

# 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

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

## SALADS

<b>ALSATIAN CHICKEN SALAD</b> . . . . .	15
Grilled chicken breast, goat cheese, field greens, sautéed apples, toasted pecans, apple cider vinaigrette	
<b>HERB CRUSTED SALMON &amp; BEET SALAD</b> . . . . .	18
Red & golden beets, avocado, red onion, field greens, lemon olive oil & balsamic dressing	
<b>MEDITERRANEAN SALAD</b> . . . . .	10
Field greens tossed with balsamic vinaigrette dressing, vine ripe tomatoes, kalamata olives, pine nuts, feta cheese	
<b>BISTRO COBB SALAD</b> . . . . .	10
Applewood smoked bacon, goat cheese, avocado, hard-boiled egg, tomatoes, scallions, mixed greens, herb parmesan dressing	

## SPECIALTIES

<b>CEDAR PLANKED SALMON</b> . . . . .	19/23
Haricots verts, potatoes, wine butter sauce	
<b>CHICKEN MARSALA</b> . . . . .	15/18
Chicken breast, mushrooms, garlic, Marsala wine, haricots verts, potatoes*	
<b>STEAK FRITES</b> . . . . .	.25
Char-grilled 10 oz. USDA Choice steak, horseradish butter, potatoes*	
<b>RIB EYE STEAK</b> . . . . .	.28
Char-grilled 12 oz. USDA Choice center cut steak, herb butter, potatoes*	
<b>*Herb Roasted Fingerling (Lunch) or Whipped Potatoes (Dinner)</b>	

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

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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 BURGER . . . . .13.5**

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

**ANGUS CHEESEBURGER . . . . . 12.5**

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

**LAMB BURGER . . . . . 14.5**

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

**TUNA SALAD . . . . . 11.5**

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

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