

STARTERS

Sam Adams Cheddar and Beer Fondue French Bread and Fresh Sliced Apples for dipping 7.95

◆ **Bruschetta** - Oven Roasted Crostini topped with Vine Ripe Tomatoes, Fresh Basil and Roasted Garlic, tossed in a Balsamic Vinaigrette, topped with Reggiano Parmesan 5.95

Cheese Fries - A plate full of our Natural Cut Fries topped with Crisp Applewood Smoked Bacon, Monterey Jack and Sharp Cheddar Cheeses, served with Ranch Dressing 5.95 **Add Jalapeños** .99

Grilled Roasted Poblano & Chicken Quesadilla Filled with Chicken, Roasted Poblano Salsa, Monterey Jack Cheese, Toasted Corn and Black Beans with Bacon, served with Guacamole and Sour Cream 7.95
Without Chicken & Bacon 6.95

Spinach Dip - Served warm with Red, White and Blue Tortilla Chips and Salsa 7.50

Fried Cheese - Lightly Coated Blend of Smoked Provolone and Asiago, deep fried, served with Marinara Sauce 5.95

Onion Soup - The Classic baked with Reggiano Parmesan Crouton and Emmenthal and Gruyere Cheese 4.95

Freshly Made Soup of the Day Bowl 4.25

Buffalo Wings or Fingers - Your Choice of Fried Wings or Tenders covered with our Hot Sauce, served with Bleu Cheese Dressing, Celery Sticks and "The Rack" 7.95

Chicken Tenders - Fried golden, served with Red, White and Blue Tortilla Chips, Salsa and "The Rack" 7.95

Pita Chips with Artichoke Dip - Diced Roma Tomatoes, Scallions, Monterey Jack Cheese and Crisp Pita Chips 7.50

Combo Platter

Artichoke Dip with Crisp Pita Chips, Bruschetta,
Fried Cheese and Buffalo Wings 12.95

SALADS

Alsatian Chicken Salad - Grilled Chicken Breast, Chilled Mixed Greens, Sautéed Apples, Bleu Cheese, Candied Walnuts and Cider Vinaigrette 10.95

Southern Fried Chicken Salad - Chilled Mixed Greens topped with Sharp Cheddar and Monterey Jack Cheeses, Crisp Applewood Smoked Bacon, Tomato and Southern Fried Chicken Tenders served with Ranch Dressing and "The Rack" 9.95

◆ **Mediterranean Salad** - Crisp Romaine tossed with Balsamic Vinaigrette Dressing, topped with Vine Ripe Tomatoes, Kalamata Olives, Pine Nuts and Feta Cheese 8.95

Add Mediterranean Grilled Chicken or Sautéed Shrimp 3.00

Thai Chicken & Hawaiian Pineapple Salad - Warm Grilled Chicken Breast, Spinach, Jet Fresh Hawaiian Pineapple, Cucumber, Bean Sprouts, Bell Pepper and Roasted Pine Nuts tossed with a sweet and spicy Thai Dressing topped with Wonton Crisps 9.95

Chopped Salad - Crisp Iceberg Lettuce, Cucumber, Crisp Applewood Smoked Bacon, Bleu Cheese, Vine Ripe Tomatoes, Scallions and Herb Parmesan Dressing 9.95

Add Grilled Chicken or Chilled Shrimp 3.00

Caesar Salad with Grilled Salmon - Fresh Chargrilled Atlantic Salmon on Chilled Romaine, tossed with Garlic Croutons, Reggiano Parmesan Cheese, Red Pepper and Caesar Dressing 12.50 **Or with Grilled Chicken** 9.95

Caesar - Romaine Lettuce, Garlic Croutons and Freshly Grated Reggiano Parmesan 4.50 **Large** 6.95

◆ **House Salad** - Mixed Greens with Cucumber, Tomato, Carrots, Wonton Crisps and Choice of Dressing 3.95

Our Salad Dressings

Balsamic Vinaigrette, Bleu Cheese, Fat Free Raspberry Vinaigrette,
Thousand Island, Low Fat Italian, Ranch, Honey Mustard Peppercorn

Fresh Baked LaBrea Bread served with Salads and Specialties Upon Request

◆ These selections are designed for healthier eating with care to insure great flavor.

DAILY SPECIALS

PLATTERS & SPECIALTIES

Winberies Barbequed Back Ribs - Slowly roasted then chargrilled and served with our Special Recipe Barbeque Sauce and French fries
Full Slab 19.95 **Half Slab** 10.95

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 Cheese
Full Order 12.95 **Small Order** 8.95

Winberie's Meatloaf - Angus Beef, Ground Pork, Andouille Sausage and Hearty Vegetables slow baked and served with a Rich Mushroom Demi-Glace, Mashed Red Bliss Potatoes and Fresh Vegetables 13.95

Chicken Marsala with Mushrooms - Boneless Chicken Breast sautéed with Fresh Mushrooms and Marsala Wine, served with Fresh Vegetable and Mashed Red Bliss Potatoes 13.95

Penne & Spinach Aglio Olio - Spinach sautéed with Garlic Butter, tossed with Penne Pasta, Fresh Tomatoes, topped with Feta Cheese and Roasted Pinenuts
Full Order 11.95 ♦ **Small Order** 7.95
Add Chicken or Shrimp 3.00

