFA

Friday & Saturday after 4pm only

Au jus and creamy horseradish upon request, served with mashed potatoes \$27

Double Cut Pork Chop 14oz GF

Grilled with apple cranberry compote, served with mashed potatoes \$24

New Zealand Rack of Lamb GFA

Roasted garlic encrusted rack of lamb with a bordelaise sauce served with grilled asparagus \$44

Duck Confit GFA

Roasted duck, served with carrots and a cherry demi glace \$35

Beer Battered Haddock

Beer battered haddock with a side house made tartar sauce, served with fries \$19

Sauteed Walleye

Fresh great lakes walleye sauteed with a side house made tartar sauce, served with steamed broccoli \$21

Lake Perch

Lightly dusted and fried with a side house made tartar sauce, served with steamed broccoli \$24

Salmon GFA

Char grilled Scottish salmon with choice of cucumber dill or red thai curry sauce, served with steamed broccoli \$22

Snow Crab Legs GFA

1-1/2 pounds Snow Crab Clusters with drawn butter, served with steamed broccoli \$MKT

Seafood Provencal Pasta

Mussels, clams and scallops set atop a bed of linguine in a garlic white wine sauce \$29

Four Cheese Tortellini Pasta

Four cheese tortellini tossed with parma rosa sauce \$17

Sides & Accompaniments *A La Carte*

Sauteed Shrimp Skewer \$10

U10 Scallops (2) \$17

3/4 lb Snow Crab \$MKT

6 oz Lobster Tail \$19

Oscar Style \$11

Brussels Sprouts \$9

Braised & tossed with sweet chili sauce

Asparagus \$8

Roasted, hollandaise

Steamed Broccoli \$6

Garlic butter

Mashed Potato \$7

Yukon potatoes & gravy

Baked Potato \$6

Sour cream, butter, chives

Baked Sweet Potato \$6

Honey cinnamon butter

Risotto \$9

Seasonal flavored

Mac & Cheese \$8

Aged white cheddar, smoked gouda