

# DINNER MENU



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

## Small Bites

<b>Soup of the Day</b>	bowl 6 / 7
<b>Crab Dip</b> lump crab meat, cream cheese, garlic bread	12
<b>Pimento Cheese Dip</b> cheddar and jack cheese with pimento, hint of mustard; garnished with green onion; served with baguette	11
<b>Buffalo Chicken Dip</b> chicken, cheddar and jack cheese, cream cheese, hot sauce; garnished with green onion; served with tortillas	11
<b>Spinach Dip</b> spinach, artichokes, feta, toasted pita	10
<b>Winston's Best Calamari</b> flash-fried calamari, cocktail sauce, spicy remoulade sauce	11
<b>Blackened Ahi Tuna</b> rare-seared blackened tuna, topped with pickled peppers and a sesame ginger glaze	13
<b>BBQ Bacon-Wrapped Scallops</b> three bacon-wrapped scallops, fire roasted cream corn, chipotle barbecue sauce	MP
<b>Garden Salad</b>	4
<b>Caesar Salad</b>	5
<b>Small Filling Station Salad*</b>	7

## Salads

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

<b>Grilled Salmon Salad*</b> grilled salmon, mixed greens, tomato, goat cheese, purple onion, candied pecans	MP
<b>SW Steak Ceasar Salad</b> blackened marinated flank steak grilled to temp, romaine lettuce, black bean & roasted corn salsa, tortilla strips, parmesan cheese, caesar dressing	16
<b>Blackened Ahi Tuna Salad*</b> rare-seared, blackened ahi tuna, mixed greens, napa cabbage, pickled peppers, mandarin oranges, green onions, fried wontons, sesame ginger dressing	13
<b>Filling Station Salad*</b> goat cheese, strawberries, blueberries, mandarin oranges, onion, candied pecans add chicken - 5, salmon - MP, portabella - 4, shrimp - 6	14

## Sandwiches and Wraps

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

<b>Build A Burger*</b> 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	MP
<b>Salmon BLT*</b> salmon, bacon, lettuce, tomato, herbed mayo, choice of sourdough or wheat	MP
<b>Turkey, Bacon and Gouda Wrap</b> applewood-smoked turkey, crispy applewood-smoked bacon, smoked gouda cheese, spring mix & honey dijon mustard wrapped in a garlic herbed tortilla	14

## Entrees

(Ask your server about our daily specials)

<b>Eggplant Ratatouille Pasta</b> roasted eggplant, zucchini, shallots, garlic, red bell pepper with herbs and marinara over angel hair pasta, garnished with parmesan cheese Add Chicken: \$6, Shrimp: \$7	18
<b>Creamy Tortellini</b> tri-colored, cheese-filled tortellini, caramelized onion, sautéed mushrooms, roasted red pepper, sautéed spinach, parmesan cream sauce, garnished with parmesan cheese Add Chicken: \$6, Shrimp: \$7	18
<b>Smokehouse Chicken*</b> grilled chicken breast, smokey barbecue sauce, applewood-smoked bacon, pico de gallo, jack and cheddar cheese, smashed red potatoes, vegetable of the day	23
<b>Seafood Pasta</b> sautéed shrimp, blue crab meat & blackened sea scallops in a seafood broth with garlic, butter, roasted red bell peppers, lemon, spinach & angel hair pasta, garnished with parmesan cheese	28
<b>Southwestern Flank Steak*Ⓞ</b> corn and black bean salsa, smashed red potatoes, vegetable of the day, honey chili lime sauce	26
<b>Ribeye*Ⓞ</b> grilled ribeye, pimento cheese & bacon compound butter, vegetable of the day, smashed red potatoes Add Shrimp: \$7, Sautéed Mushrooms and Onions: \$3 Scallops: \$10	MP
<b>Crab Cake Dinner</b> two housemade lump crab cakes, spicy remoulade, roasted creamed corn, vegetable of the day, smashed red potatoes	26
<b>Grilled Salmon*Ⓞ</b> lemon caper dill butter, wild rice, vegetable of the day	MP
<b>Signature Carolina Shrimp and Grits</b> shrimp, andouille sausage, tomato, spinach, chipotle cream sauce, fried grit cake, garnished with cheddar and jack cheese	25
<b>Blackened Chicken Alfredo Pasta</b> blackened chicken, fettuccine pasta with alfredo sauce, garnished with parmesan cheese Add Shrimp: \$7, Portobello Mushrooms: 4, Broccoli: \$3, Scallops: \$10	18
<b>Jambalaya*</b> shrimp, chicken, andouille sausage, tomato, onion, peppers, celery, rice	22
<b>Filet Mignon*Ⓞ</b> center-cut, smashed red potatoes, vegetable of the day Add Shrimp: \$7, Sautéed Mushrooms and Onions: \$3, Scallops: \$10	4oz MP • 8oz MP
<b>Crab-Stuffed Mahi Mahi*</b> lump crab, onions, peppers, bacon, parmesan cream sauce, sautéed spinach, wild rice	28
<b>Filet Napoleon*</b> beef tenderloin, lump crab cake, chipotle cream sauce, smashed red potatoes, sautéed spinach	4oz MP • 8oz MP

