



Thursday thru Monday Menu
Separate Tuesday and Wednesday Summer Menu

Starters

Burrata e Bruschetta \$16

Fresh Burrata with marinated tomatoes and fresh basil, fig reduction and tomato basil crackers

Italian Sausage and Peppers GFA \$16

Sauteed Italian sausage - Locally Sourced Jeff's Market, bell peppers, onions and tomato sauce

Housemade Calamari Fries \$16

Lightly dusted and fried served with housemade marinara sauce

Housemade Cheese Sticks \$16

Italian Breaded Grande Cheese served with housemade marinara sauce

Bruschetta \$14

Marinated tomatoes, garlic and fresh basil, parmigiana cheese, balsamic fig glaze

Prosciutto e Burrata GF \$21

Fresh burrata cheese and Prosciutto di Parma with fig spread add bread or crackers \$3

Chips with French Onion Dip \$13

Housemade chips and french onion dip

Fried Cheese Ravioli \$15

Served with housemade marinara sauce

Sandwiches

Add french fries \$3 Add parmesan truffle fries \$6

Chicken Tenders Basket \$18

Chicken tenders and fries

Fish Sandwich \$16

Fried fish with house tartar sauce

Grilled Panini GFA** \$17

Prosciutto di Parma, mozzarella, arugula, fig spread and balsamic reduction in sourdough bread

Pesto Chicken Sandwich \$16

Fried chicken cutlet, pesto, boursin cheese, balsamic glaze, sesame italian bun

Lexington Steakhouse Burger (No Modifications, served as is) \$22

Thick cut custom coarse ground steak patty, fried onion petals, aged white cheddar cheese, bacon, balsamic onion jam, steakhouse aioli, on a pretzel bun

Build Your Own Steak Burger GFA** \$17

On a brioche bun with lettuce, tomato, onion and pickle

\$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

Salads

Michigan Cherry Salad GF \$17

Mixed greens, tomatoes, goat cheese, pecans, and dried cherries, served with a cherry vinaigrette

Caesar Salad \$14 *Entree upgrade side caesar \$3*

Romaine, parmesan and croutons

House Salad \$13

Mixed greens, tomatoes, cucumber, onion, shredded cheese and croutons

Cobb Salad GFA \$17

Mixed greens, ham, bacon, hard boiled egg, tomatoes, cucumber, onions and shredded cheese

Add to any salad: Prosciutto \$11 - Chicken \$12 - Salmon \$15 - Shrimp \$16

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

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*

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

GFA = Gluten Free Available

GF = Gluten Free

The Windjammer does not cook well done.

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

We reserve the right to auto gratuity any guest Individual checks will not be permitted for large parties

* 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 choice of entree side, bread, and a side salad
Upgrade salad to a side caesar or soup

Tenderloin Beef Tips * GFA \$33

Sauteed with mushrooms, onions and chop sauce

Ribeye 14oz * GFA \$46

Grilled and served with chop sauce

Filet Mignon 8oz * GFA \$51

Grilled and served with chop sauce

Caprese Chicken GFA \$24

Sauteed chicken breast, marinated tomatoes, fresh basil, garlic, fresh mozzarella cheese

Chicken Parmigiana \$24

Breaded chicken cutlet, housemade marinara sauce, mozzarella cheese, fresh basil

Chicken Marsala \$24

Button mushrooms, Crimini mushrooms, marsala wine, demi glace

Veal Marsala * \$32

Button mushrooms, Crimini mushrooms, marsala wine, demi glace

Veal Parmigiana * \$32

Breaded veal cutlet, housemade marinara sauce, mozzarella cheese, fresh basil

Sauteed Walleye \$30

Fresh great lakes walleye sauteed with a side of house made tartar sauce

Lake Perch \$31

Lightly dusted and fried with a side of house made tartar sauce

Salmon GFA \$32

Pan seared salmon with cucumber dill sauce

Snow Crab Legs GFA \$MKT

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

Entree Sides

Spaghetti Aglio e Olio

Seasonal Vegetable

French Fries

\$4 extra Truffle Fries

Mashed Potatoes

\$1 extra add Gravy

Baked Potato

\$4 extra make Loaded

House Made Pasta

All of our Pastas are Handmade in House Using Semolina Flour, and Egg Yolks

Served with bread and a side salad - Upgrade salad to a side caesar or soup

Michigan Cherry Chicken Pasta \$24

Sauteed chicken, mushrooms, spinach, cherries, fettuccine with garlic cream sauce

Tuscan Chicken \$24

Sauteed chicken, sun dried tomatoes, garlic, fresh herbs, penne pasta with a cream sauce

Fettuccine Alfredo \$18

Fresh fettuccine pasta with a three cheese cream sauce

Spaghetti Bolognese \$20

A rich slow cooked meat sauce tossed with spaghetti

Creamy Italian Sausage Pasta \$24

Italian sausage - Locally Sourced Jeff's Market, mushrooms, sauteed peppers, penne pasta with creamy marsala sauce

Pesto Gnocchi \$20

Potato gnocchi, cherry tomatoes, pepper and onion with a pesto cream sauce

Sides & Accompaniments *A La Carte*

Sauteed Shrimp Skewer \$16

3/4 lb Snow Crab \$MKT

6 oz Lobster Tail \$27

Sautéed Mushrooms \$5

Sautéed Onions \$5

Spaghetti Aglio e Olio \$9

House made spaghetti with garlic and olive oil

Sautéed Mushrooms/Onions \$6

Seasonal Vegetable \$5

French Fries \$6

Truffle Parmesan Fries \$12

Mashed Potatoes \$6

Yukon potatoes & gravy

Baked Potato \$5

Sour cream, butter

Loaded Baked Potato \$9

Sour cream, bacon, cheese & butter

Kids

Limited to 10 and under

Includes a drink \$13

Chicken Tenders

choice of fries or seasonal vegetable

Fish Dinner

choice of fries or seasonal vegetable

Pizza

Cheese or Cheese & Pepperoni

Pasta

Alfredo Sauce
Red Sauce or
Butter Sauce



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