

# Appetizers

## Cheesy Spinach Artichoke Dip

Served with soft pita bread and crispy fried pita chips \$14 Option: Extra pita bread: \$4

## Bacon Wrapped Dates GF

Bacon wrapped Medjool dates stuffed with spicy chorizo and baked with a smoky pepper sauce \$15

## Shrimp Cocktail

7 large Oishii shrimp served with house made cocktail sauce \$16

## Tenderloin Beef Tips GFA

Served with grilled mushrooms, onions and house made chop sauce \$17

## Calamari

Lightly dusted and fried, served with a black pepper aioli \$16

## Brussel Sprouts

Braised & tossed with sweet chili sauce \$11

## Caprese Bruschetta

Marinated tomatoes, basil, olive oil and fresh mozzarella on french baguette slices \$14

## Crab Cakes

Served with a roasted red pepper aioli \$18

## Seasoned Fresh Bread

Paired with a smoked herb butter \$8

## Charcuterie Board

Chef selection of meats, cheeses and fruit \$23

# Sandwiches

All sandwiches include french fries or coleslaw

Upgrade to parmesan truffle fries \$4

## BBQ Brisket Sandwich

Smoked brisket, coleslaw and barbecue sauce on texas toast \$16

## Crispy Chicken Sandwich

Crispy chicken with pickled red onion, honey dijon mustard, lettuce and tomato \$16

## Fish Sandwich

Fried haddock with house tartar sauce \$16

## 8oz Reuben Sandwich GFA\*\*

Swirl rye, corned beef, sauerkraut, swiss and thousand island \$16

## Lexington Steakhouse Burger

Thick cut custom course ground steak patty, fried onion petals, aged white cheddar cheese, bacon, balsamic onion jam, steakhouse aioli, on a pretzel bun. \$19

## Build Your Own Steak Burger GFA\*\*

On a potato bun with lettuce, tomato, onion and pickle \$15

**\$1.00 each additional topping:** Swiss, White Cheddar, American Cheese, Sautéed Onions, Sautéed Mushrooms or Jalapenos

**2.00 each additional topping:** Bacon, Fried Egg or Blue Cheese Crumbles

# Soups *A La Carte*

## Soup Du Jour

Homemade daily

*Not available on Friday or Saturday*

Cup \$4 Bowl \$6

Cup \$2 Bowl \$3 Entree upgrade

## Clam Chowder

*Friday and Saturday Only*

Cup \$6 Bowl \$9

Cup \$3 Bowl \$5 Entree upgrade

## Baked French Onion

Cup \$6 Bowl \$9

Cup \$3 Bowl \$5 Entree upgrade

# Salads

## Michigan Cherry Salad GF

Mixed greens, tomatoes, goat cheese, pecans, and dried cherries, served with a cherry port vinaigrette \$16

## Burrata Salad GFA

Burrata cheese, mixed greens, mandarin oranges, tomatoes, onions drizzled with fig glaze and pesto sauce \$16

## Caesar Salad

Romaine, parmesan and croutons \$12

Entree upgrade side caesar \$3

## House Salad

Mixed greens, tomatoes, cucumber, onion, shredded cheese and croutons \$9

**Add to any salad: Chicken \$10 - Salmon \$14 - Shrimp \$13 - Steak \$15**

Blue Cheese, Italian, Caesar, Thousand Island, Ranch, Cherry Vinaigrette, Honey Mustard, Balsamic

All dressings GF

**Note: There will be a \$1.00 per serving charge for any extra dressing**

We offer Coke products and Lemonade, Brewed Ice Tea, Milk, Chocolate Milk, Coffee, Hot Tea and Hot Chocolate

*One free refill: Coke products, Lemonade and Ice Tea*

<b>Bottled Water</b>	sm	lg
San Pellegrino (Sparkling)	--	\$7
Acqua Panna	--	\$7
Fiji	\$3	\$7



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

*We reserve the right to auto gratuity any guest*

\*\* A \$3.00 up charge will be added for gluten free bread.

GFA = Gluten Free Available

GF = Gluten Free

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



## Entrees

Served with a choice of an entree side and a side salad or coleslaw  
 Entrees with ☼ only served with choice of side salad or coleslaw  
 Upgrade salad or coleslaw to a side caesar or soup

### Honey Orange Garlic Grilled Chicken GFA

Marinated chicken breast served with honey orange garlic sauce \$21

### New York Strip Steak 14oz \* GFA

Grilled and served with chimichurri sauce \$33

### Ribeye 12oz \* GFA

Grilled and served with zip sauce \$35

### Filet Mignon 8oz \* GFA

Grilled and served with chop sauce \$39

### Prime Rib 12oz \* GFA

Friday & Saturday after 4pm only

Au jus and creamy horseradish upon request \$33

### Beer Battered Haddock

Beer battered haddock with a side house made tartar sauce \$23

### Sauteed Walleye

Fresh great lakes walleye sauteed with a side house made tartar sauce \$25

### Lake Perch

Lightly dusted and fried with a side house made tartar sauce \$27

### Salmon GFA

Pan seared Scottish salmon served with honey miso glaze \$29

### Sea Scallops ☼ GFA

U10 sea scallops, pan seared in a Tequila lime sauce set atop a bed of risotto \$36

### Snow Crab Legs GFA

1-1/2 pounds Snow Crab Clusters with drawn butter SMKT

### Spinach Ravioli Pasta ☼

Spinach and cheese ravioli, cherry tomatoes, asparagus and mushrooms with a basil butter garlic sauce \$24

### Entree Sides

Steamed Broccoli

Seasonal Vegetable

French Fries

Mashed Potatoes

Baked Potato

## Kids

Includes french fries and a drink \$13

Chicken Tenders

Kids Cheese Burger GFA\*\*

Kids Mac and Cheese (no fries)

Grilled Cheese

## Sides & Accompaniments A La Carte

Sauteed Shrimp Skewer \$13

U10 Scallop \$10 per

6 oz Lobster Tail \$22

3/4 lb Snow Crab SMKT

1/2 lb King Crab SMKT  
Merus Cut

Compound Butter \$3

Gorgonzola butter or  
 Mesquite smoked herb butter

Sautéed Mushrooms \$8

Sautéed Onions \$8

Sautéed Mushrooms/Onions \$8

Mac & Cheese \$9

Aged white cheddar, smoked  
 gouda

Risotto \$10

Seasonal flavored

Steamed Broccoli \$7

Garlic butter

Seasonal Vegetable \$6

Mashed Potatoes \$8

Yukon potatoes & gravy

Baked Potato \$6

Sour cream, butter

French Fries \$6

Truffle Parmesan  
 French Fries \$9

Roasted Asparagus \$9

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