



Winston

BAR SNACKS

SHRIMP SPRING ROLL 13.

*Gulf Shrimp, Taiwan Cabbage,
Poblano, Cilantro, Carrot,
Sweet Chili Remoulade*

BARBECUED BABY BACK RIBS 14.

Ginger Soy Glaze, Cucumber Salad

SPICY TUNA & AVOCADO TOAST 15.

*Sriracha Remoulade, Himalayan Salt,
Baguette*

BRAISED SHORT RIB EMPANADA 13.

*Poblano, Onion, Cumin, NY Cheddar,
Tomatillo Sauce*

FRIED CALAMARI 14.

Tomato Cilantro Mole

BLACK ANGUS BURGER 18.

*Roasted Tomato, Red Onion,
NY Cheddar, Grainy Mustard Aioli*

PLANNING A PARTY?

*For more details about Private Events at
Winston, please speak with a manager.*

SMALL PLATES

GRILLED FLAT BREAD 15.

*Baba Ghanoush, Grilled Artichoke,
Marinated Tomato, Valbreso Cheese, Arugula*

CAPRESE 14.

*Burrata, Grape Tomato, Vidalia Onion,
Roasted Red Pepper, Basil Pesto, Arugula,
White Balsamic Dressing*

GRILLED GULF SHRIMP 15.

*Avocado, Grape Tomato, Frisee,
Salsa Verde Citrus Dressing*

SALMON TARTARE 14.

*Dill, Chive, Potato Gaufrette, Baguette,
Caper Shallot Dressing*

ESCARGOT 16.

*Burgundy Snails, Garlic-Herb Butter,
Baguette*

FISH TACOS 18.

*Cod, Lime-Cilantro Cabbage Slaw,
Guacamole, Mole, 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.

*Organic Greens, Tomato, Brussels Sprout Leaves,
Vidalia Onion, Dijon Dressing*

ARUGULA SALAD 16.

*Roasted Pepper, Beet, Sweet Onion, Grape Tomato,
Reggiano, Garlic Crumble, White Balsamic Dressing*

CAESAR SALAD 15.

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

ROASTED BEET SALAD 14.

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

🌿 | LAND | 🌿

CAGE FREE PAN ROASTED CHICKEN 27.

*Thyme Infused Half Chicken,
Mushroom Spaetzle, Veloute Sauce*

CRISPY PORK CHOP 29.

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

ASIAN HANGER STEAK 32.

*Sweet Soy Glaze, Bok Choy, Fingerling Potato,
Sesame Seed, Chive*

NEW ZEALAND RACK OF VEAL 36.

*Gruyère Potato Gratin, Mushroom Medley,
Oil Poached Baby Carrot,
Truffle Infused Demi Glaze*

🌿 | PASTAS | 🌿

SPRING GNOCCHI 24.

*English Peas, Asparagus, Haricot Vert, Tomato,
Pearl Onion, Reggiano, Fines Herbs*

GARDEN PASTA 23.

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

FRESH PAPPARDELLE BOLOGNESE 24.

Classic Ragù of Red Wine, Beef, Pork, and Veal

🌿 | SEA | 🌿

FAROE ISLE SALMON 28.

*Broccoli Rabe, Oven Roasted Onion,
Caponata, Artichoke Purée*

ICELANDIC PAN SEARED COD 29.

*Bok Choy, Snow Pea, Roasted Pepper, Onion,
Sesame Seed, Sweet Soy, Garlic Infused Olive Oil*

WHOLE ROASTED TROUT 30.

*Quinoa, Corn, Pearl Onion, Zucchini,
Brussels Sprouts, Gremolata*

ATLANTIC DAY BOAT SCALLOPS 33.

*Chorizo, Leek, Cauliflower, Fingerling Potato,
Haricot Vert, Roasted Corn Purée*



MARKET SIDES 8.

FRENCH FRIES | SAUTÉED BRUSSELS SPROUTS & BACON LARDONS

ROASTED SEASONAL VEGETABLES | SAUTÉED BROCCOLI AND CAULIFLOWER
