

WINBERIE'S

RESTAURANT & BAR

DINNER

APPETIZERS / SMALL PLATES

- SHRIMP SCAMPI** 10
Shrimp sautéed with white wine, lemon butter, garlic, parsley, tomato, on grilled, oven roasted tomato crostini
- RUSTIC TOMATO BRUSCHETTA** 7
Grilled garlic crostini, extra virgin olive oil, Laura Chenel goat cheese, roasted tomato basil salad
- DYNAMITE STICKS** 9
Crisp flour tortilla stuffed with shrimp, Applewood smoked bacon, Andouille sausage, red peppers, four cheese blend, spicy tomato cheese sauce
- CHEDDAR and BEER FONDUE** 8
French bread, sliced apples
- CRISPY CALAMARI** 10
Lightly breaded with garlic, parmesan flour, lemon gremolata, siracha aioli, sweet spicy tamarind dip
- HUMMUS** 6
Salsa verde, kalamata olives, roasted garlic, crisp herb flatbread
- AHI TUNA TACOS** 9.5
Crisp wontons, pico de gallo, guacamole, lime cream
- GRILLED STEAK QUESADILLA** 10
Fire roasted vegetables, four cheese medley, pico de gallo, guacamole, sour cream
- PITA CHIPS with ARTICHOKE DIP** 8
Winberie's Classic - Monterey Jack cheese, scallions, tomatoes, warm artichoke dip
- SHRIMP COCKTAIL** 8.5
Classic horseradish cocktail sauce
- FRENCH ONION SOUP** 6
Emmenthal and Gruyere cheeses, crouton
- SOUPS OF THE DAY** Cup 4 / Bowl 5
Vegetarian, Classic, Chilled (Summer)

SALADS

- ALSATIAN CHICKEN SALAD** 13
Grilled chicken breast, bleu cheese, field greens, sautéed apples, candied walnuts, apple cider vinaigrette
- ASIAN SALMON SALAD** 15
Soy glazed grilled salmon, field greens, cucumber, red onion, scallions, tomato, bell pepper, sesame dijon dressing, plum chili sauce, sesame seeds, fresh cilantro
- MEDITERRANEAN SALAD** 9.5
Field greens, ripe tomatoes, feta cheese, toasted pine nuts, kalamata olives, balsamic vinaigrette dressing
- CAESAR SALAD with GRILLED CHICKEN** 10
- CAESAR SALAD with GRILLED SHRIMP** 11
- NICOISE SALAD** 16
Fresh Ahi tuna seared rare, field greens, haricot vert, tomato, nicoise olives, hard boiled egg, roasted red peppers, chilled roasted potatoes, balsamic vinaigrette
- CHOPPED SALAD** 8
Iceberg lettuce, Applewood smoked bacon, bleu cheese, red onion, scallions, cucumber, tomatoes, herb Parmesan dressing
- Chopped with Grilled Chicken** 12
- Chopped with Grilled Shrimp** 13.5
- SOUTHWESTERN VEGETARIAN CHILI** 12
Garden vegetables, legumes, seasoned tomato sauce, rice medley, Reggiano parmesan – served with a café salad

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

SPECIALTIES

Add your choice of a Caesar or Café Salad for 4 or a cup of Today's Soup to Any Specialty for 3
Fresh Baked Tribeca Ovens Bread served with Specialties and Salads on request

- GRILLED SHRIMP DIJONNAISSE** 18
Skewered with Dijon mustard-thyme marinade, sautéed spinach, seasoned thin cut fries, garlic butter
- CEDAR PLANKED SALMON** 20
Sautéed vegetable and roasted red bliss potato medley, white wine butter sauce
- CHICKEN MARSALA** 16
Chicken breast, mushrooms, garlic, marsala wine sauce, fontina potatoes au gratin, sautéed vegetable medley
- ROASTED AMISH CHICKEN** 18
Truffle mashed potatoes, roasted asparagus, chicken jus
- TILAPIA FRANCAISE** 18
Sautéed with white wine sauce, sun-dried tomatoes, capers, Kalamata olives, spinach, roasted red bliss potatoes
- N.Y. STRIP STEAK** 26
Char-grilled 12 oz. USDA Choice center cut steak, herb butter, fontina potatoes au gratin
- LONDON BROIL** 17
Sliced grilled marinated steak, au jus, redskin mashed potatoes, sautéed vegetable medley
- SURF & TURF** 24
Grilled tenderloin medallions, merlot sauce, crab stuffed shrimp, lemon butter sauce, haricot vert, onion, roasted red bliss potato medley
- STEAK FRITES** 20
Char-grilled 10 oz. USDA Choice flat iron steak, horseradish butter, seasoned thin cut fries
- GRILLED BERKSHIRE PORK TENDERLOIN** 19
Mushroom risotto with fontina cheese, artichoke coulis, arugula

