

# WINBERIE'S

## RESTAURANT & BAR

DINNER

### APPETIZERS

<b>CRISPY BRUSSELS SPROUTS</b> . . . . .	8
Sriracha Plum Chili Aioli, Toasted Ginger Sesame Seeds, Cilantro	
<b>ALABAMA WHITE WINGS</b> . . . . .	12
Crispy Chicken Wings, House Made White BBQ Sauce, Carrot Celery Also Available with Chipotle BBQ, Gold BBQ or Buffalo Sauce	
<b>DUCK POUTINE</b> . . . . .	13
Duck Confit, Cheddar Cheese Curds, French Fries, Beef Gravy, Sunny Side Egg, Chives	
<b>TIGER TOTS</b> . . . . .	8
Crispy Tater Tots, BBQ Pork, Pickled Red Onion, White Cheddar Cheese Sauce, Sriracha	
<b>BEER BAKED PRETZEL STICKS</b> . . . . .	9
Warm Bavarian-Style Pretzels, White Cheddar Sauce, Honey Mustard	
<b>HUMMUS</b> ♡ . . . . .	10
Warm Pita, Olive Oil, Celery, Carrots, Red Peppers	

<b>BEET NAPOLEON</b> ♡ . . . . .	10
Herb Goat Cheese, Arugula, Red Pepper, Red Onion, Balsamic Dressing, Honey	
<b>FIRE ROASTED CHICKEN QUESADILLA</b> . . . . .	12
Grilled Vegetables, Four Cheese Medley, Poblano Salsa, Sour Cream, Guacamole	
<b>PORK BELLY NACHOS</b> . . . . .	14
White Corn Tortilla Chips, Sous Vide Pork Belly, Chorizo, Kidney Beans, Pickled Red Onions, Jalapenos, Sharp Cheddar Cheese, Feta Cheese, White Cheddar Cheese Sauce, Sour Cream, Guacamole	
<b>IRISH NACHOS</b> . . . . .	7
House-Made Potato Chips, Aged Cheddar, Applewood Smoked Bacon, Scallions, Sour Cream <b>Add Guacamole . . . . 2</b>	
<b>FRENCH ONION SOUP</b> . . . . .	7
Emmenthal and Gruyère Cheese, Crostini	
<b>SOUP OF THE DAY</b> . . . . .	6

### SALADS

<b>ASIAN SALMON SALAD</b> ♡ . . . . .	18
Soy Glazed Grilled Salmon, Field Greens, Cucumber, Red Onion, Scallion, Tomato, Sweet Bell Pepper, Sesame Dijon Dressing, Plum Chili Sauce, Sesame Seeds, Cilantro	
<b>ALSATIAN CHICKEN SALAD</b> . . . . .	15
Grilled Chicken Breast, Field Greens, Sautéed Apples, Gorgonzola, Candied Walnuts, Apple Cider Vinaigrette	
<b>VEGETARIAN CHILI &amp; SALAD</b> . . . . .	13
Artisan Chili Blend, Tomato, Chick Pea, Kidney Beans, Corn, Brown Rice, Guacamole, Scallion, Tortilla Chips, Cilantro	
<b>"BIG" SALAD</b> . . . . .	12
Field Greens, Romaine Lettuce, Tomato, Red Onion, Scallion, Cucumber, Herb Parmesan Vinaigrette, Applewood Smoked Bacon, Feta Cheese	
<b>SIMPLE GREENS</b> . . . . .	7
<b>CAESAR SALAD</b> . . . . .	SMALL . . . . 6 LARGE . . . . 9
Romaine Hearts, Caesar Dressing, Parmigiano-Reggiano, Crostini	
<b>Add Grilled Chicken</b> . . . . .	5
<b>Add Grilled Salmon or Shrimp</b> . . . . .	8
<b>Add Szechuan Tofu</b> . . . . .	5

### DAILY FEATURES

<b>MONDAY</b>	<b>WINBERIE'S MEATLOAF</b> . . . . .	21
	Angus Beef, Pork, Andouille, Exotic Mushroom Demi-Glace Asparagus, Mashed Potatoes	
<b>TUESDAY</b>	<b>HALF LEMON HERB ROASTED CHICKEN</b> . . . . .	23
	Rosemary Jus, Roasted Vegetables, Mashed Potatoes	
<b>WEDNESDAY</b>	<b>POT ROAST</b> . . . . .	22
	Herb Gravy, Roasted Vegetables, Mashed Potatoes	
<b>THURSDAY</b>	<b>STUFFED PORK CHOP</b> . . . . .	24
	Smoked Bacon Stuffing, Pan Gravy, Green Beans, Mashed Potatoes	
<b>FRIDAY</b>	<b>NEW ENGLAND COD</b> . . . . .	25
	Nantucket Style, Lemon White Wine Sauce, Asparagus, Roasted Potatoes,	
<b>SATURDAY</b>	<b>SLOW ROASTED PRIME RIB</b> . . . . .	12 OZ. . . . . 28 16 OZ. . . . . 34
	Au Jus, Horseradish Sauce, Mashed Potatoes	
<b>SUNDAY</b>	<b>TORTELLONI BOLOGNESE</b> . . . . .	20
	Five Cheese Tortelloni, Rustic Bolognese, Parmigiano-Reggiano	

