

# WINBERIE'S

RESTAURANT & BAR

DINNER

## APPETIZERS

<b>CRISPY BRUSSELS SPROUTS</b> .....	8
Sriracha Plum Chili Aioli, Toasted Ginger Sesame Seeds, Cilantro	
<b>CHICKEN WINGS</b> .....	12
Buffalo, BBQ or Asian Glaze, Blue Cheese or Ranch	
<b>BAKED BRIE</b> .....	14
Truffle Honey, Pickled Grapes, Cranberries, Toast Points	
<b>CALAMARI</b> .....	12
Lightly Breaded, Lemon, Gremolata, Sriracha Plum Chili Aioli, Marinara Sauce	
<b>HUMMUS</b> ♥ .....	10
Warm Pita, Olive Oil, Celery, Carrots, Red Peppers	

<b>FIRE ROASTED CHICKEN QUESADILLA</b> .....	12
Grilled Vegetables, Four Cheese Medley, Pico de Gallo, Sour Cream, Guacamole	
<b>MARGHERITA FLATBREAD</b> .....	9
Fresh Mozzarella, Sliced Tomatoes, Red Onion, Basil, Parmesan, Olive Oil	
<b>SPINACH ARTICHOKE DIP WITH PITA CHIPS</b> .....	10
Crispy Pita Chips, Monterey Jack Cheese, Tomatoes, Scallions	
<b>IRISH NACHOS</b> .....	7
House-Made Potato Chips, Aged Cheddar, Applewood Smoked Bacon, Scallions, Sour Cream <b>Add Guacamole</b> .... 2	
<b>FRENCH ONION SOUP</b> .....	7
Emmental and Gruyère Cheese, Crostini	

## SALADS

<b>CALIFORNIA COBB SALAD</b> .....	15
Roast Turkey, Romaine, Iceberg, Applewood Smoked Bacon, Grilled Corn, Blue Cheese, Hard-Boiled Eggs, Tomato, Crostini, Avocado-Ranch Dressing	
<b>ALSATIAN CHICKEN SALAD</b> .....	15
Grilled Chicken Breast, Field Greens, Sautéed Apples, Blue Cheese, Candied Walnuts, Apple Cider Vinaigrette	
<b>ASIAN SALMON SALAD</b> ♥ .....	18
Soy Glazed Grilled Salmon, Field Greens, Cucumber, Carrot, Scallion, Tomato, Sweet Bell Pepper, Sesame Dijon Dressing, Plum Chili Sauce, Sesame Seeds, Cilantro	
<b>VEGETARIAN CHILI &amp; SALAD</b> .....	15
Garden Vegetables, Legumes, Tomato Sauce, Brown Rice, Parmesan Reggiano, House Salad	
<b>CAESAR SALAD</b> .....	SMALL ..... 6 LARGE ..... 9
Romaine Hearts, Caesar Dressing, Parmesan Reggiano, Crostini	
<b>CHOPPED SALAD</b> .....	SMALL ..... 9 LARGE ..... 12
Iceberg Lettuce, Applewood Smoked Bacon, Blue Cheese, Carrot, Cucumber, Tomatoes, Scallions, Herb Parmesan Dressing	
<b>Add Chicken 5 Add Salmon 8 Add Shrimp 8</b>	
<b>SIMPLE GREENS</b> .....	7
<b>SOUP OF THE DAY</b> .....	6

## DAILY FEATURES

<b>MONDAY</b>	<b>WINBERIE'S MEATLOAF</b> .....	21
Ground Beef, Andouille Sausage, Ground Pork, Red Wine Mushroom Sauce, Mashed Potatoes, Green Beans		
<b>TUESDAY</b>	<b>HALF ROASTED LEMON HERB CHICKEN</b> .....	23
Mashed Potatoes, Roasted Vegetables, Rosemary Jus		
<b>WEDNESDAY</b>	<b>POT ROAST</b> .....	22
Mashed Potatoes, Roasted Vegetables, Herb Gravy		
<b>THURSDAY</b>	<b>SHRIMP SKEWERS</b> .....	24
Marinated Shrimp, Farro Tabbouleh Salad, Grilled Pita, Pesto Aioli		
<b>FRIDAY</b>	<b>TROUT ALMONDINE</b> .....	25
Farm Raised, Sliced Toasted Almonds, Brown Butter, Green Beans		
<b>SATURDAY</b>	<b>SLOW ROASTED PRIME RIB</b> .....	12 OZ. .... 28 16 OZ. .... 34
Mashed Potatoes, Au Jus, Horseradish Sauce		
<b>SUNDAY</b>	<b>LASAGNA</b> .....	22
Bolognese, Ricotta Cheese, Mozzarella, Pomodoro Sauce, Side Salad		

