

WINDJAMMER

APPETIZERS & SOUP

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**

Shrimp Saganaki

Argentinean shrimps, orzo pasta, tomatoes, feta cheese, oregano
26

Baked Escargot

Baked in garlic butter and served with grilled French baguette
20

Hokkaido Scallops

Scorched, green pea purée, marinated peas
26

Venison Tart

Slow-cooked, hint of curry, tart wafers, labneh
25

Salmon Ceviche

Atlantic salmon, shaved fennel, orange supreme, leche de pander, red onions
24

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

Windjammer Signature Caesar Salad

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

Fall Windjammer Salad

Kale, apples, candied pecans, Belliveau Orchard apple cider vinaigrette
19

WJ Chilled Seafood Trail (for two)

Shediac poached lobster, Bay of Fundy scallops, Atlantic shrimp, crab, mussels, fresh oysters
110

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WJ CLASSICS - TABLESIDE SERVICE

Châteaubriand

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

142

Tenderloin

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

72

Tomahawk

48oz Certified Angus, truffle mash, maple-glazed seasonal vegetables, peppercorn jus

178

Australian Wagyu Striploin

12oz Australian wagyu striploin, butter roasted fingerling potatoes, market vegetables, red wine jus

139

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

Springbrook Farms Quail

Roasted quail, maple parsnip cream, cranberry reduction

47

New Zealand Rack of Lamb

Roasted squash, blueberry mint gastrique, roasted root vegetables

48

Osscobuco (Vegan)

Soya bean meat, saffron risotto, confit carrots

42



WJ 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.

Canadian Prime Striploin 12oz
62

Certified Angus Bone-in Ribeye 20oz
109

Blue Dot Tenderloin 8oz
55

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

Atlantic Salmon 7oz
Pan-seared with crispy skin
29

All WJ Signature steaks are served with your choice of mashed or roasted potatoes and vegetables.

LITTLE EXTRAS

- Ultimate PEI baked potato 10
- WJ signature fries with sea salt 11
- WJ 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
- WJ blend of sautéed mushrooms 12
- Buttered asparagus 10
- Chef's selection of fresh vegetables 11
- Crispy Brussels sprouts 11

SAUCES AND BUTTERS

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

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SWEET END

Crème Brûlée

Fresh berries, maple cream

13

Strawberry Flambé

Peppered strawberry flambé with salted vanilla ice cream, prepared tableside

15

Wet Chocolate Cake

Dark chocolate, nutmeg, Lost and Found salted caramel and vanilla ice cream

16

New York Cheesecake

Macerated berries, passion fruit gel

15

Local and Canadian Cheeses

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

17