



# Winston

## BAR SNACKS

### **MUSHROOM SPRING ROLL 12.**

*Shiitake Mushroom, Taiwan Cabbage,  
Poblano, Cilantro, Carrot,  
Sweet Chili Remoulade*

### **FRIED CALAMARI 14.**

*Tomato Cilantro Dip*

### **SPICY TUNA & AVOCADO TOAST 15.**

*Sriracha Remoulade, Himalayan Salt*

### **BRAISED SHORT RIB EMPANADA 13.**

*Poblano, NY Cheddar,  
Green Tomato Chutney*

### **ANGUS BURGER 18.**

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



Gift Cards are available for purchase!

## SMALL PLATES

### **CAPRESE 14.**

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

### **SALMON TARTARE 14.**

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

### **PAN SEARED CRAB CAKES 15.**

*Guacamole, Mango, Smoky Chipotle Sauce*

### **ESCARGOT 16.**

*Garlic-Herb Butter, Baguette*

### **GRILLED GULF SHRIMP 16.**

*Caponata, Roasted Tomato,  
Lemon Salsa Verde*

### **FISH TACOS 18.**

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

### **EXECUTIVE CHEF: MICHAEL WILLIAMS**

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

## 🌿 | GREENS | 🌿

### **WINSTON HOUSE SALAD 13.**

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

### **ROASTED BEET SALAD 14.**

*Baby Arugula, Frisee, Grape Tomato, Sweet Onion,  
Valbreso Cheese, Sunflower Seed, Tahini Dressing*

### **CAESAR SALAD 15.**

*Romaine Heart, Reggiano, Brioche Crouton  
Add White Anchovy 3.*

### **SEARED HEIRLOOM LETTUCE 16.**

*Garlic Crumble, Parmigiano, Grape Tomato,  
White Balsamic Dressing*

## 🌿 | LAND | 🌿

### **MOROCCAN BRICK CHICKEN 27.**

*Tajine Spice Crusted, Asparagus,  
English Pea, Yukon Potato,  
Moroccan Oil Cured Olive, Saffron Cream*

### **CRISPY PORK CHOP 29.**

*Panko Crusted, Green Apple Compote,  
Gnocchi, Bacon & Apple Braised Red Cabbage*

### **HUDSON VALLEY MAGRET DUCK BREAST 36.**

*Sauteed Mushroom, Pearl Onion, Asparagus  
Potato Gratin, Tangerine Honey Glaze*

### **ASIAN HANGER STEAK 32.**

*Sweet Soy Glaze, Napa Cabbage, Fingerling Potato,  
Sesame Seed, Chive, Crispy Garlic*

## 🌿 | PASTA & GRAINS | 🌿

### **HARVEST POTATO GNOCCHI 24.**

*Sauteed Mushroom, Asparagus, Haricot Vert,  
Blistered Grape Tomato, Pearl Onion, Reggiano*

### **MUSHROOM PASTA 23.**

*Fresh Casarecce, Mushroom Ragu,  
Black Truffle Butter  
(Vegan Option Available)*

### **FRESH PAPPARDELLE BOLOGNESE 24.**

*Classic Ragu of Beef, Pork, and Veal*

## 🌿 | SEA | 🌿

### **PAN-SEARED SALMON 28.**

*Farro, Cauliflower, Butternut Squash,  
Haricot Vert, Grape Tomato,  
Madras Curry with fresh Turmeric Broth*

### **GARLIC CRUSTED COD 29.**

*Shiitake Mushroom, Yukon Potato  
Sugar Snap Peas, Scallion, Tempura Broth*

### **WHOLE ROASTED TROUT 30.**

*Quinoa, Corn, Pearl Onion, Zucchini,  
Brussels Sprout, Tomato Caper Relish*

### **PAN-SEARED DIVER SCALLOPS 33.**

*Cannellini Bean, Corn, Butternut Squash,  
Roasted Tomato, Black Truffle Cauliflower Purée*



## MARKET SIDES 8.

**FRENCH FRIES | ROASTED SEASONAL VEGETABLES**

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**SAUTÉED BRUSSELS SPROUTS & BACON LARDONS | SAUTÉED BROCCOLI AND CAULIFLOWER**  
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