

WINBERIE'S

GLUTEN FREE MENU – LUNCH & DINNER

APPETIZERS

MUSSELS	7
Pan-roasted – white wine, garlic, shallots, parsley	
MEDITERRANEAN HUMMUS	6
Salsa verde, kalamata olives, roasted garlic, fresh vegetables	
SAUTEED CALAMARI	11
Olive oil, white wine, garlic, shallots, parsley	
FRESHLY MADE SOUP of the DAY	Cup 4 – Bowl 5
Ask your server for today's availability	

SALADS

CHOPPED SALAD	8
Iceberg lettuce, Applewood bacon, red onion, bleu cheese, scallions, cucumber, tomatoes, herb parmesan dressing	
with GRILLED CHICKEN	12
CAESAR SALAD with GRILLED CHICKEN	10
Romaine, classic Caesar dressing, shaved Reggiano parmesan	
ALSATIAN CHICKEN SALAD	13.5
Chicken breast, field greens, bleu cheese, sauteed apples, toasted pecans, cider vinaigrette	
MEDITERRANEAN SALAD	9.5
Field greens, ripe tomatoes, feta cheese, pine nuts, Kalamata olives, balsamic vinaigrette	
NICOISE SALAD	16.5
Fresh ahi tuna steak seared rare, field greens, haricot vert, tomato, nicoise olives, hard boiled egg, roasted red peppers, chilled roasted potatoes, balsamic vinaigrette	
BLACKENED STEAK SALAD	17
Field greens, aged cheddar cheese, tomatoes, roasted red peppers, Cajun ranch dressing	

SPECIALTIES

SOUTHWESTERN VEGETARIAN CHILI	10/12
Garden vegetables, legumes, seasoned tomato sauce, mashed potatoes, Reggiano parmesan served with a house salad	
CEDAR PLANKED SALMON	16.5/21
Seasonal vegetable, lemon butter sauce (roasted red potatoes added for dinner service)	
MUSHROOM RISOTTO	10/13
Garlic, onion, fontina cheese, white wine, cream – arugula tossed with lemon olive oil	
CHICKEN MARSALA	13/16
Chicken breast, mushrooms, garlic, marsala wine, seasonal vegetable (mashed potatoes-lunch service/au-gratin potatoes-dinner service)	
TILAPIA FRANCAISE	15/18
Sauteed with lemon butter sauce, sun-dried tomatoes, capers, Kalamata olives, spinach	
STEAK FRITES	20
Char-grilled 10 oz. USDA Choice steak, horseradish butter, redskin mashed potatoes	
GRILLED SHRIMP DIJON	18
Skewered with Dijon mustard-thyme marinade, spinach, roasted potatoes, garlic butter	
N.Y. STRIP STEAK	26
Char-grilled 12 oz. USDA choice center cut steak, herb butter, Fontina potatoes au gratin	
SURF & TURF	24
Grilled fillet medallions – sauteed mushrooms; grilled Dijon shrimp; seasonal vegetable, roasted red potatoes	
ROASTED AMISH CHICKEN	18
Truffle mashed potatoes, seasonal vegetable	
GRILLED JAMAICAN PORK	19
Jerk rub, mashed roasted sweet potatoes, grilled pineapple salsa	

SANDWICHES

Sandwiches are served with your choice of Cole Slaw or Fresh Fruit

*NOTE – WE ONLY HAVE ONE DEEP FRYER SO **ALL FRIED FOODS ARE CONSIDERED TO BE CONTAMINATED WITH GLUTEN**

*ALL SANDWICHES ARE PRICED WITHOUT BUNS – **Add \$1.50 for a Gluten free bun**

BISTRO BURGER13

Chargrilled half pound, melted brie, Applewood smoked bacon, grilled onions, Dijon mayonnaise, lettuce, tomato

KOBE BEEF BURGER16

Chargrilled half pound, roasted shiitake mushrooms, Emmenthal Swiss cheese, tomato, baby arugula, balsamic dressing, truffled mayonnaise

BLACK & BLUE BURGER12

Blackened half pound Angus, bleu cheese, grilled onions

ANGUS CHEESEBURGER11

Chargrilled half pound, topped with your choice of one cheese:
American, Bleu, Cheddar, Emmenthal Swiss, Smoked Gouda, Monterey Jack or Pepperjack

TUNA SALAD9

Albacore tuna mixed with mayonnaise, celery and lemon – served over mesclun greens

GRILLED HONEY MUSTARD CHICKEN11

Applewood bacon, Monterey Jack cheese, honey mustard sauce, lettuce, tomato, red onion

SIDE DISHES

HOUSE SALAD – Mesclun greens, tomatoes, balsamic vinaigrette5

CAESAR SALAD – romaine, shaved Reggiano parmesan5

FONTINA POTATOES AU GRATIN5

REDSKIN MASHED POTATOES4

SEASONAL VEGETABLE5

SAUTEED SPINACH5

FRESH FRUIT3.5

DESSERTS

SORBET5

CRÈME BRULEE5

Classic creamy custard topped with caramelized sugar brittle

CHOCOLATE FONDUE7

Luscious warm chocolate fondue, served with fresh fruit and marshmallows

VANILLA BEAN ICE CREAM4

Chocolate fondue or caramel sauce

Gluten Free Soups –

Black Bean

Curried Lentil

Mushroom Bisque

Red Pepper Bisque

Creamy Potato Leek

Butternut Squash Bisque

Cauliflower Aged Cheddar

Tortilla (Corn) Ancho Chili Pepper