

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

15

14

12

15

Starters	
Soup of the Day	bowl 7
Spinach Dip	11
spinach, artichokes, Feta, toasted pita	Served with
Buffalo Chicken Dip	12 fresh fru
chicken, Cheddar and Jack cheese, cream chees	
hot sauce; garnished with green onion; served w	7 10101 017 0 001010 10 01
Crab Dip	14 Grilled Han
lump crab meat, cream cheese, garlic bread	
Winston's Best Calamari	
flash-fried calamari, cocktail sauce, spicy remou	Build A Bur
Salads	ground chuck with
Dressing Choices: Balsamic, Ranch, Honey Musta Sesame Ginger, Fat Free Raspberry, Caesar, He	iru, Diue Crieese,
Citrus Vinaigrette. Add avocado to any ite	ib virialgicae,
Grilled Salmon Salad	17 Steak Sandy
grilled salmon, mixed greens, tomato, Goat chee	
purple onion, candied pecans	balsamic carameli
Grilled Chicken Salad	15
grilled chicken, mixed greens, tomato, cucumbe	BBQ Bacon
purple onion, Jack & Cheddar cheese, croutons	grilled chicken, bb
SW Chicken Caesar Salad	15 lettuce, tomato, or
sweet & tangy fried chicken, romaine lettuce, bla	
roasted corn, tortilla strips, Parmesan cheese, Ca	
Autumn Salad	14 salmon, bacon, let
mixed greens, granny smith & red delicious appl blue chese crumbles, candied pecans, red grape	300100091101 WHE
dried cranberries, dried apricots, red onion and	
mandarin oranges	BALT
add chicken - 6, salmon - 8, portabella - 4, shrim	
	sourdough or whe
Entrees	Fried Floun
Shrimp and Grits	16 / 26 fried flounder, slav
shrimp, andouille sausage, tomato, baby spinach	
fried grit cake, chipotle cream sauce, Jack & Che	
Blackened Chicken Alfredo Pa	sta 20 applewood-smoke
blackened chicken, fettuccine pasta with alfredc	
garnished with Parmesan cheese	<i>3 '</i>
Add Shrimp: \$7, Portobello Mushroom: \$4, Broc	Partiance
Blackened Mahi Mahi	portobello mushro

Sandwiches and Wraps

a choice of french fries, sweet potato fries, uit, tomato & cucumber salad, broccoli. n, slaw. Substitute side for bowl of soup \$3 ny item below or extra avocado for the BALT \$3

n and Cheese 11 on, choice of sourdough or wheat

rger• ch choice of Cheddar, bbq sauce,

on, onion straws, lettuce, tomato, onion,

wich• **16** s. Blue cheese crumbles, lettuce, tomato, lized onion aioli, on ciabatta bread

Grill 14 og sauce, bacon, Jack & Cheddar cheese, n a potato roll

15 ettuce, tomato, herbed mayo, choice of

lettuce, tomato, herbed mayo, choice of

12 nder Sandwich w, tartar, tomato, on a potato roll

-Smoked Turkey Havarti ed turkey, granny smith apples, lettuce, a bread

12 Wrap portobello mushrooms, squash, zucchini, peppers, baby spinach, caramelized onion, Havarti, basil aioli,

in a flour tortilla Turkey, Bacon and Gouda Wrap 14 applewood-smoked turkey, crispy applewood-smoked

honey dijon mustard wrapped in a garlic herbed tortilla

bacon, smoked Gouda cheese, spring mix &

Daily Specials

20

13 / 18

Tuesday Thursday Chicken Enchilada 15 Southwestern Wrap grilled chicken in enchilada sauce with cheddar jack cheese blackened chicken or steak in cheddar jack cheese, spring mix and tomatoes in a 12" garlic herb flour tortilla, in a 12" garlic herb flour tortilla, topped with chipotle cream and pico

Wednesday Jambalaya

blackened mahi, remoulade, broccoli

topped with lemon caper butter, broccoli

tri-colored cheese-filled tortellini, caramelized onion,

Parmesan cream sauce, shredded Parmesan cheese Add Chicken: \$6, Shrimp: \$7, Salmon*: MP, Steak*: \$6

sautéed mushrooms, spinach, roasted red pepper,

Salmon Entree•

Tortellini

chicken, shrimp and andouille sausage with Cajun rice in a chicken and white wine broth

Friday 15 Fish Taco

> grilled or blackened mahi with spicy coleslaw and pineapple pico on three 6" corn tortillas

Items marked with • 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			18
Da Luca PROSECCO, Treviso, Italy		187mL	7
Da Luca PROSECCO, Treviso, Italy			24
Domaine Chandon ROSE BRUT, California		187mL	10 32
Domaine Chandon ROSE BRUT, California Moet et Chandon Imperial BRUT, Epernay, France			65
neotice calculated magnetic and an appearance, and a second secon			
ROSE	6oz	9oz	BTL
Seaglass, California	9	13	34
Maison Saleya, France	11	15	36
WHITES			
SAUVIGNON BLANC			
Rodney Strong, Sonoma County, California	9	13	34
Jaques Dumont, Loire Valley, France	10	14	35
Brancott, Marlborough, New Zealand	11	18	36
CHARDONNAY			
J. Lohr 'Riverstone,' Arroyo Seco, California	9	13	34
Theoleo, Arroyo Seco, California	12	16	37
La Crema, Sonoma Coast, California	13	17	37
Cakebread, Napa Valley, California			55
ADDITIONAL WHITES			
Ruffino PINOT GRIGIO, Italy	8	12	32
La Torre PINOT GRIGIO, Italy	9	13	34
Toucas VINHO VERDE, Portugal	9	13	34
Chateau Ste. Michelle RIESLING, Columbia Valley, Washington	8	12	32
Villa Pozzi MOSCATO, Sicily, Italy	8	12	32
DEDC			
REDS			
PINOT NOIR			
Boen Tri-County, California	12 13	16 17	37
Meiomi, California Belle Glos Dairyman Vineyard, Russian River Valley, California	13	17	37 72
Delte Gles Duit y Illian Villey Litter, Russian Paver Villey, Camborna			
CABERNET SAUVIGNON			
J. Lohr 'Seven Oaks,' Paso Robles, California	11	15	36
Liberty School, California	12	16	37
Jordan, Alexander Valley, California			80
ADDITIONAL REDS AND BLENDS			
Belasco de Baquedano 'Llama' MALBEC, Mendoza, Argentina	10	14	35
Killer Drop RED BLEND, Napa Valley, California	11	15	36
Unshackled by the Prisoner Wine Co. RED BLEND, California	12	16	37
Threadcount by Quilt RED BLEND, California	13	17	37
J. Lohr 'Los Osos' MERLOT, Paso Robles, California Cakebread Cellars MERLOT, California	11	15	36 70
Carebreau Cenars MERLO1, Camorina			70
DESSERTS			
Warm Chocolate Bourbon Pecan Pie	7.00		
Served with ice cream			
Strawberry Dream Cake	8.00		
Ultimate Hot Fudge Brownie Served with ice cream	6.00		
Chocolate Lava Cake	5.00		
Served with ice cream	40.00		
Cheesecake	10.00		

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS