

Thanksgiving Menu



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

appetizers

- Crab Dip** 13
lump crab meat, cream cheese, garlic bread
- Spinach Dip** 11
spinach, artichokes, feta, toasted pita
- Winstons Best Calamari** 11
flash-fried calamari, cocktail sauce, spicy remoulade sauce
- Pimento Cheese Dip** 12
cheddar and jack cheese with pimento, hint of mustard; garnished with green onion; served with baguette
- Buffalo Chicken Dip** 12
chicken, cheddar and jack cheese, cream cheese, hot sauce; garnished with green onion; served with tortillas
- Soup of the Day** bowl 7

salads

Dressing Choices: Ranch, Blue Cheese, Herb Vinaigrette, Balsamic, Sesame Ginger, Honey Mustard, Fat Free Raspberry, Caesar

- Grilled Salmon Salad** 15
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
- Filling Station Salad** 14
goat cheese, strawberries, blueberries, mandarin oranges, onion, candied pecans

sides

- Asparagus • Sweet Mashed Potatoes
Apple Sausage Stuffing • French Fries
Smoked Gouda Mac and Cheese
Mashed Potatoes • Wild Rice
Sweet Potato Fries • Sautéed Spinach

kids menu

choice of two sides

- Roasted Turkey** 10
Honey Smoked Ham 10
Chicken Tenders 10
Grilled Salmon 10
Grilled Cheese 10
Pasta 10
Choice of Alfredo or Butter
Grilled Chicken 10

entrees

Choice of Two Sides

Add: Garden Salad - 4 • Caesar - 5 • Small Filling Station - 7

- Roasted Turkey** 25
turkey gravy, cranberry sauce
suggested wine pairing: la crema chardonnay
- Honey-Smoked Ham** 25
pineapple rum glaze, cranberry sauce
suggested wine pairing: louis jadot rosé
- Filet Mignon** 8oz 35
center-cut
suggested wine pairing: josh cellars merlot
- Filet Napoleon** 8oz 42
beef tenderloin, lump crab cake, chipotle cream sauce
suggested wine pairing: hob nob pinot noir

- Crab Cake Dinner** 28
two housemade lump crab cakes, cream corn garnish, remoulade
suggested wine pairing: j. lohr chardonnay

- Grilled Salmon** 25
lemon caper dill butter
suggested wine pairing: upshot white blend

- 14oz Ribeye** 35
grilled ribeye, pimento cheese & bacon compound butter
suggested wine pairing: unshackled red blend

sautee

- Eggplant Ratatouille** 18
roasted eggplant, zucchini, shallots, garlic, red bell pepper with herbs and marinara over angel hair pasta, garnished with parmesan cheese
suggested wine pairing: upshot white blend

- Blackened Chicken Alfredo Pasta** 20
blackened chicken, fettuccine pasta with alfredo sauce, garnished with parmesan cheese
suggested wine pairing: la torretta pinot grigio

- Signature Carolina Shrimp and Grits** 26
shrimp, andouille sausage, tomato, spinach, chipotle cream sauce, fried grit cake, garnished with cheddar and jack cheese
suggested wine pairing: meiomi pinot noir

- Creamy Tortellini** 18
tri-colored, cheese-filled tortellini, caramelized onion, sautéed mushrooms, roasted red pepper, sautéed spinach, parmesan cream sauce, garnished with parmesan cheese
suggested wine pairing: kendall-jackson chardonnay

add-ons

Portabella Mushroom \$4 • Grilled Chicken \$6
Grilled Shrimp \$7 • Grilled Salmon \$8

desserts

- Ultimate Hot Fudge Brownie** 5
Served with ice cream
- Pumpkin Cheesecake** 8
- Warm Chocolate Bourbon Pecan Pie** 6
Served with ice cream
- Strawberry Dream Cake** 6
- Dessert of the Day** 6
- Chocolate Lava Cake** 5
Served with ice cream

• 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

	GL	BTL
Freixenet BLANC DE BLANC, Cava, Spain		16
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 BRUT, Epernay, France		65

ROSE

	6oz	9oz	BTL
Smoking Loon, California	8	11.5	28
Louis Jadot, France	10	14	35

WHITES

SAUVIGNON BLANC

Brancott SAUVIGNON BLANC, Marlborough, New Zealand	9	13	34
Rodney Strong			
Charlotte's Home SAUVIGNON BLANC, Sonoma County, California	8	12	32
Maison Idiart SANCERRE, France			42

CHARDONNAY

J. Lohr Riverstone, Arroyo Seco, California	9	13	34
Kendall-Jackson Vintner's Reserve, California	10	14	35
La Crema, Sonoma Coast, California	12	16	37
Cakebread, Napa Valley, California			55

SEASONAL SPRING WHITES

Chateau Ste. Michelle RIESLING, Columbia Valley, Washington	8	12	32
La Toretta PINOT GRIGIO, Italy	9	13	34
Upshot BLEND, Sonoma, California	11	15	36
Villa Pozzi MOSCATO, Sicily, Italy	7	10	28
Ruffino ILLUMINATA, Italy	9	13	34

REDS

PINOT NOIR

Hob Nob, France	9	13	34
Meiomi, California	11	15	36
Belle Glos Dairyman Vineyard, Russian River Valley, California			72

MERLOT AND MALBEC

Josh Cellars MERLOT, California	11	15	36
El Libre MALBEC, Mendoza, Argentina	7	10	28
Cakebread Cellars MERLOT, California			70

CABERNET SAUVIGNON

Liberty School, California	10	14	35
J. Lohr Seven Oaks, Paso Robles, California	11	15	36
Jordan, Alexander Valley, California			80

ADDITIONAL REDS AND BLENDS

Unshackled by the Prisoner Wine Co. RED BLEND, California	12	16	37
The Crusher PETITE SIRAH, California	8	11.5	28
Save Me San Francisco RED BLEND, California	7	10	24

DESSERTS

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

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS