

STARTERS

DYNAMITE STICKS

Crisp flat bread stuffed with seared Gulf shrimp, Applewood smoked bacon, andouille sausage, red peppers, four cheese medley, fried crisp and served with spicy tomato cheese sauce 8.95
Additional Dynamite Sticks each 2.50

RUSTIC BRUSCHETTA

Char-grilled garlic crostini, extra virgin olive oil, Laura Chenel goat cheese, roasted tomato basil salad 6.75

CRISPY BUFFALO SHRIMP

Celery root slaw, blue cheese dressing 9.95

SAM ADAMS CHEDDAR and BEER FONDUE

French bread and fresh sliced apples 7.95

CALAMARI

Fried and served with gremolata, sriracha aioli, sweet spicy tamarind dip 9.25

FRIED MOZZARELLA

Whole milk mozzarella, Italian seasoned breading, marinara sauce, cherry tomatoes, fresh basil 6.50

PITA CHIPS with ARTICHOKE DIP

Winberie's Classic - freshly fried pita chips topped with Monterey Jack cheese, tomatoes & scallions served with warm artichoke dip 7.95

ONION SOUP

The classic baked golden with Emmenthal and Gruyere cheeses 5.95

GRILLED SIRLOIN STEAK QUESADILLA

With fire roasted vegetables, four cheese medley, fresh pico de gallo, guacamole and sour cream 9.50

FRESHLY MADE SOUP of the DAY

Cup 3.75
Bowl 4.75

SPECIALTIES

Add your choice of a Caesar or Cafe Salad for 3.95 or a cup of Today's Soup to Any Specialty for 2.95
Fresh Baked Tribeca Ovens Bread served with Specialties and Salads on request

CEDAR PLANKED SALMON

Oven roasted on a cedar plank, fresh thyme and wine butter sauce, fresh vegetable medley, roasted red bliss potatoes 18.50

CHICKEN MARSALA with MUSHROOMS

Boneless chicken breast sautéed with fresh mushrooms, marsala wine, vegetable medley and fontina potatoes au gratin 15.95

OVEN ROASTED AMISH CHICKEN

Truffle mashed potatoes, roasted asparagus, chicken jus 17.95

HAZELNUT CRUSTED TILAPIA

Sweet potato puree, maple apple butter sauce 17.95

N.Y. STRIP STEAK

12 oz. USDA Choice center cut char-grilled strip steak, with herb butter and fontina potatoes au gratin 23.95

LONDON BROIL

Grilled marinated steak sliced, served with au jus, redskin mashed potatoes and fresh vegetable medley 16.95

CHICKEN POT PIE

Braised chicken, carrots, celery, onions, red bliss potatoes and fresh herbs baked with a puff pastry crust 12.50

STEAK FRITES

10 oz. USDA Choice char-grilled flat iron steak, served with horseradish butter and steak fries .. 17.95

PASTA

LOWER PASTA PRICES ARE FOR SMALLER PORTIONS

CHICKEN FETTUCCINI

Spinach fettuccini, sautéed chicken, fresh mushrooms, parmesan cream sauce, vine ripe tomatoes and roasted walnuts 9.95/13.95

SHRIMP & SPINACH AGLIO OLIO

Gulf shrimp and spinach sautéed in olive oil, garlic tossed with penne pasta, butter, topped with fresh tomatoes, feta cheese and roasted pine nuts 13.95/16.95

MEDITERRANEAN PASTA with CHICKEN

Sun-dried tomatoes, roasted garlic, Kalamata olives, capers, chicken breast sautéed with extra virgin olive oil, tossed with penne pasta and topped with Reggiano Parmesan ... 9.95/13.95

PASTA POMODORO

Fedelini served with tomato and fresh basil sauce with Reggiano Parmesan 7.95/10.95
Add Shrimp 5.00 or Chicken Breast 4.00 to the Pomodoro

CAJUN MACARONI & CHEESE

Chicken breast, applewood smoked bacon, scallions, cavatappi pasta, spicy tomato cream sauce, andouille sausage with a parmesan panko crumb topping 10.95/14.95

