

# WINBERIE'S

RESTAURANT & BAR

LUNCH

## 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
- 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

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

## SPECIALTIES

Add your choice of a Caesar or Cafe 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

- CHICKEN MARSALA** ..... 13  
Chicken breast, mushrooms, garlic, marsala wine sauce, redskin mashed potatoes, sautéed vegetable medley
- CEDAR PLANKED SALMON** ..... 16  
Sautéed vegetable medley, white wine butter sauce
- GRILLED STEAK QUESADILLA** ..... 10  
Fire roasted vegetables, four cheese medley, pico de gallo, guacamole, sour cream
- SOUTHWESTERN VEGETARIAN CHILI** ..... 10  
Garden vegetables, legumes, seasoned tomato sauce, rice medley, Reggiano parmesan – served with a café salad
- QUICHE OF THE DAY** ..... 9  
Served with small cafe salad and fresh fruit

## PASTA

- POTATO GNOCCHI PRIMAVERA** ..... 10  
Asparagus, zucchini, yellow squash, garlic, marinara sauce, Reggiano parmesan
- PENNE AGLIO OLIO** ..... 9  
Penne pasta, spinach, garlic, olive oil, butter, tomatoes, roasted pine nuts, feta and Reggiano parmesan cheeses
- Shrimp Aglio Olio** ..... 14
- CAJUN MACARONI & CHEESE** ..... 11  
Cavatappi pasta, chicken breast, Applewood smoked bacon, scallions, spicy tomato cream sauce with Andouille sausage, parmesan panko bread crumb topping
- MEDITERRANEAN PASTA with CHICKEN** ..... 10  
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  
Add a Caesar or Cafe 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
- CLASSIC CHEESE STEAK** ..... 12  
Shaved tenderloin, sautéed mushrooms, peppers, onions, Monterey Jack cheese, toasted French bread
- BUFFALO TILAPIA WRAP** ..... 11  
Golden fried tilapia, spicy hot sauce, guacamole, lettuce, tomato, spinach tortilla, side of ranch dressing
- GRILLED HONEY MUSTARD CHICKEN** ..... 10  
Applewood smoked bacon, lettuce, tomato, red onion, Monterey Jack cheese and honey mustard glaze, grilled stirata roll
- GRILLED TUNA SALAD** ..... 8.5  
Albacore tuna mixed with mayonnaise, celery and lemon – sharp cheddar cheese, tomatoes, sourdough bread
- GRILLED TURKEY CLUB** ..... 10  
Smoked turkey breast, Applewood smoked bacon, lettuce, tomato, mayonnaise, sharp cheddar and Monterey Jack cheeses, grain bread
- FOUR CHEESE GRILLED CHEESE** ..... 8  
Sharp cheddar, Monterey Jack, Emmenthal, American cheeses, sliced tomato, sourdough bread
- Add Bacon** ..... 9
- PICK THREE** ..... 9  
One of our half sandwich selections, a cup of soup and a small café salad or French fries
- With French Onion Soup** ..... 10

