

WINBERIE'S

RESTAURANT & BAR

DINNER

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

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

SIDE DISHES

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

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

DAILY FEATURES

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

SPECIALTIES

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

PASTA

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

LAMB BURGER	15
Seasoned, Ground Local Lamb, Feta, Shaved Red Onion, Arugula, Harissa Mayonnaise, Stirato Roll	
BISTRO BURGER	15
Half Pound Angus Beef, Melted Brie, Applewood Smoked Bacon, Grilled Onions, Dijon Mayonnaise, Lettuce, Tomato, Buttery Bun	
CHEESEBURGER	13
Half Pound Angus Beef, Lettuce, Tomato, Choice of Cheese: American, Blue, Cheddar, Emmental Swiss, Smoked Gouda, Monterey Jack or Pepper Jack, Buttery Bun	
VEGETARIAN BURGER	13
Portobello Mushrooms, Brown Rice, Rolled Oats, Beets, Walnuts, Chipotle Mayonnaise, Lettuce, Tomato, Pickles, Buttery Bun	
GRILLED HONEY MUSTARD CHICKEN	13
Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Monterey Jack, Honey Mustard Glaze, Grilled Stirato Roll	

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