

DINNER MENU



871 West 4th Street
Winston-Salem, NC
336-724-7600

Small Bites

- Soup of the Day** bowl 6 / 7
- Crab Dip** 11
lump crab meat, cream cheese, garlic bread
- Pimento Cheese Dip** 10
cheddar and jack cheese with pimento, hint of mustard; garnished with green onion; served with baguette
- Buffalo Chicken Dip** 10
chicken, cheddar and jack cheese, cream cheese, hot sauce; garnished with green onion; served with tortillas
- Spinach Dip** 9
spinach, artichokes, feta, toasted pita
- Winstons Best Calamari** 11
flash-fried calamari, cocktail sauce, spicy remoulade sauce
- Garden Salad** 4
- Caesar Salad** 5
- Small Autumn Salad*** 7

Salads

Dressing Choices: Balsamic, Ranch, Honey Mustard, Sesame Ginger, Fat Free Raspberry, Caesar, Herb Vinaigrette
Add avocado to any item below \$3

- Grilled Salmon Salad*** 14
grilled salmon, mixed greens, tomato, goat cheese, purple onion, candied pecans
- SW Steak Ceasar Salad** 16
blackened marinated flank steak grilled to temp, romaine lettuce, black bean & roasted corn salsa, tortilla strips, parmesan cheese, caesar dressing
- Autumn Salad*** 13
mixed greens, granny smith & red delicious apples, blue cheese crumbles, candied pecans, red grapes, dried cranberries, dried apricots, red onion, mandarin oranges
Add Portobello Mushroom: \$4, Chicken: \$5, Shrimp: \$5, Salmon*: \$6, Steak*: \$6

Sandwiches and Wraps

Served with choice of french fries, sweet potato fries, fresh fruit or cucumber and tomato salad

- Build A Burger*** MP
ground chuck with choice of cheddar, habanero jack, swiss, bbq sauce, mushrooms, bacon, onion straws, slaw, peppers, lettuce, tomato, onion, pickle, on a potato roll
- Salmon BLT*** 14
salmon, bacon, lettuce, tomato, herbed mayo, choice of sourdough or wheat
- Turkey, Bacon and Gouda Wrap** 13
applewood-smoked turkey, crisped applewood-smoked bacon, smoked gouda cheese, spring mix & honey dijon mustard wrapped in a garlic herbed tortilla

Entrees

- Eggplant Ratatouille Pasta** 16
roasted eggplant, zucchini, shallots, garlic, red bell pepper with herbs and marinara over angel hair pasta, garnished with parmesan cheese
Add Chicken: \$5, Shrimp: \$6
- Creamy Tortellini** 16
tri-colored, cheese-filled tortellini, caramelized onion, sautéed mushrooms, roasted red pepper, sautéed spinach, parmesan cream sauce, garnished with parmesan cheese
Add Chicken: \$5, Shrimp: \$6
- Smokehouse Chicken** 19
grilled chicken breast, smokey barbecue sauce, applewood-smoked bacon, pico de gallo, jack and cheddar cheese, smashed red potatoes, vegetable of the day
- Seafood Pasta** 24
sea scallops, shrimp, lump crab meat, roasted red peppers, sautéed spinach, angel hair, scampi, garnished with parmesan cheese
- Southwestern Flank Steak* 24** 24
corn and black bean salsa, smashed red potatoes, vegetable of the day, honey chili lime sauce
- Ribeye* 24** MP
grilled ribeye, pimento cheese & bacon compound butter, vegetable of the day, smashed red potatoes
Add Shrimp: \$6, Sautéed Mushrooms and Onions: \$3, Scallops: \$8
- Crab Cake Dinner** 23
two housemade lump crab cakes, spicy remoulade, roasted creamed corn, vegetable of the day, smashed red potatoes
- Grilled Salmon* 23** 23
lemon caper dill butter, wild rice, vegetable of the day
- Signature Carolina Shrimp and Grits** 23
shrimp, andouille sausage, tomato, spinach, chipotle cream sauce, fried grit cake, garnished with cheddar and jack cheese
- Beef Gouda Pasta*** 32
8 oz beef tenderloin tips, roasted red peppers, baby spinach, mushrooms, cavatappi, tossed in a creamy smoked gouda sauce
- Blackened Chicken Alfredo Pasta** 16
blackened chicken, fettuccine pasta with alfredo sauce, garnished with parmesan cheese
Add Shrimp: \$6, Portobello Mushrooms: 4, Broccoli: \$3, Scallops: \$8
- Jambalaya*** 19
Shrimp, chicken, andouille sausage, tomato, onion, peppers, celery, rice
- Filet Mignon** 14 4oz MP • 8oz MP
center-cut, smashed red potatoes, vegetable of the day
Add Shrimp: \$6, Sautéed Mushrooms and Onions: \$3, Napoleon Style: \$6, Scallops: \$8
- Lobster Mac and Cheese*** 32
lobster, tomato, spinach, smoked gouda cream sauce, cavatappi, garnished with crispy pork belly & toasted japanese breadcrumbs