PASTA

- MEDITERRANEAN PASTA with CHICKEN** 10/14
Penne pasta, chicken breast, sun-dried tomatoes, roasted garlic, kalamata olives, capers, extra virgin olive oil, garlic croutons, Reggiano parmesan
- SHRIMP & SPINACH AGLIO OLIO** 14/18
Penne pasta, garlic, olive oil, butter, tomatoes, roasted pine nuts, feta and Reggiano parmesan cheeses
- CAJUN MACARONI & CHEESE** 11/15
Cavatappi pasta, chicken breast, Applewood smoked bacon, scallions, spicy tomato cream sauce with Andouille sausage, parmesan panko bread crumb topping
- POTATO GNOCCHI PRIMAVERA** 10/14
Asparagus, zucchini, yellow squash, garlic, marinara sauce, Reggiano parmesan

LOWER PASTA PRICES ARE FOR SMALLER PORTIONS

BURGERS & SANDWICHES

Sandwiches are served with your choice of Housemade Chips, Seasoned Thin Cut Fries or Cole Slaw
Add a Caesar or Café Salad for 4 or a cup of Today's Soup to any Sandwich for 3

- KOBE BEEF BURGER** 16
Half pound, roasted Shiitake mushrooms, Emmenthal Swiss, tomato, baby arugula, balsamic dressing, truffled mayonnaise, challah bun
- ANGUS CHEESEBURGER** 10
Half pound, topped with your choice of one cheese: American, Bleu, Sharp Cheddar, Emmenthal Swiss, Smoked Gouda, Monterey Jack or Pepperjack, lettuce, tomato, challah bun
- BISTRO BURGER** 11.5
Half pound, melted Brie, Applewood smoked bacon, grilled onions, Dijon mayonnaise, lettuce, tomato, challah bun
- BLACK & BLUE BURGER** 11
Half pound blackened Angus, bleu cheese, chili fried onions, lettuce, tomato, challah bun
- HOUSEMADE BLACK BEAN VEGETARIAN BURGER** 10.5
Black beans, grain medley, roasted vegetables, portobello mushrooms, aged cheddar, seasonings, chipotle mayo, pepperjack cheese, challah bun
- GRILLED TUNA SALAD** 8.5
Albacore tuna mixed with mayonnaise, celery and lemon – sharp cheddar cheese, tomatoes, sourdough bread
- GRILLED HONEY MUSTARD CHICKEN** 10
Applewood smoked bacon, lettuce, tomato, red onion, Monterey Jack cheese and honey mustard glaze, grilled stirata roll
- CLASSIC CHEESE STEAK** 12
Shaved tenderloin, sautéed mushrooms, peppers, onions, Monterey Jack cheese, toasted French bread

SIDE DISHES

- CAFÉ SALAD**5
Mesclun greens, garlic croutons, tomatoes, balsamic vinaigrette
- CAESAR SALAD**5
Romaine, garlic croutons, shaved Reggiano parmesan
- CRAB STUFFED SHRIMP (4)**9
- FONTINA POTATOES AU GRATIN**5
- SAUTÉED SPINACH** 4.5
- REDSKIN MASHED POTATOES** 3.5
- SAUTÉED VEGETABLES** 3.5
- FRESH FRUIT** 3.5
- TRUFFLE FLAVORED FRENCH FRIES (for 2)** 7

WINBERIE'S

RESTAURANT & BAR

FEATURED DRINKS

ULTIMATE COSMOPOLITAN	10
Grey Goose L'Orange and Cointreau, cranberry juice with a hint of fresh lime	
MOJITO	8.5
A Cuban Classic, Bacardi Rum, fresh crushed mint, sugar and lime juice	
FLIRTINI	8.5
Absolut Raspberri, Cointreau, pineapple and cranberry juices and a splash of sparkling wine	
THE GRAND PEACH MARTINI	8.5
Skyy Vodka, Peach Schnapps, Grand Marnier, pineapple juice and splash of soda	
GRAND MARGARITA	10
Patron Tequila and Grand Marnier	
POMEGRANATE MIMOSA	8
Sparkling wine, triple sec	
RED or WHITE SANGRIA	6
1/2 Carafe (serves 3)	14

HALFBOTTLES

801 Chardonnay , Cambria "Katherine's Vineyard"	22
802 Chardonnay , Lynmar "Quail Hill"	23
803 Chardonnay , Hess "Suskol Vineyard"	25
804 Sauvignon Blanc , Matanzas Creek	29
805 Pinot Noir , Cambria Julia's Vineyard	25
901 Merlot , Alexander Valley	20
902 Chianti Classico , Carpineto	22
903 Cabernet Sauvignon , Hess "Allomi Vineyard"	25
904 Cabernet Sauvignon , Dynamite	22
905 Zinfandel , Rosenblum "Richard Sauret" Vineyard	25

BEERS

BOTTLED CRAFT BEERS, ETC.

ABITA – Turbo Dog Brown Ale	5
Purple Haze Raspberry Wheat	5
ANCHOR – Anchor Steam	6
CHIMAY – Trappist Red	10
CLAUSTHALER – Amber Non-Alcoholic	5
CRISPIN – Brut Cider	6
GREAT LAKES – Burning River Pale Ale	5
Edmund Fitzgerald Porter	5
NEW BELGIUM – Ranger IPA	5
NORTH COAST – Old Rasputin Russian Imperial Stout	6
SIERRA NEVADA – Pale Ale	5
SOUTHERN TIER – Hop Sun Wheat Ale	5
THREE FLOYDS – Alpha King Pale Ale	6
Gumballhead Wheat	6
UNIBROU – Fin Du Monde Tripel Golden Ale	8
WITTERKERKE – White Belgian Wheat Ale	6

DRAFT BEERS

BELLS OBERON ALE	5.5
DOGFISH 60 MINUTE IPA	5.5
FAT TIRE AMBER ALE	5.5
GUINNESS STOUT	6
MILLER LITE	4
SAM ADAMS BOSTON LAGER	5.5

WINES

CHAMPAGNE & SPARKLING WINES

Bin		Split	Bottle
701	Brut , Gruet, "Method Champenoise" (USA)		26
702	Brut , Freixenet, Cordon Negro (Spain)	8	
705	Blanc De Noirs , Domaine Chandon NV (Caneros NV)		50
706	Brut Prestige , Mumm Cuvee NV (Napa)		40

BRIGHT, CRISP WHITES

These wines are delicate and refreshing and range from very dry to mildly sweet. Fresh fruit characteristics and a crisp finish make them an incredible match with chilled seafood, soups and hearty salads.

	1/2 Glass	Glass	Bottle
101 Pinot Grigio , Cesari Due Torri (Vento, Italy)	3.5	7	26
102 Sauvignon Blanc , Mohua (New Zealand)	4.5	9	34
103 Vouvray , JC Pichot Loire Valley (France)	4	8	31
104 Sauvignon Blanc , Mason-Pomelo (CA)			28
105 Pinot Grigio , Stone Cellars (CA)	3	5.5	21
106 Piesporter Michelsberg Riesling , Hirschbach (Germany)	3.5	6.5	24
107 White Zinfandel-Chardonnay , Beringer PVS (CA)	3	6	23
108 Pinot Blanc , A To Z (Oregon)	4	8	30

LUSH FRUIT WINES

Although produced from a variety of grapes, these wines share many common characteristics. Ripe fruit flavors and lush aromatic qualities make them extremely versatile with much of our menu including our seafood pastas and seafood specialty course offerings.

