



Winston

BAR SNACKS

WINSTON BRUSCHETTA 10.

*Crostini, Tomato, Pesto, Peperonata,
Ricotta, Reggiano*

SPICY TUNA & AVOCADO TOAST 13.

Sriracha Remoulade, Himalayan Salt

CRISPY SHRIMP SPRING ROLL 12.

*Taiwan Cabbage, Thai Chili, Cilantro,
Basil, Scallop Mousse, Sweet Chili Remoulade*

BEEF YAKI DUMPLINGS 10.

Garlic Chive Soy Vinaigrette

BRAISED SHORT RIB EMPANADA 12.

Poblano, Cheddar, Green Tomato Chutney

BABY BACK RIBS 15.

Sweet and Spicy Miso Red Pepper Glaze

GRILLED ASIAN HANGER STEAK 15.

Sliced, Sweet Soy Glaze

FISH TACOS 16.

*Fish of the Moment, Mole, Guacamole,
Lime-Cilantro Cabbage Slaw, Pico de Gallo,
Tequila-Lime Marinade*

SALMON BURGER 18.

Pickled Cucumber, Gribiche

ANGUS BURGER 16.

*Caramelized Onion, Roasted Tomato,
NY Cheddar or Gruyère, Grainy Mustard Aioli*

SMALL PLATES

SALMON TARTARE 14.

*Frisée Salad, Dill, Chive, Potato Gaufrette,
Lemon Shallot Dressing*

MUSSELS MEUNIÈRE 13.

White Wine & Fines Herbes

ESCARGOT 15.

Garlic-Herb Butter Baguette

SHRIMP COCKTAIL 15.

Gin-Infused Chili Sauce

CAPRESE 14.

*Burrata, Tomato, Onion, Peperonata,
Arugula, Basil Pesto*

PAN SEARED CRAB CAKES 15.

Guacamole, Smoky Chipotle Sauce

GRILLED GULF SHRIMP 16.

*Caponata, Roasted Tomato,
Lemon Salsa Verde*

EXECUTIVE CHEF: MICHAEL WILLIAMS

Please notify your server if you have any food allergies or dietary restrictions.



🌿 | **GREENS** | 🌿

WINSTON HOUSE SALAD 11.

*Assorted Greens, Haricots Vert, Brussels Sprout Leaves,
Tomato, Sweet Onion, Fines Herbes, Dijon Dressing*

KALE & ARUGULA 13.

*Tomato, Onion, Glazed Walnut, Feta, Peperonata,
Balsamic Dressing*

ROASTED BEET SALAD 14.

*Baby Arugula, Herb Goat Cheese, Grape Tomato,
White Balsamic Dressing*

GRILLED BABY HERITAGE LETTUCE 15.

*Croutons, Toasted Reggiano, Grape Tomato,
Lemon Caesar Dressing*

🌿 | **LAND** | 🌿

WINSTON BRICK CHICKEN 24.

*Fennel Crust, Roasted Vegetables,
Lemon Yogurt Sauce*

CRISPY PORK CHOP 27.

*Roasted Fingerling Potato, Bacon & Apple Braised,
Red Cabbage, Green Apple Compote*

HUDSON VALLEY MAGRET DUCK BREAST 36.

*Citrus Honey Glaze, Gruyère Potato Dumplings,
Asparagus, Hazelnut, Amaretto Port Reduction*

BEEF TENDERLOIN AU POIVRE 38.

*Cracked Black Pepper, Potato Gratin,
Mushroom Medley, Truffle-Infused Demi-Glace*

🌿 | **PASTA & GRAINS** | 🌿

GARDEN PASTA 19.

*Fresh Casarecce, Reggiano, Vegetables of the Day
(Vegan Option Available)*

WARM QUINOA SALAD 19.

*Haricot Vert, Cauliflower, Pearl Onion,
Sweet Corn, Pine Nut*

PASTA BOLOGNESE 21.

Fresh Pappardelle

🌿 | **SEA** | 🌿

HERB CRUSTED SALMON 25.

*Fines Herbes, Grilled Vegetables,
Lemon Caper Sauce*

SEARED COD 28.

*Braised Tomato, Fennel, Zucchini, Leek,
Crispy Garlic Crust*

WHOLE ROASTED TROUT 30.

*Quinoa, Haricots Vert, Sweet Corn, Pine Nut,
Sauterne Raisins, Gremolata*

PAN-SEARED DIVER SCALLOPS 32.

*Roasted Corn, Tomato Confit,
Organic French Lentil, Sweet Pea Purée*



MARKET SIDES 7.

FRENCH FRIES

SAUTÉED BRUSSELS SPROUTS & BACON LARDONS

ROASTED SEASONAL VEGETABLES

ROASTED BROCCOLI