

# WINDJAMMER

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## APPETIZERS

### Chilled Beausoleil Oysters

Served chilled on the half shell, with sparkling shallot mignonette  
four **20**  
eight **38**

### Beausoleil Baked Oysters

Pernod flambéed spinach, toasted breadcrumbs, parmesan  
four **22**  
eight **40**

### Pan-Roasted Black Tiger Prawns

Warm quinoa salad, apples, craisins, orange reduction, chlorophyll oil  
**26**

### Baked Escargot

Baked in garlic butter and served with grilled French baguette  
**19**

### Scallops and Pork Belly

Pan-seared Bay of Fundy scallops, red wine and apple braised pork belly,  
butternut squash purée  
**26**

### Octopus

Sous vide and finished in the pan, pineapple and chili salsa, roasted red pepper coulis  
**22**

### House Smoked Salmon and Smoked Salmon Pâté

Toasted baguette, brunoise shallot, crispy capers, micro greens  
**21**

### Hudson Valley Foie Gras Torchon

Butter-toasted brioche, stewed cranberries, maple leaf tuile  
**26**

### Classic French Onion Soup

Cognac, brioche, gruyère cheese, onion crisp  
**18**

### Ocean Jewel (for two)

Poached lobster, Bay of Fundy scallops, Atlantic shrimp, crab, mussels, fresh oysters  
**120**

### Windjammer Signature Caesar Salad

Prepared and served tableside, minimum two  
per person **23**

### Ontario Heirloom Tomatoes and Buratta

Maldon sea salt, aged balsamic reduction, radish shavings, arugula,  
Mother's Garden extra virgin olive oil  
**23**

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## SIGNATURE TABLESIDE SERVICE

### Châteaubriand

16oz Blue Dot Châteaubriand, truffle mashed potatoes, flash-seared mushrooms and onions, seasonal vegetables, horseradish cream, house-made jus

142

### Filet Mignon

8oz Blue Dot tenderloin, confit garlic mashed potato, scorched vegetables, mushrooms, béarnaise sauce, peppercorn jus

72

## WJ PLATES

### Halibut and Argentinean Shrimp Couplet

Sous vide and pan-seared, brown garlic and cauliflower purée, fresh baby vegetables, cucumber, dill and red onion salsa

44

### Duck Duo

Pan-seared Brome Lake duck breast, curried duck fritter, warm red cabbage, glazed carrots, port jus

47

### New Zealand Rack of Lamb

Potato and yam pavé, turned root vegetables, mint chimichurri

48

### Osscobuco (Vegan)

Soya bean meat, saffron risotto, confit carrots

42

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## SIGNATURE STEAKS

The Windjammer offers the highest quality and finest cuts of beef primarily from Atlantic Canada: Canada Prime, PEI Blue Dot, Certified Island Beef, Certified Angus and Australian Wagyu. Searing our beef at 1800° on the famous Montague grill traps the juices inside the steak, producing a juicy and succulent texture.

### FROM THE LAND

- Australian Wagyu Striploin 12oz  
**139**
- Canadian Prime Striploin 12oz  
**62**
- Certified Angus Bone-in Ribeye 20oz  
**109**
- Certified Angus Tomahawk 48oz (for two)  
**178**

### FROM THE OCEAN

- Line Caught Yellow Fin Tuna 7oz  
Crusted in a blend of house spices  
**40**

- Atlantic Salmon  
Pan-seared with crispy skin  
**29**

### SAUCES AND BUTTERS

- Port jus **5/2oz 8/4oz**
- Green peppercorn sauce **5/2oz 8/4oz**
- Citrus hollandaise **5/2oz 8/4oz**
- Béarnaise **5/2oz 8/4oz**
- Truffle chive butter **5/2oz 8/4oz**

### ATLANTIC BEEF from ALBANY, PEI

- Blue Dot Striploin 12oz  
**65**
- Blue Dot Bone-in Ribeye 20oz  
**89**
- Blue Dot Tenderloin 8oz  
**55**
- Certified Island Beef T-Bone Steak 20oz  
**71**
- Certified Island Beef Tenderloin 8oz  
**67**

### SIDES

- Ultimate PEI baked potato **10**
- Windjammer signature fries with sea salt **11**
- Windjammer signature truffle and parmesan  
fries **12**
- Yukon Gold mashed potatoes **9**
- Confit garlic Yukon Gold mashed potatoes **10**
- Herb-roasted fingerling potatoes **10**
- Sautéed spinach **10**
- Windjammer blend of sautéed mushrooms **12**
- Buttered asparagus **10**
- Chef's selection of fresh vegetables **11**
- Crispy Brussels sprouts **11**

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## DESSERTS

Vanilla Crème Brûlée

**13**

Strawberry Flambée

With ice cream, prepared tableside

**14**

Chocolate Pavé

Chocolate, bourbon cherry marrow, berry gel,  
vanilla crisp, cinnamon crumble

**14**

New York Cheesecake

Macerated berries, passion fruit gel

**15**

Coconut Cream Pie

Graham cracker crumble, coconut cream,  
toasted coconut

**13**

Local and Canadian Cheeses

Selection of hard, semi-hard and soft cheeses,  
Armenian bread, dried fruits and nuts, berry compote,  
grapes

**17**