### SPECIALTIES

<b>CHICKEN MARSALA</b> . . . . .	19
Chicken Breast, Mushrooms, Marsala Wine, Seasonal Vegetables, Mashed Potatoes	
<b>CHICKEN POT PIE</b> . . . . .	16
Braised Chicken, Carrots, Celery, Onions, Peas, Potatoes, Flakey Crust	
<b>CEDAR PLANKED SALMON</b> * ♡ . . . . .	23
Oven Roasted, Thyme White Wine Butter Sauce, Seasonal Vegetables, Mashed Potatoes	
<b>FISH &amp; CHIPS</b> . . . . .	18
Brooklyn Lager Battered Alaskan Cod, Tartar Sauce, Cole Slaw, French Fries	
<b>SHRIMP &amp; SPINACH LINGUINI</b> . . . . .	17
White Wine Sauce, Garlic, Grape Tomato, Red Pepper Flake, Parmigiano-Reggiano, Grilled Crostini	
<b>CAJUN MACARONI &amp; CHEESE</b> . . . . .	18
Grilled Chicken, Andouille Sausage, Applewood Smoked Bacon, Scallions, Cavatappi Pasta, Spicy Tomato Cream, Parmesan Panko	
<b>BLACK FOREST TORTELLONI</b> . . . . .	19
Five Cheese Tortelloni, Sautéed Chicken, Prosciutto, Shiitake Mushroom, Green Peas, Sherry Cream Sauce, Feta Cheese, Candied Walnuts	

<b>12 OZ. NY STRIP STEAK</b> * . . . . .	32
USDA Choice Steak, Grilled Asparagus, Roasted Potatoes <b>Add Gorgonzola Crusted 2</b>	
<b>STEAK FRITES</b> * . . . . .	28
10 oz. Hanger Steak, Herb Butter, Truffle Aioli, French Fries	
<b>VEGGIE RICE BOWL</b> ♡ . . . . .	12
Stir-Fry Vegetables, Spinach, Shiitake Mushroom, Scallion, Toasted Sesame Seeds, Cilantro, Brown Rice <b>With Chicken 17 With Szechuan Tofu 17 With Steak 19 With Shrimp 20</b>	
<b>SIZZLING CHICKEN FAJITAS</b> . . . . .	17
Sautéed Bell Peppers and Onions, Warm Flour Tortillas, Roasted Poblano Salsa, Guacamole, Sour Cream <b>Vegetarian 14 With Szechuan Tofu 17 With Steak 19 With Shrimp 20</b>	

### SIDE DISHES

<b>ROASTED POTATOES</b> . . . . .	6	<b>BRUSSELS SPROUTS</b> . . . . .	7
<b>GRILLED ASPARAGUS</b> . . . . .	7	<b>MAC &amp; CHEESE</b> . . . . .	7
<b>SAUTÉED SPINACH</b> . . . . .	7	<b>MASHED POTATOES</b> . . . . .	6

### BURGERS\* & SANDWICHES

Sandwiches are served with your choice of House-Made Potato Chips, Fries, Fruit, Tortilla Chips or Cole Slaw Substitute Simple Greens for 1.50

<b>TAVERN BURGER</b> * . . . . .	17
Half Pound Angus Beef, Applewood Smoked Bacon, Brie, Sautéed Onions, Lettuce, Tomato, Dijon Aioli, Brioche Bun	
<b>HOUSE MADE VEGETARIAN BURGER</b> . . . . .	13
Brown Rice, Portobello, Oats, Beets, Lettuce, Tomato, Walnuts, Smoked Paprika Aioli, Emmenthal Swiss, Brioche Bun	
<b>MUFFALETTA</b> . . . . .	14
Capicola, Mortadella, Sopressata, Pepperoni, Aged Provolone, Marinated Giardiniera, Rosemary Focaccia	

<b>ALL-AMERICAN CHEESEBURGER</b> * . . . . .	13
Half Pound Angus Beef, Lettuce, Tomato, Choice of Cheese, Brioche Bun Choice of: American, Cheddar, Brie, Monterey Jack, Provolone, Emmenthal, Gorgonzola	
<b>GRILLED HONEY MUSTARD CHICKEN</b> . . . . .	14
Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Monterey Jack Cheese, Honey Mustard Sauce, Ciabatta <b>Add your choice of Caesar, Simple Greens or cup of Today's Soup to any Sandwich or Specialty Salad 5/ Soup 3 / French Onion 6</b> <b>Tiger Style Any Sandwich 1</b>	

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

Gluten-free menu available.  
Gluten-free bun, add 3

♡ These selections are designed for healthier eating with care to ensure great flavor