

WINDJAMMER

STARTERS

Chilled BeauSoleil Oysters	four 19
Served chilled on the half shell, with sparkling shallot mignonette	eight 34
BeauSoleil Rockefeller Oysters	four 20
Broiled with Pernod flamed spinach, panko crumbs and parmesan	eight 36
Pan Seared Bay of Fundy Scallop and Sous Vide Shrimp	
Settled on butternut squash purée with apple fondant	22
Crispy Seared Caraquet Snow Crab Cake	
With ginger spiced rhubarb compote	23
Baked Escargot	
Baked in garlic butter, served with sourdough crostini	16
Windjammer Caesar Salad	
Prepared and served tableside for two	per person 16
Parsnip Vanilla Velouté	
Topped with candied pear	17
	
Tenderloin	
Blue Dot top grade grass fed PEI Beef 8 oz, wilted baby spinach, fresh vegetables, Roasted garlic mashed Yukon gold, and green peppercorn sauce	65
Panko and Dijon Crusted Rack of New Zealand Lamb	
Mashed potatoes, fresh vegetables, Port and rosemary sauce	59
Canadian Blue Dot Reserve Rib Eye	
15 oz Rib Eye, cheddar-mashed potatoes, demi-glace, and fresh vegetables	65
Classic Châteaubriand	
Certified Angus 16 oz Tenderloin center cut for two persons Served with cheddar-mashed potatoes, Windjammer blend of mushrooms and Onions, demi-glace, fresh vegetables, and Béarnaise sauce	129
Australian Wagyu Striploin	
12oz Australian Wagyu striploin, fresh vegetables, Yukon gold mashed potatoes, and demi-glace	109
Brome Lake Duck Duo	
Smoked breast, leg confit, burnt orange demi glace, fresh vegetables and Pan roasted fingerlings	45
Yellowfin Tuna	
7oz peppercorn crusted yellowfin tuna, fingerling hash and fresh vegetables	51
Pan Seared Fillet of Atlantic Salmon	
Canadian grown wild rice finished with grana Padano, crispy skin salmon, Lemon butter sauce, and fresh vegetables	48

DESSERT

Crème Brûlée	11
Strawberry Flambé with Ice Cream prepared tableside	13

If you have any concerns about your food allergies, notify your server

Delta Hotels Beausejour | 750 Main Street, Moncton, New Brunswick E1C 1E6 Canada | +1 506-854-4344