

# WINBERIE'S

RESTAURANT & BAR

DINNER

## 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>SOFT PRETZELS</b> .....	10
Warm, Bavarian-Style Pretzel Wedges, Beer Cheddar Fondue	
<b>ROASTED BEETS</b> .....	7
Goat Cheese Creme, Arugula, Balsamic Vinaigrette, Pickled Red Onions, Pistachios	
<b>CRISPY CALAMARI</b> .....	12
Garlic-Parmesan-Flour Breading, Lemon Gremolata, Sriracha Aioli, Sweet N' Spicy Tamarind Dip	
<b>PITA CHIPS with ARTICHOKE DIP</b> .....	8
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 Swiss & Gruyère Cheeses, Crouton	
<b>SOUPS OF THE DAY</b> Vegetarian or Classic	
<b>Cup</b> .....	5
<b>Bowl</b> .....	6

## 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 & Golden Beets, Avocado, Red Onion, Field Greens, Lemon Olive Oil & Balsamic Dressing	
<b>TUNA NICOISE SALAD</b> .....	20
Field Greens, Haricots Verts, Kalamata Olives, Hard-Boiled Egg, Tomatoes, Red Peppers, Red Potatoes, Balsamic Vinaigrette	
<b>BISTRO COBB SALAD</b> .....	11
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> .....	7
Romaine, Garlic Croutons, Reggiano Parmesan	
<b>GRILLED CHICKEN</b> .....	5
<b>GRILLED SHRIMP</b> .....	6
<b>CRISPY CALAMARI</b> .....	8
<b>SALMON</b> .....	8
<b>STEAK</b> .....	8

## SIDE DISHES

<b>SWEET POTATO FRIES</b> .....	5
<b>ROASTED BRUSSELS SPROUTS</b> .....	7
Bacon, Reggiano Parmesan, Lemon Peppercorn Sauce	
<b>WHIPPED POTATOES</b> .....	5
<b>SAUTÉED HARICOTS VERTS</b> .....	5
<b>FRENCH FRIES</b> .....	4
<b>FRESH FRUIT</b> .....	4

Proudly serving Oak Park  
for more than 35 years!  
EXECUTIVE CHEF: IVY GRANT

## DAILY FEATURES

<b>MONDAY: HALF ROASTED LEMON HERB CHICKEN</b> .....	20
Whipped Potatoes, Roasted Vegetables, Rosemary Jus	
<b>TUESDAY: POT ROAST</b> .....	21
Whipped Potatoes, Roasted Vegetables, Herb Gravy	
<b>WEDNESDAY: STUFFED CHICKEN BREAST</b> .....	20
Spinach, Smoked Gouda, Red Peppers, Whipped Potatoes, Lemon Cream Sauce	
<b>THURSDAY: FISH &amp; CHIPS</b> .....	19
Hand Battered, Fried Crisp, Cole Slaw, French Fries, Tartar Sauce	
<b>FRIDAY: TROUT ALMONDINE</b> .....	22
Farm Raised, Sliced Toasted Almonds, Brown Butter, Sautéed Haricots Verts	
<b>SATURDAY: SLOW ROASTED PRIME RIB</b> .....	12 oz. - 28   16 oz. - 34
Potato Gratin, Au Jus, Horseradish Sauce	
<b>SUNDAY: TORTELLINI BOLOGNESE</b> .....	18
Ricotta Filled Tortellini, Rustic Bolognese, Parmesan Cheese, Side Salad	

## SPECIALTIES

<b>FRESH SEAFOOD SELECTION OF THE DAY</b> .....	AQ
Ask Your Server For Details	
<b>CEDAR-PLANKED SALMON*</b> .....	24
White Wine Butter Sauce, Sautéed Haricots Verts, Whipped Potatoes	
<b>GRILLED HARISSA SHRIMP SKEWERS</b> .....	19
Vegetable Cous Cous Salad, Ginger, Shallots, Chermoula Sauce	
<b>BLACKENED FISH TACOS</b> .....	15
Shredded Cabbage, Lime Cream, Pico de Gallo, Lime, Three Flour Tortillas	
<b>RICE BOWL</b> .....	12
Brown Rice, Red Peppers, Carrots, Zucchini, Yellow Squash, Snow Peas, Sprouts, Napa Cabbage, Teriyaki Sauce	
<b>Sautéed Chicken</b> .....	5
<b>Sautéed Shrimp</b> .....	6
<b>Salmon or Steak</b> .....	8
<b>CHICKEN POT PIE</b> .....	18
Braised Chicken, Carrots, Celery, Onions, Flaky Crust	
<b>CHICKEN MARSALA</b> .....	18
Mushrooms, Garlic, Marsala Wine Sauce, Whipped Potatoes, Sautéed Haricots Verts	
<b>FARRO RISOTTO</b> .....	16
Zucchini, Creamed Sweet Corn, Cherry Tomatoes, Onions, Reggiano Parmesan Crisp	
<b>WINBERIE'S CLASSIC MEATLOAF</b> .....	17
Angus Beef, Andouille Sausage, Ground Pork, Red Wine Mushroom Sauce, Fried Onions, Whipped Potatoes, Sautéed Haricots Verts	
<b>LONDON BROIL*</b> .....	19
Char-Grilled 8 oz., Sliced, Marinated Steak, Mushroom Demi-Glace, Whipped Potatoes, Sautéed Haricots Verts	
<b>STEAK FRITES*</b> .....	26
Char-Grilled 10 oz. USDA Choice Hanger Steak, Horseradish Butter, Seasoned Thin-Cut Fries	

## PASTA

<b>SPINACH AGLIO OLIO</b> .....	13
Linguine, Sautéed Spinach, Garlic, Olive Oil, Butter, Tomatoes, Roasted Pine Nuts, Feta and Reggiano Parmesan Cheeses	
<b>Chicken</b> .....	5
<b>Shrimp</b> .....	6
<b>CAJUN MACARONI &amp; CHEESE</b> .....	18
Cavatappi Pasta, Chicken Breast, Applewood Smoked Bacon, Scallions, Spicy Tomato Cream Sauce, Andouille Sausage, Parmesan Bread Crumbs	
<b>CAJUN CHICKEN LINGUINE</b> .....	18
Cajun Cream Sauce, Tomatoes, Scallions	

## 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, Shaved Red Onion, Arugula, Harissa Mayonnaise, Stirato Roll	
<b>BISTRO BURGER</b> .....	15
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, Lettuce, Tomato, Choice of Cheese: American, Blue, Cheddar, Emmental Swiss, Smoked Gouda, Monterey Jack or Pepper Jack, Buttery Bun	
<b>VEGETARIAN BURGER</b> .....	13
Portobello Mushrooms, Brown Rice, Rolled Oats, Beets, Walnuts, Chipotle Mayonnaise, Lettuce, Tomato, Pickles, Buttery Bun	
<b>GRILLED HONEY MUSTARD CHICKEN</b> .....	13
Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Monterey Jack, Honey Mustard Glaze, Grilled Stirato Roll	