

WINDJAMMER

APPETIZERS & SOUP

Chilled Beausoleil Umami Oysters

Served chilled on the half shell, Noaska Caprice mignonette, fennel and paprika dust, tomato espuma, Local by Atta microgreens

four **24**

eight **42**

Beausoleil Baked Oysters

Thyme buttered mushroom, allium shiitake cream, char pickled oyster mushroom, brunt citrus oil

four **24**

eight **42**

Charred Octopus

Salsa verde, cucumber, pineapple and pistachio relish

26

Baked Escargot

Baked in garlic butter and served with grilled French baguette

20

Digby Scallops

Scorched, green pea purée, marinated peas

26

Salmon Mosaic

Atlantic salmon, cucumber broth, pear and champagne gel, seaweed, squid ink tuile

24

Foie Gras Torchon

La Ferme du Diamant foie gras, 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**

Atlantic Green Wave

Mesclun leaves, compressed fruit, candied pecan, smoke pineapple, Briggs maple vinaigrette

19

Seafood Trail

Shediac poached lobster, Atlantic shrimp, mussels, fresh oysters

79

WINDJAMMER

WJ CLASSICS

Shediac Lobster

Butter poached lobster, grilled asparagus, crispy polenta, pickled melon rind
55

Brome Lake Duck

Confit duck leg, crispy potato, paprika, bacon, shimeji mushrooms, port jus
47

New Zealand Rack of Lamb

Balsamic glazed shallots, edamame, yam purée, jus
48

Osscobuco (Vegan)

Soy bean meat, saffron risotto, confit carrots
42

Atlantic Salmon 7oz

Pan-seared, crispy skin, white bean and black rice pilaf, zesty dill béarnaise
40

Line Caught Yellow Fin Tuna 7oz

Togarashi crusted, braised cabbage, hint of anise seed, curried velvet sauce
45

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WJ STEAKS

The Windjammer offers the highest quality and finest cuts of beef primarily from Atlantic Canada: Canada Prime, PEI Blue Dot, 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.

Châteaubriand*Tableside*

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

142

Tenderloin*Tableside*

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

72

Tomahawk*Tableside*

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

178

Canadian Prime Striploin

10oz Striploin, buttered mushrooms, Cognition saffron mash, green peppercorn sauce

63

Australian Wagyu Rib Eye

10oz Rib Eye, Briggs maple glazed carrots, silky celeriac, natural jus

139

LITTLE EXTRAS

- WJ signature truffle & parmesan fries 12
- Yukon Gold mashed potatoes 9
- Herb-roasted fingerling potatoes 10
- WJ blend of sautéed mushrooms 12
- Buttered asparagus 10
- Chef's selection of fresh vegetables 11
- Crispy Brussels sprouts 10

SAUCES AND BUTTERS 2oz 4oz

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|------------------------|---|---|
| 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 sugar

13

Strawberry Flambé

Peppered strawberry flambé with Lost and Found salted vanilla ice cream, prepared tableside

16

WJ Signature Chocolate Cake

Salted caramel crunch, brownie fudge, chocolate mousse

17

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