

CRISPY BRUSSEL SPROUTS8
Sriracha plum chili aioli, toasted ginger sesame seeds, cilantro

IRISH NACHOS7
House-made potato chips, aged cheddar, Applewood smoked bacon, scallions, sour cream
Add Guacamole....2

CHICKEN WINGS12
Tossed in Buffalo, BBQ or Asian glaze

SAM ADAMS BEER & CHEESE FONDUE....9
French Baquette, fresh sliced apples

CALAMARI12
Lightly breaded, lemon gremolata, sriracha plum chili aioli, Marinara sauce

HUMMUS ♦9
Warm pita, olive oil, celery, carrots and red peppers

FIRE ROASTED CHICKEN QUESADILLA12
With grilled vegetables, four cheese medley, pico de gallo, guacamole and sour cream

MARGARITA FLATBREAD.....9
Fresh mozzarella, sliced tomatoes, red onion, basil, Reggiano Parmesan, EVOO

PITA CHIPS with ARTICHOKE DIP10
Freshly fried pita chips topped with Monterey Jack cheese, tomatoes and scallions, served with warm artichoke dip

FRENCH ONION SOUP.....7
The classic baked golden with Emmental and Gruyère cheeses

CALIFORNIA COBB SALAD15
Roast turkey, romaine, iceberg, Applewood smoked bacon, grilled corn, blue cheese, hard-boiled eggs, tomato, avocado ranch dressing, herb flatbread crisps

ALSATIAN CHICKEN SALAD.....15
Grilled chicken breast, field greens, sautéed apples, blue cheese, candied walnuts and cider vinaigrette

ASIAN SALMON SALAD* ♦17
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.....9
Hearts of romaine, Caesar dressing, Reggiano Parmesan, crostini

VEGETARIAN CHILI & SALAD.....15
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 Small9 Large12
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 Shrimp8

*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 MARSALA17
Chicken breast, mushroom, Marsala wine, spaghetti broccoli Alfredo

ROASTED AMISH CHICKEN20
Truffled Yukon gold mashed potatoes, seasonal vegetables, chicken jus


CHICKEN POT PIE14
Braised chicken, carrots, celery, onions, red potatoes and fresh herbs baked with a 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 JAMBALAYA19
Classic spicy Creole dish, shrimp, Tasso ham, chicken, pepper, rice, French bread crostini

VEGGIE RICE BOWL12
Stir-fried vegetables, spinach, scallions, shiitake mushrooms, toasted sesame seeds, cilantro, brown rice
Add Chicken 5 Add Salmon 8 Add Shrimp 8

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 26
10 oz. char-grilled hanger steak, served with herb butter and fries

PASTA

SHRIMP & SPINACH AGLIO OLIO20
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 & CHEESE18
Chicken breast, Andouille sausage, Applewood smoked bacon, scallions, cavatappi pasta, spicy tomato cream sauce, with a parmesan panko crumb topping

SHORT RIB STROGANOFF18
Cabernet braised short rib, savory mushroom sauce, buttered pappardelle pasta, sour cream

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

BISTRO BURGER*15
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 BURGER12
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*13
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

BLACKENED MAHI MAHI SANDWICH17
Cajun-seared mahi mahi on a toasted brioche bun with chipotle mayo, lettuce, grilled pineapple and jalapeño pickled red onions

GRILLED HONEY MUSTARD CHICKEN13
Crisp Applewood smoked bacon, lettuce, tomato, sweet red onion, Monterey Jack cheese and "Out Of This World" honey mustard sauce, served on a grilled tirato 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 GREENS6
SAUTÉED SPINACH5 CAESAR SALAD6
FRENCH FRIES4 FRESH FRUIT ♦4