Pasta Pomodoro - Fedelini Pasta served with Housemade Marinara Sauce with Fresh Basil, topped with Reggiano Parmesan
Full Order 10.95 ♦ **Small Order** 7.50
Add Chicken or Shrimp 3.00

Chicken Winberie - Spinach Pasta with Sautéed Chicken, Fresh Mushrooms, Parmesan Cream Sauce, Vine Ripe Tomatoes and Roasted Walnuts
Full Order 12.95 **Small Order** 8.95

♦ **Southwestern Vegetarian Chili** - A healthy combination of Fresh Garden Vegetables and Legumes slowly simmered in a Rich Tomato Sauce, served over Triple Grain Medley, then topped with a dab of Sour Cream, Pepper Jack Cheese and Fresh Cilantro 7.95 **Add a Salad for** 2.95

N.Y. Strip Steak - USDA Choice 10 oz. Center Cut Chargrilled Strip Steak, with Fresh Vegetables and Mashed Red Bliss Potatoes 19.95

London Broil - Grilled and Marinated Steak sliced, served with Au Jus, Mashed Red Bliss Potatoes and Fresh Vegetable 14.95

Full Entree Orders above are served with a House Salad. Add a House or Caesar Salad or a Bowl of Today's Soup to any Half Order for 2.95

Fajitas

Sautéed with Bell Peppers and Onions on a sizzle skillet. Served with Warm Flour Tortillas, Roasted Poblana Salsa, Guacamole and Sour Cream.
Marinated Steak • Chicken • Steak & Chicken • Vegetarian

Your Choice 13.95

WINES

Champagne & Sparkling Wines

	bottle	glass
Marwood, Select, Italy	23.00	
Seaview Brut, Australia	20.00	
Korbel, Natural, California NV	32.00	
Korbel, Brut California NV (Split)	6.75	

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.

Pinot Grigio, Cavit	20.00	5.50
Pinot Grigio, Stone Cellars, California	23.00	6.25
Chardonnay, Anapamu	29.00	
Sauvignon Blanc, Markham, Napa Valley	27.00	7.25
White Zinfandel, Sutter Home	18.00	5.00

Lush, Fruit Whites

Although produced from a variety of grapes, these wines share many common characteristics. Ripe full flavors and lush aromatic qualities make them extremely versatile with much of our many including our seafood pasta and seafood specialty course offerings.

White Zinfandel, Beringer, California	21.00	5.75
Chardonnay, Copperidge, California	18.00	5.00
Chardonnay, Columbia Crest, Columbia Valley '01	30.00	7.95
Chardonnay, Greg Norman, Australia '03	34.00	8.95

Rich, Full Whites

With full rich texture, layers of complexity and oak overtones, these wines will stand up to the rich flavors of our hardwood grilled fish, seafood specialties and roasted chicken.

Chardonnay, Pepperwood	24.00	6.50
Chardonnay, Meridian, Santa Barbera Reserve '02	32.00	8.50
Chardonnay, Chateau Souverain, Sonoma County	29.00	7.75
Chardonnay, Stone Cellars, California	23.00	6.25
Chardonnay, Byron, Santa Maria '02	49.00	

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.

Pinot Noir, Anapamu, Monterey County '02	30.00	8.00
Pinot Noir, Redwood Creek, California	22.00	5.95
Merlot, Walnut Crest, Rapel Valley	20.00	5.50
Merlot, Copperidge	18.00	5.00
Cabernet Sauvignon, Napa Ridge, Central Coast	26.00	6.95
Pinot Noir, Meridian, California	27.00	7.25

Rich, Velvety Reds

Wines such as these dark berry flavors and bodies make a lively contribution to a meat without overshadowing the food.

Pinot Noir, Erath Vineyard '03	35.00	
Merlot, Columbia Crest, Washington '00, 01	30.00	7.95
Merlot, Blackstone, California	27.00	7.25
Zinfandel, Woodbridge, California	18.00	
Merlot, Ecco Domani, Italy	21.00	5.95
Cabernet Sauvignon, Copperidge	18.00	5.00
Cabernet Sauvignon, Columbia Crest '01	30.00	7.95

Big, Bold Reds

Rich berry fruit, tannins and layers of complexity make these wines a wonderful match with any of our full-bodied meat and seafood dishes.

Zinfandel, Chateau Souverain, Dry Creek Valley '01	30.00	8.00
Shiraz, Rosemount, South Eastern Australia	29.00	7.75
Cabernet Sauvignon, Stone Cellars, California	23.00	6.25
Cabernet Sauvignon, Carmenet "Dynamite" '02, '03	38.00	9.95
Merlot, Charles Krug-Napa Valley '02	38.00	9.95

Port & Sherry Wines

KWV Tawny Port, South Africa		6.25
Warre, Vintage Port, Quinta de Cavadinha 1995		8.95
Harveys Bristol Cream		4.95
Dry Sack		4.95

BEER

Draft

Bass • Miller Lite • Coors Light
Guinness • Stella Artois
Yuengling

Plus seasonal favorite, ask your server.

Bottle

Anchor Steam • Budweiser • Bud Light
Coors Light • Corona • Harp
Heineken • Killian's • Miller Lite
New Castle • Rolling Rock
Samuel Adams Light • Smirnoff Ice
Woodchuck Hard Cider • O'Doul's (NA)