DAILY FEATURES

SALADS

NICOISE SALAD

Fresh Ahi tuna seared rare, mixed field greens, haricot vert, roma tomato, nicoise olives, hard boiled egg, roasted red peppers, chilled roasted potatoes, balsamic vinaigrette 15.75

ALSATIAN CHICKEN SALAD

Grilled chicken breast, field greens, sautéed apples, bleu cheese, candied walnuts and cider vinaigrette 12.95

CHOPPED SALAD

Chilled iceberg lettuce, crisp Applewood smoked bacon, bleu cheese, red onion, cucumber, vine ripe tomatoes, scallions and herb Parmesan dressing 9.95
Small 7.95

CAESAR SALAD

Small 4.95
Large 7.95

Add Chilled Shrimp or Grilled Salmon 5.00, Grilled Chicken 4.00 to a Chopped or Caesar Salad

ASIAN CHICKEN SALAD

Soy glazed grilled chicken, field greens, cucumber, red onion, scallions, tomato, sweet bell pepper tossed with sesame dijon dressing, plum chili sauce, sesame seeds and fresh cilantro 12.95
Substitute Soy Glazed Grilled Salmon for Chicken 2.00

VEGETARIAN CHILI & SALAD

A healthy combination of garden vegetables and legumes slowly simmered in a rich tomato sauce, over a multigrain medley topped with Reggiano parmesan served with a house salad 11.95

SANDWICHES

Sandwiches are served with your choice of Seasoned Thin Cut Fries or Cole Slaw
Add a Caesar or Cafe Salad for 3.95 or a cup of Today's Soup to any Sandwich for 2.95

ULTIMATE KOBE BEEF BURGER

Half pound of char-grilled Wagyu beef, with roasted Shiitake mushrooms, Emmenthal Swiss, tomato and baby arugula, served on a toasted Challah bun with truffled mayonnaise and steak fries 15.95

BISTRO BURGER

Half pound char-grilled Angus beef on a toasted challah bun with lettuce, ripe tomatoes, melted Brie, Applewood smoked bacon, grilled onions and Dijon mayonnaise 11.25

GRILLED HONEY MUSTARD CHICKEN

Crisp Applewood smoked bacon, lettuce, tomato, sweet red onion, Monterey Jack cheese and "Out Of This World" honey mustard glaze, served on a grilled stirata roll 9.95

ALL AMERICAN CHEESEBURGER

Half pound char-grilled Angus beef on a toasted challah bun topped with your choice of one: Aged Provolone, Sharp Cheddar, Emmenthal Swiss, Monterey Jack, Bleu or American 9.95

CLASSIC CHEESE STEAK

Sauteed tenderloin, mushrooms, peppers, sweet onions, toasted French bread, melted Monterey Jack cheese 11.95

Add Applewood Smoked Bacon, Sauteed Mushrooms, Sauteed Onions or an additional Cheese Selection, 1.00 each

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

SIDE DISHES

TRUFFLE FLAVORED FRIES (for 2 or more) 6.95
Crisp hot steak fries, truffle oil, Reggiano Parmesan, Italian parsley, truffled mayonnaise

FONTINA POTATOES AU GRATIN 4.95

REDSKIN MASHED POTATOES 3.25

SAUTEED SPINACH 4.50

CAFE SALAD 4.95

DESSERTS

WARM GINGERBREAD CAKE

Caramel sauce, mascarpone orange cream, candied orange peel 4.95

CRÈME BRÛLÉE

Classic creamy custard topped with caramelized sugar brittle 5.25

NESTLÉ TOLL HOUSE PIE

Served warm, topped with vanilla bean ice cream, roasted pecans and warm chocolate fondue 5.25

FRESH FRUIT with SORBET 5.95

CHOCOLATE FONDUE (for 2 or more)

Luscious warm chocolate fondue, flavored with orange liqueur, served with fresh fruit, pound cake and marshmallows 8.95

BANANA CREAM PIE

Vanilla wafer crust, banana pastry cream, whipped cream, fresh banana, chocolate curls 5.25

LITTLE SOMETHINGS

Smaller versions of some of our great desserts. Ask your server for today's offerings 3.25