the Wind Jammer
Bar & Grill

Starters

Burrata e Bruschetta $17
Fresh Burrata with marinated tomatoes, garlic and fresh basil, fig reduction and toasted french bread

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

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

Portabella Stuffed Arancini *$15*
Portabella and cheese stuffed rice balls, 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

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.

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Entrees

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

Sirloin Steak * GFA *$33*
Grilled and served with a creamy mushroom sauce

Ribeye 14oz * GFA *$47*
Grilled and served with chop sauce

Filet Mignon 8oz * GFA *$52*
Grilled and served with chop sauce

Caprese Chicken GFA *$24*
Sauteed chicken breast, marinated tomatoes, fresh basil, garlic, fresh mozzarella cheese

Beer Battered Haddock *$24*
Beer battered haddock with a side house made tartar sauce

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*
2 pounds Snow Crab Clusters with drawn butter

Entree Sides

Buttered Noodles | **Seasonal Vegetable** | **French Fries** *$4 extra Truffle Fries* | **Mashed Potatoes** *and Beef 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

Brasied Short Rib Pasta *$26*
Brasied short rib ragu with herbed Pappardelle Pasta

Fettuccine Alfredo *$18*
Fresh fettuccine pasta with a three cheese cream sauce

Spaghetti Bolognese *$20*
A rich slow cooked meat sauce tossed with spaghetti

Chicken Parmigiana *$24*
Breaded chicken cutlet, housemade marinara sauce with spaghetti, mozzarella cheese, fresh basil

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
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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