



APPETIZERS

Chilled BeauSoleil Oysters	four	20
Served chilled on the half shell, with sparkling shallot mignonette	eight	38
BeauSoleil Baked Oysters	four	22
Pernod flambéed spinach, toasted breadcrumbs, parmesan	eight	40
Pan Seared Black Tiger Prawns		26
Muhammara, pickled shallot, parmesan crumbs, green onion		
Baked Escargot		14
Baked in garlic butter and served with grilled French baguette		
Scallop and Pork Belly		26
Pan seared bay of Fundy scallop, house smoked pork belly, butternut squash puree		
Carpaccio		21
Peppercorn crusted blue dot beef tenderloin, chive crème, Maldon sea salt, parmesan, scorched onion		
House Smoked Salmon and Smoked Salmon Pate		21
Toasted baguette, brunoise shallot, crispy caper, micro greens		
Mushroom Cappuccino		18
Truffle foam, porcini dust, crumbled brie		



SALADS

Windjammer Signature Caesar Salad	per person	23
Prepared and served tableside, minimum two		
Beet and Goat Cheese Salad		18
Medley of beets, orange vinaigrette, goat cheese cream, puffed quinoa, micro greens		

W SIGNATURE STEAKS

The Windjammer offers the highest quality and finest cuts of beef in North America: USDA Prime, PEI Blue Dot, Australian Wagyu. Searing our beef at 1800° on the famous Montague grill traps the juices inside the steak, producing a juicy succulent texture.

Striploin

USDA Prime 12oz	62
Australian Wagyu 12oz	129

Ribeye

Certified Angus bone in ribeye 20oz	68
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Tenderloin

PEI Blue Dot 8 oz	65
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Specialty Cuts

Certified Angus Tomahawk 48oz (for two persons)	152
Canadian Angus Porterhouse 20oz	70

Line Caught Yellow Fin Tuna

Crusted in a blend of house spices 7oz	40
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ADDITIONS

PEI ultimate baked potato	10
Windjammer signature fries with sea salt	11
Windjammer signature truffle and parmesan fries	12
Yukon gold mashed potato	9
Confit garlic Yukon gold mash	10
Herb roasted fingerling potatoes	10
Sauteed spinach	10
Windjammer blend of sautéed mushrooms	12
Buttered asparagus	10
Chef's selection of fresh vegetables	11

SAUCES & BUTTERS

	2 oz	4 oz
Port Jus	5	8
Green Peppercorn Sauce	5	8
Citrus Hollandaise	5	8
Béarnaise	5	8
Truffle Chive Butter	5	8

WINDJAMMER



OUR CLASSICS

The Windjammer is proud to present these timeless classics that keep our guests returning time and again, including our specially prepared tableside dishes, that extra flourish that makes a meal at The Windjammer so special.

Atlantic Salmon	42
Pan seared with crispy skin, crushed baby potatoes, fresh market vegetables, citrus hollandaise	
Duo of Pan Seared Duck Breast and Confit Leg	47
Dijon crusted fingerling, fresh market vegetables, port jus	
New Zealand Rack of Lamb	48
Mushroom risotto, fresh market vegetables, port jus	
Mushroom Strudel	42
Warm black lentil salad, micro greens	



SIGNATURE TABLESIDE SERVICE

Filet Mignon	69
Blue Dot grass fed beef tenderloin, confit garlic mashed potato, fresh market vegetables, peppercorn sauce.	
Châteaubriand	142
Blue Dot Châteaubriand, Yukon gold mashed potato, fresh market vegetables, béarnaise sauce and jus	



DESSERTS

Crème Brûlée	13
Strawberry Flambée with ice cream prepared tableside	14
Warm Chocolate Cake	15
Vanilla ice cream, chocolate tuile	