* These items are served /offered raw, undercooked or cooked to order.
Consuming raw or undercooked meats may increase your risk of foodborne illness.

WINE LIST

Sparkling

	6oz	9oz	BTL
Freixenet Blanc de Blanc Cava, Spain			16
Roscato Rosso, Italy		187mL	7
Da Luca Prosecco, Treviso, Italy		187mL	7
Da Luca Prosecco, Treviso, Italy			24
Domaine Chandon Rose Brut, California		187mL	10
Domaine Chandon Rose Brut, California			32
Moet et Chandon Imperial, Epernay, France		187mL	20
Moet et Chandon Imperial, Epernay, France			65

White

	6oz	9oz	BTL
Twin Vines Vinho Verde, Portugal	7	10	24
Ruffino Lumina Pinot Grigio, Italy	7	10	24
Ferrari-Carano Pinot Grigio, California	9	13	32
Chateau Ste. Michelle Riesling, Columbia Valley, Washington	7	10	24
Benziger Sauvignon Blanc, Sonoma, California	8	11.5	28
Brancott Sauvignon Blanc, Marlborough, New Zealand	8	11.5	28
Tribute Sauvignon Blanc, California	9	13	32
Black Stallion Sauvignon Blanc, Napa Valley, California	9	13	32
J. Lohr Riverstone Chardonnay, Arroyo Seco, California	8	11.5	28
Kendall-Jackson Vintner's Reserve Chardonnay, California	9	13	32
La Crema Chardonnay, Sonoma Coast, California	10	14.5	35
Cakebread Cellars Chardonnay, Napa Valley, California			55
Villa Pozzi Moscato, Sicily, Italy	6	8.5	20

Rose

	6oz	9oz	BTL
Louis Jadot, France	9	13	32
Noble Vines 515, California	8	11.5	28

Reds

	6oz	9oz	BTL
Hob Nob Pinot Noir, France	7	10	24
Meiomi Pinot Noir, Sonoma, Monterey, Santa Barbara, California	10	14.5	36
Belle Glos Dairyman Vnyd. Pinot Noir, Russian River Valley, California			70
Villa Pozzi Nero d'Avola, Sicily, Italy	6	8.5	20
14 Hands Merlot, Washington	7	10	24
Josh Cellars Merlot, California	9	13	32
Twomey by Silver Oak Merlot, Napa Valley, California			60
Cakebread Cellars Merlot, Napa Valley, California			70
The Show Malbec, Mendoza, Argentina	9	13	32
The Crusher Petite Sirah, Clarksburg, California	8	11.5	28
J. Lohr Cabernet Sauvignon, Paso Robles, California	10	14.5	36
Liberty School Cabernet Sauvignon, Paso Robles, California	8	11.5	28
Silver Palm Cabernet Sauvignon, North Coast, California	12	16	44
Starmont Cabernet Sauvignon, Napa Valley, California			54
Jordan Cabernet Sauvignon, Alexander Valley, California			80
Unshackled Zinfandel Blend, California	10	14.5	36
Terra d'Oro Zinfandel, Amador County, California	10	14.5	36

Desserts

Warm Chocolate Bourbon Pecan Pie Served with ice cream			5.00
Strawberry Dream Cake			6.00
Ultimate Hot Fudge Brownie Served with ice cream			5.00
Chocolate Lava Cake Served with ice cream			5.00

Ask Your Server About Our Seasonal Desserts