201 Chardonnay , Santa Rita "Reserva" (Chile)	4	8	31
202 Chardonnay , Hess (Monterey, CA)	4	8	28
203 Pinot Gris , Bethel Heights (Oregon)			35
204 Riesling , Pacific Rim (Washington)			25
205 Sauvignon Blanc , Neil Ellis (South Africa)	3.5	7	27
206 Chardonnay , Oxford Landing (Australia)	3	5.5	21
207 Layers , Peter Lehmann (Australia)	4	7.5	28
208 Miner , Viognier "Simpson Ranch" (CA)			36

RICH, FULL WHITES

With full rich texture, layers of complexity and oak overtones, these wines will stand up to the rich flavors of grilled fish, seafood specialties and roasted chicken.

301 Sauvignon Blanc , Hall (Napa, CA)			32
302 Chardonnay , Au Bon Climat (Santa Barbara, CA)	5	10	38
303 Chardonnay , Edna Valley "Paragon" (San Luis Obispo, CA)			30
304 Chardonnay , Raymond "Reserve" (Napa, CA)			29
305 Chardonnay , Arrowood (Sonoma, CA)			46
306 Chardonnay , Ramey (Russian River, CA)			52
307 Chardonnay , Bernardus (Monterey, CA)			37
308 Chardonnay , Frogs Leap (Napa, CA)			48

MELLOW REDS

These fresh, fruity wines are the traditional accompaniments to a variety of lighter dishes. Their moderate tannins will marry with poultry, lighter flavored meats and grilled dishes.

401 Sangiovese-Cabernet , Carpineto "Dogajolo" (Tuscany, Italy)	3.5	7	27
402 Merlot , Raymond Collection (CA)	3.5	7	27
403 Merlot , Oxford Landing (Australia)	3	5.5	21
404 Pinot Noir , A To Z (Oregon)			36

RICH, VELVETY REDS

Wines such as these dark berry flavors and supple textures make a lively contribution to a meal without over-shadowing the food.

501 Merlot , Cellar #8 (Northern CA)	4	8	30
502 Merlot , Santa Rita "Reserva" (Maipo Valley, Chile)			26
503 Cabernet-Merlot , Greg Norman (Limestone Coast, Australia)	4.5	8.5	33
504 Meritage , Hahn (Santa Lucia Highlands, CA)			34
505 Zinfandel , Hess, "Artezin" (Mendocino, CA)	5	9.5	36
506 Pinot Noir , Cono Sur (Chile)	4	8	31
507 Merlot , Alexander Valley (Sonoma, CA)			40
508 Cabernet , Oxford Landing (Australia)	3	5.5	21
509 Pinot Noir , Cambria "Julia's Vineyard" (Santa Barbara CA)			48

BIG, BOLD REDS

Rich berry fruit, firm tannins and layers of complexity make these wines a wonderful match with any of our full-flavored meat and seafood dishes.

600 Malbec , Dona Paula "Estate" (Argentina)	4.5	9	36
601 Pinot Noir , Paraiso (Santa Lucia Highlands, CA)			52
602 Cabernet Sauvignon , Hess "Allomi Vineyard" (Napa, CA)	5	10	39
603 Cabernet Sauvignon , "Dynamite" (Sonoma, CA)			34
604 Shiraz , Yalumba "Y" (South Australia)	3.5	7	27
605 Cabernet Sauvignon , Avalon (Napa Valley)	4.5	9	34
606 Cabernet Sauvignon , Frogs Leap (Napa, CA)			70
607 Cabernet Sauvignon , Raymond Reserve (Napa, CA)			50

DESSERTS

KEY LIME TART	6
With berry coulis	
CRÈME BRÛLÉE	5
Classic creamy custard topped with caramelized sugar brittle	
CARROT CAKE	5
The real deal, spiced cake with carrots, roasted walnuts, fresh pineapple, cream cheese frosting	
NESTLÉ TOLL HOUSE PIE	5
Served warm, topped with vanilla bean ice cream, roasted pecans and warm chocolate fondue	
FRESH FRUIT with SORBET	6
CHOCOLATE FONDUE (for 2 or more)	7
Luscious warm chocolate fondue, flavored with orange liqueur, served with fresh fruit, pound cake and marshmallows	
BANANA CREAM PIE	5
Vanilla wafer crust, banana pastry cream, whipped cream, fresh banana, chocolate curls	
LITTLE SOMETHING	3
Smaller version of some of our great desserts. Ask your server for today's offerings	