

CRAB CAKE10
Lump blue crab, pan seared, mesclun greens, balsamic dressing, Peppadew aioli

SPICY GRILLED SHRIMP **G** 11.5
Tropical fruit salad, mango coulis

BRUSCHETTA7
Grilled crostini, vine ripe tomatoes, fresh basil, roasted garlic, red onion, balsamic vinaigrette, Reggiano Parmesan

BURRATA **G**10
House-made basil-kale pesto sauce, arugula, locally sourced red & yellow tomatoes, balsamic glaze

DYNAMITE STICKS 12.5
Crisp flour tortilla stuffed with shrimp, Applewood smoked bacon, Andouille sausage, red peppers, four cheese blend, with spicy tomato cheese sauce

ROASTED BEETS 7
Goat cheese creme, arugula, balsamic vinaigrette, pickled red onions, pistachios

TRADITIONAL MUSSELS 11
PEI mussels, white wine, garlic, parsley, red pepper flakes, toasted sesame ginger, fries

CRISPY CALAMARI12
Lightly breaded with garlic, parmesan flour, lemon gremolata, sriracha aioli, sweet spicy tamarind dip

PITA CHIPS with ARTICHOKE DIP7
Winberie's Classic - Monterey Jack cheese, scallions, tomatoes, warm artichoke dip

GINGER LAMB SSAM10
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 15
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* **G** 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 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.

G INDICATES FAVORITE DISHES OF OUR EXECUTIVE SOUS CHEF IVY GRANT

SPECIALTIES

FRESH SEAFOOD SELECTION OF THE DAYAQ
Ask your server for details

CEDAR-PLANKED SALMON* **G** 22
White wine butter sauce, sauteed haricots verts

JUMBO GRILLED GULF SHRIMP19
Harissa, black forbidden rice, coconut-papaya sauce, cilantro oil

FRIED SHRIMP17
French fries, cole slaw, house-made cocktail sauce, lemon

CHICKEN MARSALA 18
Mushrooms, garlic, Marsala wine sauce, whipped potatoes, sauteed haricots verts

LEMON-PARMESAN CRUSTED CHICKEN17
White wine sauce, sun-dried tomatoes, capers, kalamata olives, arugula

FARRO RISOTTO **G** 16
Asparagus, corn, mushrooms, arugula, tomatoes, balsamic glaze, Reggiano Parmesan

WINBERIE'S CLASSIC MEATLOAF17
Angus beef, Andouille sausage, ground pork, red wine mushroom sauce, fried onions, whipped potatoes, haricots verts

LONDON BROIL*19
Grilled, sliced, marinated steak, mushroom demi-glaze, whipped potatoes, haricots verts

STEAK FRITES* 25
Char-grilled 10 oz. USDA Choice hanger steak, horseradish butter, seasoned thin-cut fries

GRILLED DUROC PORK CHOP **G** 25
Braised kale with bacon, whipped potatoes, apple-bourbon glaze, fried onions

N.Y. STRIP STEAK* 30
Char-grilled 12 oz. USDA Choice center-cut steak, herb butter, whipped potatoes

PASTA

SPINACH AGLIO OLIO12
Linguine, sauteed spinach, garlic, olive oil, butter, tomatoes, roasted pine nuts, feta and Reggiano parmesan cheeses

Add Chicken5

Add Shrimp6

CAJUN MACARONI & CHEESE17
Cavatappi pasta, chicken breast, Applewood smoked bacon, scallions, spicy tomato cream sauce with Andouille sausage, parmesan panko bread crumb topping

CHICKEN PESTO PASTA **G**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 **G**12.5
Seasoned, ground local lamb, feta cheese, shaved red onion, arugula, harissa mayonnaise, stirato roll

BISTRO BURGER 14
Half pound, melted Brie, Applewood smoked bacon, grilled onions, Dijon mayonnaise, lettuce, tomato, buttery bun

CHEESEBURGER12
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 BURGER16.5
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 BURGER11
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 SANDWICH12
Thinly sliced, roasted pork belly, ham, Swiss cheese, cumin aioli, mustard, pickles, mild giardiniera, lettuce, tomato, French bread

GRILLED HONEY MUSTARD CHICKEN12.5
Applewood smoked bacon, lettuce, tomato, red onion, Monterey Jack cheese, honey mustard glaze, grilled stirato roll

GRILLED TUNA SALAD11
Albacore tuna mixed with mayonnaise, celery and lemon, sharp cheddar cheese, tomato, sourdough bread

SIDE DISHES

SWEET POTATO FRIES5

WHIPPED POTATOES5

ROASTED BRUSSELS SPROUTS **G**6
With bacon, Reggiano Parmesan & lemon peppercorn sauce

SAUTÉED HARICOTS VERTS5

FRESH FRUIT4