

— APPETIZERS / SMALL PLATES —

- CRAB CAKE** ..... 8  
Lump blue crab cake, panko coated and pan seared, served with roasted corn tomatillo salsa and rémoulade sauce
- IRISH NACHOS** ..... 5  
Housemade chips, extra sharp aged cheddar, Applewood smoked bacon, scallions, sour cream  
Add Guacamole...1.5
- LEMON GARLIC SHRIMP** ..... 11  
Sautéed shrimp with white wine, fresh lemon butter, garlic, parsley and tomato, served on grilled, oven roasted tomato crostini
- RUSTIC BRUSCHETTA** ..... 7  
Char-grilled garlic crostini, extra virgin olive oil, Laura Chenel goat cheese, roasted tomato basil salad
- DYNAMITE STICKS** ..... 9.5  
Crisp flatbread stuffed with seared Gulf shrimp, Applewood smoked bacon, Andouille sausage, red peppers, four cheese medley, fried crisp and served with spicy tomato cheese sauce  
Additional Dynamite Sticks 2.5 each
- CRISPY CALAMARI** ..... 11  
Lightly breaded with garlic, parmesan flour, lemon gremolata, sriracha aioli, sweet spicy tamarind dip
- MEDITERRANEAN HUMMUS** ..... 6  
Salsa verde, cured olives, roasted garlic, crisp herb flatbread
- GRILLED QUESADILLA** ..... 8  
With fire roasted vegetables, four cheese medley, fresh pico de gallo, guacamole and sour cream  
Add Steak...3 or Chicken...2
- PITA CHIPS with ARTICHOKE DIP** ..... 9  
Winberie's Classic - freshly fried pita chips topped with Monterey Jack cheese, tomatoes and scallions, served with warm artichoke dip
- SAM ADAMS CHEDDAR and BEER FONDUE** ..... 8  
French bread and fresh sliced apples
- FRENCH ONION SOUP** ..... 6  
The classic baked golden with Emmental and Gruyère cheeses
- FRESHLY MADE SOUP OF THE DAY** ..... Cup 4 / Bowl 5

— SALADS —

- BLACKENED STEAK SALAD** ..... 16  
Char-grilled Cajun seasoned flat iron steak, fresh field greens, aged cheddar, vine ripe tomatoes, sweet onion, roasted red pepper, Cajun ranch, Idaho potato wedges
- ALSATIAN CHICKEN SALAD** ..... 13.5  
Grilled chicken breast, field greens, sautéed apples, blue cheese, candied walnuts and cider vinaigrette
- ASIAN SALMON SALAD** ..... 16  
Soy glazed grilled salmon, field greens, cucumber, red onion, scallions, tomato, sweet bell pepper tossed with sesame dijon dressing, plum chili sauce, sesame seeds and fresh cilantro
- MEDITERRANEAN SALAD** ..... 9.5  
Field greens tossed with balsamic vinaigrette dressing, roma tomatoes, kalamata olives, pine nuts, feta cheese  
Add Mediterranean Grilled Chicken ..... 4.5  
Add Grilled Salmon or Sautéed Shrimp ..... 6
- NICOISE SALAD** ..... 16.5  
Fresh Ahi tuna seared rare, mixed field greens, haricots verts, roma tomatoes, niçoise olives, hard boiled egg, roasted red peppers, chilled roasted potatoes, balsamic vinaigrette
- CAESAR SALAD** ..... Small 5 / Large 8.5
- CHOPPED SALAD** ..... Small 8 / Large 10.5  
Chilled iceberg lettuce, crisp Applewood smoked bacon, blue cheese, red onion, cucumber, vine ripe tomatoes, scallions and herb Parmesan dressing
- ADD TO CHOPPED OR CAESAR SALAD:**  
Grilled Salmon or Sautéed Shrimp ..... 6  
Grilled Chicken ..... 4.5
- VEGETARIAN CHILI & SALAD** ..... 13  
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

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.

