

## APPETIZERS / SMALL PLATES

<b>CRAB CAKE</b> .....	12
Lump Blue Crab, Pan Seared, Mesclun Greens, Balsamic Dressing, Peppadew Aioli	
<b>DYNAMITE STICKS</b> .....	13
Crisp Flour Tortilla Stuffed with Shrimp, Applewood Smoked Bacon, Andouille Sausage, Red Peppers, Four Cheese Blend, Spicy Tomato Cheese Sauce	
<b>ROASTED BEETS</b> .....	7
Goat Cheese Creme, Arugula, Balsamic Vinaigrette, Pickled Red Onions, Pistachios	
<b>CRISPY CALAMARI</b> .....	12
Lightly Breaded with Garlic-Parmesan Flour, Lemon Gremolata, Sriracha Aioli, Sweet N' Spicy Tamarind Dip	
<b>PITA CHIPS with ARTICHOKE DIP</b> .....	7
Winberie's Classic - Monterey Jack Cheese, Scallions, Tomatoes, Warm Artichoke Dip	
<b>GRILLED STEAK QUESADILLA</b> .....	12
Fire Roasted Vegetables, Four Cheese Medley, Pico De Gallo, Guacamole, Sour Cream	

## SOUPS

<b>FRENCH ONION SOUP</b> .....	7
Emmental and Gruyère Cheeses, Crouton	
<b>SOUPS OF THE DAY</b>	
Vegetarian or Classic	
<b>Cup</b> .....	4
<b>Bowl</b> .....	5

## SALADS

<b>ALSATIAN CHICKEN SALAD</b> .....	15
Grilled Chicken Breast, Blue Cheese, Field Greens, Sautéed Apples, Candied Walnuts, Apple Cider Vinaigrette	
<b>HERB CRUSTED SALMON &amp; BEET SALAD</b> .....	18
Red and Golden Beets, Avocado, Red Onion, Field Greens, Lemon Olive Oil & Balsamic Dressing	
<b>MEDITERRANEAN SALAD</b> .....	10
Field Greens, Balsamic Vinaigrette Dressing, Vine Ripe Tomatoes, Kalamata Olives, Pine Nuts, Feta Cheese	
<b>BISTRO COBB SALAD</b> .....	10
Applewood Smoked Bacon, Blue Cheese, Avocado, Hard-Boiled Egg, Tomatoes, Scallions, Mixed Greens, Herb Parmesan Dressing	
<b>SIMPLE GREENS</b> .....	6
Mesclun Greens, Garlic Croutons, Grape Tomato, Cucumber	
<b>CAESAR SALAD</b> .....	6
Romaine, Garlic Croutons, Reggiano Parmesan	
<b>ADD GRILLED CHICKEN</b> .....	5
<b>ADD HARISSA SHRIMP</b> .....	6
<b>ADD CRISPY CALAMARI</b> .....	8
<b>ADD SALMON</b> .....	8
<b>ADD STEAK</b> .....	8

Proudly serving Oak Park for more than 35 years!

EXECUTIVE CHEF: HECTOR LANDAVERDE  
GENERAL MANAGER: JUDD SILVER

## SPECIALTIES

<b>FRESH SEAFOOD SELECTION OF THE DAY</b> .....	AQ
Ask Your Server For Details	
<b>CEDAR-PLANKED SALMON*</b> .....	19
White Wine Butter Sauce, Sauteed Haricots Verts, Herb Roasted Fingerling Potatoes	
<b>QUICHE OF THE DAY</b> .....	11
Served with Small Simple Greens Salad and Fresh Fruit	
<b>CHICKEN MARSALA</b> .....	15
Mushrooms, Garlic, Marsala Wine Sauce, Herb Roasted Fingerling Potatoes, Sauteed Haricots Verts	
<b>CHICKEN POT PIE</b> .....	14
Braised Gerber's Farm Chicken, Carrots, Celery, Onions, Red Bliss Potatoes and Fresh Herbs Topped with Buttery, Flaky Crust	
<b>FARRO RISOTTO</b> .....	16
Asparagus, Shiitake Mushrooms, Walnuts, Honey Roasted Grapes, Arugula, Reggiano Parmesan	
<b>WINBERIE'S CLASSIC MEATLOAF</b> .....	14
Angus Beef, Andouille Sausage, Ground Pork, Red Wine Mushroom Sauce, Fried Onions, Herb Roasted Fingerling Potatoes, Sauteed Haricots Verts	
<b>STEAK FRITES*</b> .....	25
Char-Grilled 10 oz. USDA Choice Hanger Steak, Horseradish Butter, Seasoned Thin-Cut Fries	

## PASTA

<b>SPINACH AGLIO OLIO</b> .....	12
Linguine, Sauteed Spinach, Garlic, Olive Oil, Butter, Tomatoes, Roasted Pine Nuts, Feta and Reggiano Parmesan Cheeses	
<b>Add Chicken</b> .....	5
<b>Add Shrimp</b> .....	6
<b>CAJUN MACARONI &amp; CHEESE</b> .....	17
Cavatappi Pasta, Chicken Breast, Applewood Smoked Bacon, Scallions, Spicy Tomato Cream Sauce with Andouille Sausage, Parmesan Panko Bread Crumb Topping	
<b>BLACKENED CHICKEN LINGUINE</b> .....	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, Fries or Cole Slaw  
Substitute Sweet Potato Fries, Petite Salad or Cup of Soup for 1.50

<b>LAMB BURGER</b> .....	15
Seasoned, Ground Local Lamb, Feta Cheese, Shaved Red Onion, Arugula, Harissa Mayonnaise, Stirato Roll	
<b>BISTRO BURGER</b> .....	14
Half Pound Angus Beef, Melted Brie, Applewood Smoked Bacon, Grilled Onions, Dijon Mayonnaise, Lettuce, Tomato, Buttery Bun	
<b>CHEESEBURGER</b> .....	13
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	
<b>HOUSE-MADE BLACK BEAN VEGETARIAN BURGER</b> .....	13
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	
<b>GRILLED HONEY MUSTARD CHICKEN</b> .....	13
Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Monterey Jack Cheese, Honey Mustard Glaze, Grilled Stirato Roll	
<b>GRILLED TUNA SALAD</b> .....	12
Albacore Tuna mixed with Mayonnaise, Celery and Lemon, Sharp Cheddar Cheese, Tomato, Sourdough Bread	
<b>TURKEY CLUB</b> .....	12
Roast Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Toasted White Bread	
<b>FOUR CHEESE GRILLED CHEESE</b> .....	9
Sharp Cheddar, Monterey Jack, Emmental and American Cheeses, Sliced Tomato, Sourdough Bread Applewood Smoked Bacon, add 2	
<b>PICK THREE</b> .....	12
Ask For Today's Daily Half Sandwich Special, a Cup of Soup and a Small Simple Greens Salad or French Fries French Onion Soup, add 3	

## SIDE DISHES

<b>SWEET POTATO FRIES</b> .....	.5	<b>HERB ROASTED FINGERLING POTATOES</b> .....	5
<b>ROASTED BRUSSELS SPROUTS</b> .....	.6	<b>SAUTÉED HARICOTS VERTS</b> .....	5
With Bacon, Reggiano Parmesan & Lemon Peppercorn Sauce		<b>FRESH FRUIT</b> .....	4

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