## SPECIALTIES

<b>CHICKEN MARSALA</b> .....	21
Chicken Breast, Mushroom, Marsala Wine, Mashed Potatoes, Seasonal Vegetables	
<b>CHICKEN POT PIE &amp; SALAD</b> .....	19
Braised Chicken, Carrots, Celery, Onions, Peas, Potatoes, Flakey Crust, House Salad	
<b>CEDAR PLANKED SALMON</b> ♥ .....	24
Oven Roasted, Thyme, White Wine Butter Sauce, Seasonal Vegetables, Roasted Potatoes	
<b>BEER BATTERED FISH &amp; CHIPS</b> .....	18
Fresh Haddock, Tartar Sauce, Cole Slaw, French Fries	
<b>SHRIMP &amp; SPINACH AGLIO OLIO</b> .....	21
Gulf Shrimp, Spinach, Olive Oil, Garlic, Penne Pasta, Tomatoes, Feta, Parmesan Reggiano, Toasted Pine Nuts	
<b>CAJUN MACARONI &amp; CHEESE</b> .....	19
Chicken Breast, Andouille Sausage, Applewood Smoked Bacon, Scallions, Cavatappi Pasta, Spicy Tomato Cream Sauce, Parmesan Bread Crumbs	
<b>MUSHROOM RAVIOLI</b> .....	21
Shitake Mushrooms, Peas, Pine Nuts, Madeira Cream Sauce, Parmesan Cheese, Gremolata, Fried Leeks	

<b>STEAK FRITES</b> * (12oz) .....	28
10 oz. Hanger Steak, Herb Butter, Truffle Aioli, French Fries	
<b>N.Y. STRIP STEAK</b> * .....	32
12 oz. USDA Choice Steak, Herb Butter, Mashed Potatoes, Grilled Asparagus	
<b>PRIME N.Y. STRIP STEAK</b> * (16oz) .....	44
16 oz. USDA Prime Steak, Herb Butter, Mashed Potatoes, Grilled Asparagus	
<b>SAUSAGE &amp; WHITE BEAN ORECCHIETTE</b> .....	22
Sweet Italian Sausage, White Beans, Broccoli Rabe, Garlic, White Wine, Parmesan, Red Pepper Flakes	
<b>VEGGIE RICE BOWL</b> ♥ .....	12
Stir-Fried Vegetables, Spinach, Scallions, Shiitake Mushrooms, Toasted Sesame Seeds, Cilantro, Brown Rice	
<b>With Chicken 17 With Salmon 20 With Shrimp 20</b>	

## SIDES TO SHARE

<b>MASHED POTATOES</b> .....	7	<b>SEASONAL VEGETABLES</b> .....	6
<b>SAUTÉED SPINACH</b> .....	7	<b>MAC &amp; CHEESE</b> .....	7
<b>ASPARAGUS</b> (Truffle Oil & Pine Nuts) ...	7	<b>FRENCH FRIES</b> .....	4

## BURGERS\* & SANDWICHES

Sandwiches are served with your choice of House-Made Chips, Fries or Cole Slaw Substitute Sweet Potato Fries or Petite Salad for 1.50

<b>TAVERN BURGER</b> * .....	16
Half Pound All Natural Grass Fed Beef, Melted Brie, Applewood Smoked Bacon, Grilled Onions, Lettuce, Tomato, Dijon Mayonnaise, Brioche Bun	
<b>VEGETARIAN BURGER</b> ♥ .....	13
Brown Rice, Portobellos, Walnuts, Oats, Beets, Sliced Pickles, Lettuce, Tomato, Chipotle Mayonnaise, Choice of Cheese, Brioche Bun	
<b>BLACKENED MAHI MAHI SANDWICH</b> .....	17
Mahi Mahi, Chipotle Mayo, Lettuce, Grilled Pineapple, Jalapeno Pickled Onion, Brioche Bun	

<b>ALL-AMERICAN CHEESEBURGER</b> * .....	13
Half Pound All Natural Grass Fed Beef, Lettuce, Tomato, Choice of Cheese, Brioche Bun Choice of: American, Cheddar, Smoked Gouda, Pepper Jack, Monterey Jack, Emmental, Blue	
<b>GRILLED HONEY MUSTARD CHICKEN</b> .....	14
Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Monterey Jack Cheese, Honey Mustard, Stirato Bun	
<b>Add your choice of a Caesar Salad or a cup of Today's Soup to Any Specialty or Sandwich Soup 3 / Salad 5</b>	

\* 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