

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 **M** 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 **M** 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.

M INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF MARTIN MONDRAGON

SPECIALTIES

FRESH SEAFOOD SELECTION OF THE DAY AQ
Ask your server for details

CEDAR-PLANKED SALMON **M** 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 **M** 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 **M** 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 **M** 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 **M** 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 **M** 6
With bacon, Reggiano Parmesan & lemon peppercorn sauce

SAUTÉED HARICOTS VERTS 5

FRESH FRUIT 4