

WINBERIE'S

RESTAURANT & BAR

DINNER

APPETIZERS / SMALL PLATES

CRAB CAKE	8
Lump blue crab, pan seared, roasted corn tomatillo salsa and rémoulade sauce	
BRUSCHETTA	7
Grilled crostini, vine ripe tomatoes, fresh basil, roasted garlic, red onion, balsamic vinaigrette, Reggiano Parmesan	
CHEESE BREAD	5
Oven baked Tribeca Ovens rustic French bread, garlic-herb butter, cheese medley	
MUSSELS MARINARA	7
Prince Edward Island mussels pan roasted with white wine and tomato basil broth, grilled roasted garlic crostini	
DYNAMITE STICKS	9.5
Crisp flour tortilla stuffed with shrimp, Applewood smoked bacon, Andouille sausage, red peppers, four cheese blend, with spicy tomato cheese sauce	
CHEDDAR and BEER FONDUE	8
French bread, sliced apples	
CRISPY CALAMARI	11
Lightly breaded with garlic, parmesan flour, lemon gremolata, sriracha aioli, sweet spicy tamarind dip	
MEDITERRANEAN 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	10.5
Fire roasted vegetables, four cheese medley, pico de gallo, guacamole, sour cream	
PITA CHIPS with ARTICHOKE DIP	5
Winberie's Classic - Monterey Jack cheese, scallions, tomatoes, warm artichoke dip	
FRENCH ONION SOUP	6.5
Emmental and Gruyère cheeses, crouton	
SOUPS OF THE DAY	Cup 4 / Bowl 5
Vegetarian, Classic	

SALADS

ALSATIAN CHICKEN SALAD	13.5
Grilled chicken breast, blue cheese, field greens, sautéed apples, candied walnuts, apple cider vinaigrette	
ASIAN SALMON SALAD	16
Soy glazed grilled salmon, field greens, cucumber, red onion, scallions, tomato, bell pepper, sesame dijon dressing, plum chili sauce, sesame seeds, cilantro	
MEDITERRANEAN SALAD	9.5
Field greens tossed with balsamic vinaigrette dressing, vine ripe tomatoes, kalamata olives, pine nuts, feta cheese	
CAESAR SALAD with GRILLED CHICKEN	10
NICOISE SALAD	16.5
Fresh Ahi tuna seared rare, field greens, haricot vert, tomato, niçoise olives, hard boiled egg, roasted red peppers, chilled roasted potatoes, balsamic vinaigrette	
CHOPPED SALAD	8
Iceberg lettuce, Applewood smoked bacon, blue cheese, red onion, scallions, cucumber, tomatoes, herb Parmesan dressing	
CHOPPED with GRILLED CHICKEN	12
SOUTHWESTERN VEGETARIAN CHILI	12
Garden vegetables, legumes, seasoned tomato sauce, rice medley, Reggiano Parmesan – served with a house salad	
BLACKENED STEAK SALAD	17
Char-grilled blackened hanger steak, fresh field greens, aged cheddar, vine ripe tomatoes, roasted red pepper, Cajun ranch, Idaho potato wedges	

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

For your convenience, an 18% gratuity is added to parties of 8 or more.

SPECIALTIES

Fresh Baked Tribeca Ovens Bread served with Specialties, Pasta and Salads on request

GRILLED SHRIMP DIJON	18
Skewered with Dijon mustard-thyme marinade, garlic butter, sautéed spinach, seasoned thin cut fries	
CEDAR PLANKED SALMON	21
Oven roasted on a cedar plank, seasonal vegetable, white wine butter sauce	
CHICKEN MARSALA	16
Chicken breast, mushrooms, garlic, marsala wine sauce, seasonal vegetable and fontina potatoes au gratin	
ROASTED AMISH CHICKEN	18
Truffle mashed potatoes, seasonal vegetable, chicken jus	
TILAPIA FRANCAISE	18
Sautéed with white wine sauce, sun-dried tomatoes, capers, kalamata olives, spinach, roasted red potatoes	
N.Y. STRIP STEAK	27
Char-grilled 12 oz. USDA Choice center cut steak, herb butter, fontina potatoes au gratin	
LONDON BROIL	17.5
Sliced grilled marinated steak, seasonal vegetable, roasted red potatoes	
SURF & TURF	24
Grilled tenderloin medallions, merlot sauce, your choice of skewer of grilled shrimp dijon or crab cake with roasted corn tomatillo salsa, seasonal vegetable	
STEAK FRITES	20
Char-grilled 10 oz. USDA Choice hanger steak, horseradish butter, seasoned thin cut fries	
GRILLED JAMAICAN PORK	19
Jerk rub, Caribbean BBQ sauce, mashed roasted sweet potatoes, grilled pineapple salsa	
WINBERIE'S CLASSIC MEATLOAF	15.5
Angus beef, Andouille sausage, ground pork, red wine mushroom sauce, redskin mashed potatoes, seasonal vegetable	
LAMB OSSO BUCCO	25
Braised lamb shank, mushroom risotto, natural jus	

PASTA

SHRIMP & SPINACH AGLIO OLIO	14/18
Linguini pasta, garlic, olive oil, butter, tomatoes, roasted pine nuts, feta and Reggiano Parmesan cheeses	
CALAMARATA PASTA	10/14
With roasted eggplant, kalamata olives and marinara sauce, Reggiano Parmesan	
CAJUN MACARONI & CHEESE	12/16
Cavatappi pasta, chicken breast, Applewood smoked bacon, scallions, spicy tomato cream sauce with Andouille sausage, Parmesan panko bread crumb topping	
MEDITERRANEAN PASTA with CHICKEN	11/15
Penne pasta, chicken breast, sun-dried tomatoes, roasted garlic, kalamata olives, capers, extra virgin olive oil, garlic croutons, Reggiano Parmesan	

BURGERS & SANDWICHES

Sandwiches are served with your choice of Housemade Chips, Seasoned Thin Cut Fries or Cole Slaw

ULTIMATE KOBE BEEF BURGER	16
Half pound char-grilled American Wagyu beef, roasted Shiitake mushrooms, Emmental Swiss, tomato, baby arugula, balsamic dressing, truffled mayonnaise, challah bun	
ALL-AMERICAN CHEESEBURGER	11
Half pound Angus beef topped with your choice of one cheese: American, Blue, Sharp Cheddar, Emmental Swiss, Smoked Gouda, Monterey Jack or Pepperjack, lettuce, tomato, challah bun	
BISTRO BURGER	13
Half pound, melted Brie, Applewood smoked bacon, grilled onions, Dijon mayonnaise, lettuce, tomato, challah bun	
BLACK & BLUE BURGER	12
Half pound blackened Angus, blue 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	9
Albacore tuna mixed with mayonnaise, celery and lemon – sharp cheddar cheese, tomatoes, sourdough bread	
GRILLED HONEY MUSTARD CHICKEN	11
Applewood smoked bacon, lettuce, tomato, red onion, Monterey Jack cheese and honey mustard glaze, grilled stirata roll	

SIDE DISHES

HOUSE SALAD	5
Mesclun greens, garlic croutons, tomatoes, balsamic vinaigrette	
CAESAR SALAD	5
Romaine, garlic croutons, shaved Reggiano Parmesan	
TRUFFLE FLAVORED FRENCH FRIES	5
FRESH FRUIT	3.5
SAUTÉED SPINACH	5