

TRADITIONAL MUSSELS	14
White wine, garlic, parsley, red pepper flakes, toasted sesame ginger, french fries	
CRISPY BRUSSEL SPROUTS	8
Sriracha plum chili aioli, toasted ginger sesame seeds, cilantro	
IRISH NACHOS	6.5
House-made potato chips, aged cheddar, Applewood smoked bacon, scallions, sour cream Add Guacamole...1.5	
ALABAMA WHITE WINGS	12
Tossed in our house made white BBQ sauce. Available in Buffalo or Asian glaze	
BEER BAKED PRETZEL STICKS.....	8.5
Warm Bavarian-style pretzels, pimento cheese dip	
CRISPY MAC & CHEESE	8
Aged White Cheddar, Swiss, Gruyere, Reggiano, Truffle Aioli	
CALAMARI	11.5
Lightly breaded, lemon gremolata, sriracha plum chili aioli, Marinara sauce	
MEDITERRANEAN HUMMUS ♦	9
Feta cheese, tomatoes, onion, EVOO, Kalamata olives, celery, carrots, red peppers crisp herb flatbread	
FIRE ROASTED CHICKEN QUESADILLA.....	11.5
With grilled vegetables, four cheese medley, pico de gallo, guacamole and sour cream	
SHISHITO PEPPERS	5
Fried sweet Japanese peppers with sea salt, ranch dip	
MARGARITA FLATBREAD.....	9
Fresh mozzarella, sliced tomatoes, red onion, basil, Reggiano Parmesan, EVOO	
PITA CHIPS with ARTICHOKE DIP	10
Freshly fried pita chips topped with Monterey Jack cheese, tomatoes and scallions, served with warm artichoke dip	
FRENCH ONION SOUP.....	6.5
The classic baked golden with Emmental and Gruyère cheeses	

CALIFORNIA COBB SALAD	14.5
Roast turkey, romaine, iceberg, Applewood smoked bacon, grilled corn, blue cheese, hard-boiled eggs, tomato, avocado ranch dressing, herb flatbread crisps	
ALSATIAN CHICKEN SALAD	14
Grilled chicken breast, field greens, sautéed apples, blue cheese, candied walnuts and cider vinaigrette	
ASIAN SALMON SALAD* ♦	17.5
Soy glazed grilled salmon, field greens, cucumber, red onion, scallions, tomato, sweet bell pepper tossed with sesame Dijon dressing, plum chili sauce, sesame seeds and fresh cilantro	
CAESAR SALAD with GRILLED CHICKEN	13
Hearts of romaine, Caesar dressing, grilled chicken, Reggiano Rarmesan, crostini	
VEGETARIAN CHILI & SALAD.....	13
A healthy combination of garden vegetables and legumes slowly simmered in a rich tomato sauce, over a multigrain medley topped with Reggiano Parmesan, served with a house salad	
CHOPPED SALAD Small ...	8.5 Large 11.5
Chilled iceberg lettuce, crisp Applewood smoked bacon, blue cheese, red onion, cucumber, vine ripe tomatoes, scallions, chopped salad dressing	
Add Grilled Chicken.....	5
Add Grilled Salmon or Shrimp	7.5

*Consuming raw or undercooked meat, poultry or seafood could be hazardous to your health.

Gluten-free menu available.
Gluten-free bun, add 3

♦ These selections are designed for healthier eating with care to ensure great flavor.

