

CRAB CAKE	12
Lump blue crab, pan seared, mesclun greens, balsamic dressing, peppadew aioli	
FRIED SHRIMP	10
Asian sesame sauce, arugula, pickled red onions	
BRUSCHETTA	7
Grilled crostini, vine ripe tomatoes, fresh basil, roasted garlic, red onion, balsamic vinaigrette, Reggiano Parmesan	
DYNAMITE STICKS G	13
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	
CRISPY CALAMARI	12
Lightly breaded with garlic, parmesan flour, lemon gremolata, sriracha aioli, sweet spicy tamarind dip	
PITA CHIPS with ARTICHOKE DIP	7
Winberie's Classic - Monterey Jack cheese, scallions, tomatoes, warm artichoke dip	
GRILLED STEAK QUESADILLA	12
Fire roasted vegetables, four cheese medley, pico de gallo, guacamole, sour cream	

SOUPS

FRENCH ONION SOUP	7
Emmental and Gruyère cheeses, crouton	
SOUPS OF THE DAY	
Vegetarian or Classic	
Cup	4
Bowl	5

ALSATIAN CHICKEN SALAD G	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	
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
Mesclun greens, garlic croutons, grape tomato, cucumber	
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.

G INDICATES FAVORITE DISHES OF OUR EXECUTIVE SOUS CHEF IVY GRANT

SPECIALTIES

FRESH SEAFOOD SELECTION OF THE DAY	AQ
Ask your server for details	
CEDAR-PLANKED SALMON* G	23
White wine butter sauce, sauteed haricots verts, whipped potatoes	
FRIED SHRIMP	17
French fries, cole slaw, house-made cocktail sauce, lemon	
CHICKEN POT PIE	18
Braised Gerber's farm chicken, carrots, celery, onions, red bliss potatoes and fresh herbs topped with a buttery, flaky crust, served with a small simple greens salad	
CHICKEN MARSALA	18
Mushrooms, garlic, Marsala wine sauce, whipped potatoes, sauteed haricots verts	
LEMON-ROSEMARY ROASTED HALF CHICKEN	22
Whipped potatoes, sauteed haricots verts, rosemary chicken jus	
FARRO RISOTTO G	16
Butternut squash, honey-balsamic roasted grapes, arugula, Reggiano parmesan	
WINBERIE'S CLASSIC MEATLOAF	17
Angus beef, Andouille sausage, ground pork, red wine mushroom sauce, fried onions, whipped potatoes, sauteed haricots verts	
LONDON BROIL*	19
Char-grilled 8 oz., sliced, marinated steak, mushroom demi-glace, whipped potatoes, sauteed 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	
RIB EYE STEAK*	28
Char-grilled 12 oz. USDA Choice center-cut steak, herb butter, whipped potatoes	

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	
BLACKENED CHICKEN LINGUINE G	17
Cajun cream sauce, pico de gallo, scallions, crispy onion straws, Reggiano parmesan	

SANDWICHES & BURGERS*

Sandwiches are served with your choice of House-Made Chips, Seasoned Thin-Cut Fries or Coleslaw

LAMB BURGER G	14
Seasoned, ground local lamb, feta cheese, shaved red onion, arugula, harissa mayonnaise, stirato roll	
BISTRO BURGER	14
Half pound Angus beef, melted Brie, Applewood smoked bacon, grilled onions, Dijon mayonnaise, lettuce, tomato, buttery bun	
CHEESEBURGER	12
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	17
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	11
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 HONEY MUSTARD CHICKEN	13
Applewood smoked bacon, lettuce, tomato, red onion, Monterey Jack cheese, honey mustard glaze, grilled stirato roll	
GRILLED TUNA SALAD	11
Albacore tuna mixed with mayonnaise, celery and lemon, sharp cheddar cheese, tomato, sourdough bread	

SIDE DISHES

SWEET POTATO FRIES	5	WHIPPED POTATOES	5
ROASTED BRUSSELS SPROUTS G	6	SAUTÉED HARICOTS VERTS	5
With bacon, Reggiano Parmesan & lemon peppercorn sauce		FRESH FRUIT	4