

APPETIZERS / SMALL PLATES

CRAB CAKE	12
Lump Blue Crab, Pan Seared, Mesclun Greens, Balsamic Dressing, Peppadew Aioli	
DYNAMITE STICKS	13
Crisp Flour Tortilla Stuffed with Shrimp, Applewood Smoked Bacon, Andouille Sausage, Red Peppers, Four Cheese Blend, 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 N' 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

SALADS

ALSATIAN CHICKEN SALAD	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, 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

Proudly serving Oak Park for more than 35 years!

EXECUTIVE CHEF: HECTOR LANDAVERDE
GENERAL MANAGER: JUDD SILVER

SPECIALTIES

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

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	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

LAMB BURGER	15
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	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	
HOUSE-MADE BLACK BEAN VEGETARIAN BURGER	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	
GRILLED HONEY MUSTARD CHICKEN	13
Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Monterey Jack Cheese, Honey Mustard Glaze, Grilled Stirato Roll	
GRILLED TUNA SALAD	12
Albacore Tuna mixed with Mayonnaise, Celery and Lemon, Sharp Cheddar Cheese, Tomato, Sourdough Bread	
TURKEY CLUB	12
Roast Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Toasted White Bread	
FOUR CHEESE GRILLED CHEESE	9
Sharp Cheddar, Monterey Jack, Emmental and American Cheeses, Sliced Tomato, Sourdough Bread Applewood Smoked Bacon, add 2	
PICK THREE	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

SWEET POTATO FRIES5	HERB ROASTED FINGERLING POTATOES	5
ROASTED BRUSSELS SPROUTS6	SAUTÉED HARICOTS VERTS	5
With Bacon, Reggiano Parmesan & Lemon Peppercorn Sauce		FRESH FRUIT	4

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