## 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

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

### HALFBOTTLES

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

### BEERS

#### BOTTLED CRAFT BEERS, ETC.

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

#### DRAFT BEERS

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

### WINES

#### CHAMPAGNE & SPARKLING WINES

Bin		Split	Bottle
701	<b>Brut</b> , Gruet, "Method Champenoise" (USA) .....		26
702	<b>Brut</b> , Freixenet, Cordon Negro (Spain) .....	8	
705	<b>Blanc De Noirs</b> , Domaine Chandon NV (Caneros NV) .....		50
706	<b>Brut Prestige</b> , 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 <b>Pinot Grigio</b> , Cesari Due Torri (Vento, Italy) .....	3.5	7	26
102 <b>Sauvignon Blanc</b> , Mohua (New Zealand) .....	4.5	9	34
103 <b>Vouvray</b> , JC Pichot Loire Valley (France) .....	4	8	31
104 <b>Sauvignon Blanc</b> , Mason-Pomelo (CA) .....			28
105 <b>Pinot Grigio</b> , Stone Cellars (CA) .....	3	5.5	21
106 <b>Piesporter Michelsberg Riesling</b> , Hirschbach (Germany) .....	3.5	6.5	24
107 <b>White Zinfandel-Chardonnay</b> , Beringer PVS (CA) .....	3	6	23
108 <b>Pinot Blanc</b> , 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 <b>Chardonnay</b> , Santa Rita "Reserva" (Chile) .....	4	8	31
202 <b>Chardonnay</b> , Hess (Monterey, CA) .....	4	8	28
203 <b>Pinot Gris</b> , Bethel Heights (Oregon) .....			35
204 <b>Riesling</b> , Pacific Rim (Washington) .....			25
205 <b>Sauvignon Blanc</b> , Neil Ellis (South Africa) .....	3.5	7	27
206 <b>Chardonnay</b> , Oxford Landing (Australia) .....	3	5.5	21
207 <b>Layers</b> , Peter Lehmann (Australia) .....	4	7.5	28
208 <b>Miner</b> , 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 <b>Sauvignon Blanc</b> , Hall (Napa, CA) .....			32
302 <b>Chardonnay</b> , Au Bon Climat (Santa Barbara, CA) .....	5	10	38
303 <b>Chardonnay</b> , Edna Valley "Paragon" (San Luis Obispo, CA) .....			30
304 <b>Chardonnay</b> , Raymond "Reserve" (Napa, CA) .....			29
305 <b>Chardonnay</b> , Arrowood (Sonoma, CA) .....			46
306 <b>Chardonnay</b> , Ramey (Russian River, CA) .....			52
307 <b>Chardonnay</b> , Bernardus (Monterey, CA) .....			37
308 <b>Chardonnay</b> , 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 <b>Sangiovese-Cabernet</b> , Carpineto "Dogajolo" (Tuscany, Italy) .....	3.5	7	27
402 <b>Merlot</b> , Raymond Collection (CA) .....	3.5	7	27
403 <b>Merlot</b> , Oxford Landing (Australia) .....	3	5.5	21
404 <b>Pinot Noir</b> , 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 <b>Merlot</b> , Cellar #8 (Northern CA) .....	4	8	30
502 <b>Merlot</b> , Santa Rita "Reserva" (Maipo Valley, Chile) .....			26
503 <b>Cabernet-Merlot</b> , Greg Norman (Limestone Coast, Australia) .....	4.5	8.5	33
504 <b>Meritage</b> , Hahn (Santa Lucia Highlands, CA) .....			34
505 <b>Zinfandel</b> , Hess, "Artezin" (Mendocino, CA) .....	5	9.5	36
506 <b>Pinot Noir</b> , Cono Sur (Chile) .....	4	8	31
507 <b>Merlot</b> , Alexander Valley (Sonoma, CA) .....			40
508 <b>Cabernet</b> , Oxford Landing (Australia) .....	3	5.5	21
509 <b>Pinot Noir</b> , 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 <b>Malbec</b> , Dona Paula "Estate" (Argentina) .....	4.5	9	36
601 <b>Pinot Noir</b> , Paraiso (Santa Lucia Highlands, CA) .....			52
602 <b>Cabernet Sauvignon</b> , Hess "Allomi Vineyard" (Napa, CA) .....	5	10	39
603 <b>Cabernet Sauvignon</b> , "Dynamite" (Sonoma, CA) .....			34
604 <b>Shiraz</b> , Yalumba "Y" (South Australia) .....	3.5	7	27
605 <b>Cabernet Sauvignon</b> , Avalon (Napa Valley) .....	4.5	9	34
606 <b>Cabernet Sauvignon</b> , Frogs Leap (Napa, CA) .....			70
607 <b>Cabernet Sauvignon</b> , Raymond Reserve (Napa, CA) .....			50

### DESSERTS

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