

CRAB CAKE.....	10
Lump blue crab, pan seared, mesclun greens, balsamic dressing, Peppadew aioli	
SPICY GRILLED SHRIMP M	11.5
Tropical fruit salad, mango coulis	
BRUSCHETTA.....	6
Grilled crostini, vine ripe tomatoes, fresh basil, roasted garlic, red onion, balsamic vinaigrette, Reggiano Parmesan	
BURRATA M	10
House-made basil-kale pesto sauce, arugula, locally sourced red & yellow tomatoes, balsamic glaze	
DYNAMITE STICKS.....	12
Crisp flour tortilla stuffed with shrimp, Applewood smoked bacon, Andouille sausage, red peppers, four cheese blend, with spicy tomato cheese sauce	
ROASTED BEETS.....	6
Goat cheese creme, arugula, balsamic vinaigrette, pickled red onions, pistachios	
TRADITIONAL MUSSELS.....	10
PEI mussels, white wine, garlic, parsley, red pepper flakes, toasted sesame ginger, fries	
CRISPY CALAMARI.....	11.5
Lightly breaded with garlic, parmesan flour, lemon gremolata, sriracha aioli, sweet spicy tamarind dip	
PITA CHIPS with ARTICHOKE DIP.....	6
Winberie's Classic - Monterey Jack cheese, scallions, tomatoes, warm artichoke dip	
GINGER LAMB SSAM.....	10
Housemade sausage, scallion, cilantro, bell pepper and cucumber in bibb lettuce wraps, sriracha aioli	
FRENCH ONION SOUP.....	6.5
Emmental and Gruyère cheeses, crouton	
SOUPS OF THE DAY.....	Cup 4 / Bowl 5
Vegetarian, Classic	
ALSATIAN CHICKEN SALAD.....	14
Grilled chicken breast, blue cheese, field greens, sautéed apples, candied walnuts, apple cider vinaigrette	
HERB CRUSTED SALMON & BEET SALAD.....	18
Red and golden beets, avocado, red onion, field greens, lemon olive oil & balsamic dressing	
SIRLOIN STEAK* M	18
Grilled over mesclun greens, vine ripe tomatoes, crumbled blue cheese, pickled red onion, avocado, herb parmesan dressing	
MEDITERRANEAN SALAD.....	10
Field greens tossed with balsamic vinaigrette dressing, vine ripe tomatoes, kalamata olives, pine nuts, feta cheese	
BISTRO COBB SALAD.....	10
Applewood smoked bacon, blue cheese, avocado, hard-boiled egg, tomatoes, scallions, mixed greens, herb parmesan dressing	
SIMPLE GREENS.....	6
CAESAR SALAD.....	6
Romaine, garlic croutons, Reggiano Parmesan	
ADD GRILLED CHICKEN.....	5
ADD HARISSA SHRIMP.....	6
ADD CRISPY CALAMARI.....	8
ADD SALMON.....	8
ADD STEAK.....	8

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

M INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF PETER MCGARRITY

SPECIALTIES

FRESH SEAFOOD SELECTION OF THE DAY.....	AQ
Ask your server for details	
CEDAR-PLANKED SALMON* M	18
White wine butter sauce, haricots verts	
QUICHE OF THE DAY.....	10.5
Served with small house salad and fresh fruit	
CHICKEN MARSALA.....	15
Mushrooms, garlic, Marsala wine sauce, herb roasted fingerling potatoes, sauteed haricots verts	
FARRO RISOTTO M	16
Asparagus, corn, mushrooms, arugula, tomatoes, balsamic glaze, Reggiano Parmesan	
GRILLED STEAK QUESADILLA*.....	11
Fire roasted vegetables, four cheese medley, pico de gallo, guacamole, sour cream	
WINBERIE'S CLASSIC MEATLOAF.....	14
Angus beef, Andouille sausage, ground pork, red wine mushroom sauce, fried onions, herb roasted fingerling potatoes, sauteed haricots verts	
STEAK FRITES*.....	24
Char-grilled 10 oz. USDA Choice hanger steak, horseradish butter, seasoned thin-cut fries	

PASTA

SPINACH AGLIO OLIO.....	12
Linguine, sauteed spinach, garlic, olive oil, butter, tomatoes, roasted pine nuts, feta and Reggiano parmesan cheeses	
Add Chicken.....	5
Add Shrimp.....	6
CAJUN MACARONI & CHEESE.....	17
Cavatappi pasta, chicken breast, Applewood smoked bacon, scallions, spicy tomato cream sauce with Andouille sausage, parmesan panko bread crumb topping	
CHICKEN PESTO PASTA M	15
Grilled chicken breast, house-made kale pesto, mushrooms, whole cherry tomatoes, cavatappi pasta, feta and Reggiano parmesan cheeses	

SANDWICHES & BURGERS*

Sandwiches are served with your choice of House-Made Chips, Seasoned Thin-Cut Fries or Coleslaw	
LAMB BURGER.....	12
Seasoned, ground local lamb, feta cheese, shaved red onion, arugula, harissa mayonnaise, stirato roll	
BISTRO BURGER.....	13.5
Half pound Angus beef, melted Brie, Applewood smoked bacon, grilled onions, Dijon mayonnaise, lettuce, tomato, buttery bun	
CHEESEBURGER.....	11.5
Half pound Angus beef topped with your choice of one cheese: American, Blue, Sharp Cheddar, Emmental Swiss, Smoked Gouda, Monterey Jack or Pepper Jack, lettuce, tomato, buttery bun	
KOBE BEEF BURGER.....	16.5
Half pound char-grilled American Wagyu beef, roasted shiitake mushrooms, Emmental Swiss, tomato, baby arugula, balsamic dressing, truffled mayonnaise, buttery bun	
HOUSE-MADE BLACK BEAN VEGETARIAN BURGER.....	10.5
Black bean burger made with grain medley, roasted vegetables, Portobello mushrooms, aged cheddar cheese and seasonings - Chipotle mayo, pepper Jack cheese, lettuce, tomato, buttery bun	
GRILLED CUBAN SANDWICH M	12
Thinly sliced, roasted pork belly, ham, Swiss cheese, cumin aioli, mustard, pickles, mild giardiniera, lettuce, tomato, French bread	
GRILLED HONEY MUSTARD CHICKEN.....	12
Applewood smoked bacon, lettuce, tomato, red onion, Monterey Jack cheese and honey mustard glaze, grilled stirato roll	
GRILLED TUNA SALAD.....	10
Albacore tuna mixed with mayonnaise, celery and lemon, sharp cheddar cheese, tomato, sourdough bread	
GRILLED TURKEY CLUB.....	11.5
Smoked turkey breast, Applewood smoked bacon, lettuce, tomato, mayonnaise, sharp cheddar and Monterey Jack cheeses, multigrain bread	
FOUR CHEESE GRILLED CHEESE.....	8.5
Sharp Cheddar, Monterey Jack, Emmental and American cheeses, sliced tomato, sourdough bread With Applewood Smoked Bacon, add 1.5	
PULLED PORK SANDWICH M	10
Slow roasted pork, smoky BBQ sauce, cole slaw, fried onions, buttery bun	
PICK THREE.....	10
Ask for today's half sandwich, a cup of soup and a small house salad or French fries With French Onion Soup, add 2	

SIDE DISHES

SWEET POTATO FRIES.....	5	HERB ROASTED FINGERLING POTATOES.....	5
ROASTED BRUSSELS SPROUTS M	5	SAUTÉED HARICOTS VERTS.....	5
With bacon, Reggiano Parmesan & lemon peppercorn sauce		FRESH FRUIT.....	4