# WINBERIE'S

## RESTAURANT & BAR

DINNER

### SPECIALTIES

#### SIMPLY PREPARED FRESH FISH

Winberie's offers a daily selection of the freshest seafood available in addition to our menu selections that can be Simply Prepared – grilled or pan seared, with lemon infused extra virgin olive oil, served with seasonal vegetables

- CEDAR PLANKED SALMON** ..... 21  
Oven roasted on a cedar plank, fresh thyme and wine butter sauce, seasonal vegetable and roasted red potatoes
- TILAPIA FRANCAISE** ..... 18  
Sautéed with white wine sauce, sun-dried tomatoes, capers, kalamata olives, served with sautéed fresh spinach and roasted red potatoes
- CRAB CAKES** ..... 19  
Twin lump crab cakes, panko coating, roasted corn and tomatillo salsa, rémoulade, French fries, cole slaw
- CHICKEN MARSALA with MUSHROOMS** ..... 16  
Boneless chicken breast sautéed with fresh mushrooms and marsala wine, served with seasonal vegetable and redskin mashed potatoes
- ROASTED AMISH CHICKEN** ..... 18  
Truffle mashed potatoes, seasonal vegetable, chicken jus
- CHICKEN POT PIE** ..... 13.5  
Braised chicken, carrots, celery, onions, red potatoes and fresh herbs baked with a puff pastry crust
- N. Y. STRIP STEAK** ..... 25  
12 oz. USDA Choice center cut char-grilled strip steak, with herb butter, redskin mashed potatoes and seasonal vegetable
- LONDON BROIL** ..... 17.5  
Grilled marinated steak sliced, served with au jus with redskin mashed potatoes and seasonal vegetable
- STEAK FRITES** ..... 19.5  
10 oz. USDA Choice char-grilled flat iron steak, served with herb butter and thin cut fries
- LAGER BRAISED PORK SHANK with SAM ADAMS GRAVY** ..... 19  
Redskin mashed potatoes and seasonal vegetable
- Add your choice of a Caesar or House Salad for 4 or a cup of Today's Soup for 3 to any Specialty  
Fresh Baked Tribeca Ovens Bread served with Specialties and Salads on request
- Add a Crab Cake to Any Entrée ..... 7.5

### PASTA

- SHRIMP & SPINACH AGLIO OLIO** ..... 14/18  
Gulf shrimp and spinach sautéed in olive oil, garlic tossed with penne pasta, butter, topped with fresh tomatoes, feta cheese and roasted pine nuts
- PENNE & GRILLED CHICKEN ARRABBIATA** ..... 11/15  
Spicy marinara, white wine, sweet cream, fresh basil
- CAJUN MACARONI & CHEESE** ..... 12/16  
Chicken breast, Andouille sausage, Applewood smoked bacon, scallions, cavatappi pasta, spicy tomato cream sauce, with a Parmesan panko crumb topping
- CALAMARATA PASTA** ..... 9.5/13.5  
With roasted eggplant, kalamata olive and marinara sauce, Reggiano Parmesan
- PASTA POMODORO** ..... 8.5/11.5  
Fedelini served with tomato and fresh basil sauce with Reggiano Parmesan  
Add Shrimp 6 or Chicken Breast 4.5 to the Pomodoro or Calamarata Pastas

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 House Salad for 4 or a cup of Today's Soup for 3 to any Sandwich
- ULTIMATE KOBE BEEF BURGER** ..... 16  
Half pound of char-grilled Wagyu beef, with roasted Shiitake mushrooms, Emmental Swiss, tomato and baby arugula, served on a toasted challah bun with truffled mayonnaise
- BISTRO BURGER** ..... 12.5  
Half pound of char-grilled Angus beef, melted Brie, Applewood smoked bacon on a toasted bun with lettuce, ripe tomatoes, grilled onions and Dijon mayonnaise
- CRAB CAKE SANDWICH** ..... 15  
Lump blue crab with golden panko coating, lettuce, tomato, rémoulade, challah bun
- VEGETARIAN BURGER** ..... 10.5  
Winberie's own specialty grain blend, black beans, roasted vegetables, portobello, aged cheddar and seasonings, served with chipotle mayo, Pepperjack cheese on a toasted, buttered challah bun
- ALL-AMERICAN CHEESEBURGER** ..... 10.5  
Half pound of char-grilled Angus beef on a toasted bun topped with your choice of one: American, Smoked Gouda, Pepperjack, Sharp Cheddar, Emmental Swiss, Monterey Jack or Blue
- GRILLED HONEY MUSTARD CHICKEN** ..... 11  
Crisp Applewood smoked bacon, lettuce, tomato, sweet red onion, Monterey Jack cheese and "Out Of This World" honey mustard glaze, served on a grilled stirato roll

### SIDE DISHES

- REDSKIN MASHED POTATOES** ..... 3.5
- FRENCH FRIES** ..... 3
- SAUTÉED SPINACH** ..... 5
- HOUSE SALAD** ..... 5  
Mesclun greens, garlic croutons, tomatoes, balsamic vinaigrette
- FRESH FRUIT** ..... 3.5