Items marked with \* are served /offered raw, undercooked or cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

## *This Month's 'Feature*

	gl	btl
<b>Paul Dolan Sauvignon Blanc, California</b>	<b>12</b>	<b>28</b>
<b>Paul Dolan Cabernet Sauvignon, California</b>	<b>13</b>	<b>32</b>
<b>Parducci Petit Syrah, California</b>	<b>12</b>	<b>28</b>

# WINE LIST

## SPARKLING

	GL	BTL
<b>Freixenet BLANC DE BLANC, Cava, Spain</b>		<b>16</b>
<b>Da Luca PROSECCO, Treviso, Italy</b>	<b>187mL</b>	<b>7</b>
<b>Da Luca PROSECCO, Treviso, Italy</b>		<b>24</b>
<b>Domaine Chandon ROSE BRUT, California</b>	<b>187mL</b>	<b>10</b>
<b>Domaine Chandon ROSE BRUT, California</b>		<b>32</b>
<b>Moet et Chandon Imperial BRUT, Epernay, France</b>		<b>65</b>

## ROSE

	6oz	9oz	BTL
<b>Smoking Loon, California</b>	<b>8</b>	<b>11.5</b>	<b>28</b>
<b>Louis Jadot, France</b>	<b>9</b>	<b>13</b>	<b>32</b>

## WHITES

### SAUVIGNON BLANC

<b>Brancott SAUVIGNON BLANC, Marlborough, New Zealand</b>	<b>8</b>	<b>11.5</b>	<b>28</b>
<b>The Seeker SAUVIGNON BLANC, Marlborough, New Zealand</b>	<b>9</b>	<b>13</b>	<b>34</b>
<b>Maison Idart SANCERRE, France</b>			<b>42</b>

### CHARDONNAY

<b>J. Lohr Riverstone, Arroyo Seco, California</b>	<b>8</b>	<b>11.5</b>	<b>32</b>
<b>Kendall-Jackson Vintner's Reserve, California</b>	<b>9</b>	<b>13</b>	<b>34</b>
<b>La Crema, Sonoma Coast, California</b>	<b>10</b>	<b>14.5</b>	<b>35</b>
<b>Cakebread, Napa Valley, California</b>			<b>55</b>

### SEASONAL SPRING WHITES

<b>Twin Vines VINHO VERDE, Portugal</b>	<b>6</b>	<b>8</b>	<b>20</b>
<b>Abellio ALBARINO, Rias Baixas, Spain</b>	<b>7.5</b>	<b>9.5</b>	<b>40</b>
<b>Chateau Ste. Michelle RIESLING, Columbia Valley, Washington</b>	<b>7</b>	<b>10</b>	<b>24</b>
<b>La Toretta PINOT GRIGIO, Italy</b>	<b>7</b>	<b>10</b>	<b>24</b>
<b>Upshot BLEND, Sonoma, California</b>	<b>10</b>	<b>14.5</b>	<b>35</b>
<b>Villa Pozzi MOSCATO, Sicily, Italy</b>	<b>6</b>	<b>8.5</b>	<b>20</b>
<b>DeMarie ARNEIS, Langhe, Italy</b>	<b>9</b>	<b>13</b>	<b>34</b>

## REDS

### PINOT NOIR

<b>Hob Nob, France</b>	<b>7</b>	<b>10</b>	<b>24</b>
<b>Meiomi, California</b>	<b>10</b>	<b>14.5</b>	<b>36</b>
<b>Belle Glos Dairyman Vineyard, Russian River Valley, California</b>			<b>70</b>

### MERLOT AND MALBEC

<b>Josh Cellars MERLOT, California</b>	<b>9</b>	<b>13</b>	<b>32</b>
<b>El Libre MALBEC, Mendoza, Argentina</b>	<b>7</b>	<b>10</b>	<b>24</b>
<b>Cakebread Cellars MERLOT, California</b>			<b>70</b>

### CABERNET SAUVIGNON

<b>Liberty School, California</b>	<b>8</b>	<b>11.5</b>	<b>28</b>
<b>J. Lohr Seven Oaks, Paso Robles, California</b>	<b>10</b>	<b>14.5</b>	<b>36</b>
<b>B Side, North Coast, California</b>			<b>38</b>
<b>Jordan, Alexander Valley, California</b>			<b>80</b>

### ZINFANDELS AND SYRAHS

<b>The Crusher PETITE SIRAH, California</b>	<b>8</b>	<b>11.5</b>	<b>28</b>
<b>Save Me San Francisco RED BLEND, California</b>	<b>7</b>	<b>10</b>	<b>24</b>
<b>Unshackled by the Prisoner Wine Co. RED BLEND, California</b>	<b>10</b>	<b>14.5</b>	<b>36</b>
<b>Saldo by the Prisoner Wine Co. ZINFANDEL, California</b>			<b>39</b>
<b>Polkura SYRAH, Chile</b>			<b>41</b>

## DESSERT WINES

<b>Barbadillo Pedro Ximenex Sherry, Spain</b>	<b>7.00</b>
<b>Taylor Fladgate 10yr Old Port, Portugal</b>	<b>12.00</b>

## DESSERTS

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

**ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS**