

WINBERIE'S GLUTEN FREE MENU – LUNCH/DINNER

151 N. Oak Park Ave. Oak Park, IL (708)386-2600

***Please Specify Gluten Free When Placing Order**

APPETIZERS

| | |
|--|----------------|
| GLUTEN FREE SOUP of the DAY | cup 4 – bowl 5 |
| Ask your server for today's availability | |
| ROASTED BEETS | .7 |
| Goat cheese crème, arugula, balsamic vinaigrette, pistachios | |
| SAUTÉED CALAMARI | .12 |
| Olive oil, white wine, garlic, shallots, parsley | |

SALADS

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| ALSATIAN CHICKEN SALAD | 15 |
| Grilled chicken breast, goat cheese, field greens, sautéed apples, toasted pecans, apple cider vinaigrette | |
| HERB CRUSTED SALMON & BEET SALAD | 18 |
| Red & 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, goat cheese, avocado, hard-boiled egg, tomatoes, scallions, mixed greens, herb parmesan dressing | |

SPECIALTIES

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| CEDAR PLANKED SALMON | 19/23 |
| Haricots verts, potatoes, wine butter sauce | |
| LEMON-ROSEMARY ROASTED HALF CHICKEN | 22 |
| Potatoes, sautéed haricots verts, rosemary chicken jus | |
| CHICKEN MARSALA | 15/18 |
| Chicken breast, mushrooms, garlic, Marsala wine, haricots verts, potatoes* | |
| STEAK FRITES | .25 |
| Char-grilled 10 oz. USDA Choice steak, horseradish butter, potatoes* | |
| RIB EYE STEAK | .28 |
| Char-grilled 12 oz. USDA Choice center cut steak, herb butter, potatoes* | |
| GRILLED DUROC PORK CHOP | 25 |
| Braised kale with bacon, potatoes*, apple-bourbon sauce | |
| *Herb Roasted Fingerling (Lunch) or Whipped Potatoes (Dinner) | |

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SANDWICH

Served with your choice of Fresh Fruit, or Cole Slaw

*NOTE – WE ONLY HAVE ONE DEEP FRYER SO **ALL FRIED FOODS ARE CONSIDERED TO BE CONTAMINATED WITH GLUTEN**

*ALL SANDWICHES ARE PRICED WITHOUT BUNS – **Add \$.75 for a Gluten Free bun**

BISTRO BURGER13.5

Chargrilled half pound, melted brie, Applewood smoked bacon, grilled Onions, Dijon mayonnaise, lettuce, tomato

KOBE BEEF BURGER16.5

Chargrilled half pound, roasted shiitake mushrooms, Emmental Swiss cheese, Tomato, arugula, balsamic dressing, truffle mayonnaise

ANGUS CHEESEBURGER 11.5

Chargrilled half pound, topped with your choice of one cheese: American, Blue, Cheddar, Emmental Swiss, Smoked Gouda, Monterey Jack or Pepper jack

LAMB BURGER 13.5

Seasoned, ground local lamb, feta cheese, shaved red onion, arugula, harissa mayo

TUNA SALAD 10.5

Albacore tuna mixed with mayonnaise, celery and lemon – served over mesclun greens

GRILLED HONEY MUSTARD CHICKEN 12.5

Applewood bacon, Monterey Jack cheese, honey mustard sauce, lettuce, tomato, red onion

SIDE DISHES

SIMPLE GREENS SALAD 6

Mesclun greens, tomatoes, cucumbers, balsamic vinaigrette

CAESAR SALAD 6

Romaine, Caesar dressing, Reggiano parmesan

SAUTÉED HARICOTS VERTS. 5

HERB ROASTED FINGERLING POTATOES (Lunch Only).5

WHIPPED POTATOES (Dinner Only) 5

FRESH FRUIT 4

DESSERTS

SORBET. 5

CRÈME BRULEE. 6

Classic creamy custard topped with caramelized sugar brittle

VANILLA BEAN ICE CREAM. 5

Gluten Free Soups -

- Black Bean
- Tomato & Corn Chowder
- Mushrooms Bisque
- Red Pepper Bisque
- Creamy Potato Leek
- Butternut Squash Bisque
- Cauliflower Aged Cheddar
- Tortilla (corn) Ancho Chili Pepper
- Tomato & Corn Chowder

Gluten Free Beer

- Angry Orchard **6**
- Apple Cider –gluten free