SPECIALTIES

CHICKEN MARSALA	16.5	
Chickenbreast, mushroom, Marsala wine, spaghetti broccoli Alfredo		
ROASTED AMISH CHICKEN.....	19	
Truffled Yukon gold mashed potatoes, seasonal vegetables, chicken jus		
CHICKEN POT PIE	14	
Braised chicken, carrots, celery, onions, red potatoes and fresh herbs baked with a puff pastry crust		
CEDAR PLANKED SALMON* ♦	22	
Oven roasted on a cedar plank, fresh thyme and wine butter sauce, seasonal vegetables and Yukon gold mashed potatoes		
FRENCH QUARTER JAMBALAYA	19	
Classic spicy Creole dish, shrimp, Tasso ham, chicken, pepper, rice, French bread crostini		
SHRIMP VEGGIE RICE BOWL	17.5	
Stir-fried shrimp, vegetables, spinach, scallions, shiitake mushrooms, toasted sesame seeds, cilantro, brown rice With Chicken 15		
N. Y. STRIP STEAK*.....	31	
12 oz. USDA Choice center cut char-grilled strip steak, with herb butter, Yukon gold mashed potatoes and seasonal vegetables		
STEAK FRITES 	24.5	
10 oz. char-grilled hanger steak, served with herb butter and fries		
WINBERIE'S BARBECUED RIBS Half.....	16.5 Full	24
Slow roasted St. Louis ribs char-grilled, served with our special BBQ sauce, cole slaw, French fries		

PASTA

SHRIMP & SPINACH AGLIO OLIO	19.5
Gulf shrimp and spinach sautéed in olive oil, garlic tossed with penne pasta, butter, topped with fresh tomatoes, feta cheese and roasted pine nuts	
CAJUN MACARONI & CHEESE	17.5
Chicken breast, Andouille sausage, Applewood smoked bacon, scallions, cavatappi pasta, spicy tomato cream sauce, with a parmesan panko crumb topping	
SPAGHETTI & WHITE CLAM SAUCE.....	17
Little neck clams, garlic, chili, white wine	

PRIME BURGERS* & SANDWICHES

Sandwiches are served with your choice of House-Made Chips, Seasoned Fries or Cole Slaw

Substitute Sweet Potato Fries or Petite Salad for \$1.50

BACON "SQUARED" BURGER*	17
Half pound all natural grass fed beef, Applewood smoked bacon, crispy pork belly, melted jack cheese, lettuce, tomato, red onion, ciabatta, garlic aioli	
LAMB BURGER*	17
Seared Moroccan spiced lamb burger with melted feta cheese on a toasted brioche bun with curry apple tzatziki, lettuce and tomato served with choice of side	
BLACKENED MAHI MAHI SANDWICH.....	16.5
Cajun-seared mahi mahi on a toasted brioche bun with chipotle mayo, lettuce, grilled pineapple and jalapeño pickled red onions	
HICKORY BURGER*.....	14
Half pound all natural grass fed beef, with aged cheddar, Applewood smoked bacon, BBQ sauce and chili fried onions on a toasted, buttered brioche bun with lettuce, ripe tomatoes	
BISTRO BURGER*	14
Half pound all natural grass fed beef, melted brie, Applewood smoked bacon, grilled onions and Dijon mayonnaise on a toasted, buttered brioche bun with lettuce, ripe tomatoes	
HOUSE-MADE BLACK BEAN VEGETARIAN BURGER	11
Winberie's own specialty grain blend, black beans, roasted vegetables, portobello, aged cheddar, chipotle mayo, Pepper Jack cheese on a toasted, buttered brioche bun	
ALL-AMERICAN CHEESEBURGER*	12
Half pound all natural grass fed beef, on a toasted, buttered brioche bun topped with your choice of one: American, Smoked Gouda, Pepper Jack, Sharp Cheddar, Emmental Swiss, Monterey Jack or Blue	
GRILLED HONEY MUSTARD CHICKEN	12.5
Crisp Applewood smoked bacon, lettuce, tomato, sweet red onion, Monterey Jack cheese and "Out Of This World" honey mustard sauce, served on a grilled stirato bun	

Add your choice of a Caesar or Cafe Salad or a cup of Today's Soup to Any Specialty, Pasta or Sandwich
Soup 3 / Salad 5

SIDE DISHES

YUKON GOLD MASHED POTATOES.....	5	SIMPLE GREENS.....	6
SAUTÉED SPINACH.....	5	CAESAR SALAD	6
FRENCH FRIES	4	FRESH FRUIT ♦	3.5