## DINNER MENU



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

**Small Bites** 

Sman bites	<u> </u>
Soup of the Day bowl	7 (Ask your server a
	<b>Eggplant Ratatou</b> roasted eggplant, zucchini, s
Crab Dip 1	with herbs and marinara over
lump crab meat, cream cheese, garlic bread	garnished with Parmesan ch
	Add Chicken: \$6, Shrimp: \$7
Buffalo Chicken Dip 1	
chicken, cheddar and jack cheese, cream cheese, hot sauce; garnished with green onion; served with tortillas	Creamy Tortellini tri-colored, cheese-filled tor
That sadec, garrished with green orion, served with torthids	sautéed mushrooms, roaste
Spinach Dip 1	Parmesan cream sauce, gar
spinach, artichokes, Feta, toasted pita	Add Chicken: \$6, Shrimp: \$7
	Smokehouse Chic
Winston's Best Calamari 1	grilled chicken breast, smok
flash-fried calamari, cocktail sauce, spicy remoulade sauce	applewood-smoked bacon,
	cheese, smashed red potato
Bacon Wrapped Scallops 2	
four bacon-wrapped scallops, fire-roasted cream corn	Seafood Pasta
and bbq sauce	sautéed shrimp, blue crab m a seafood broth with garlic,
Candan Calad	lemon spinach & angel hair
Garden Salad	cheese
Conser Colod	Substitute Alfredo or Chipo
Caesar Salad	5 Southwestern Flar
Caroll Australia Coloda	and the second s
Small Autumn Salad•	7 corn and black bean salsa, s vegetable of the day, honey
Salads	Ribeye • @
Dressing Choices: Balsamic, Ranch, Honey Mustard, Blue Cheese	grilled ribeye, pimento chee vegetable of the day, smash
Sesame Ginger, Fat Free Raspberry, Caesar, Herb Vinaigrette,	Add Shrimp: \$7, Sautéed Mu
Citrus Vinaigrette. Add avocado to any item below \$3	Scallops: \$12
Grilled Salmon Salad• 1	7 Gual Gal a Diaman
grilled salmon, mixed greens, tomato, goat cheese,	Crab Cake Dumer
purple onion, candied pecans	two housemade lump crab roasted creamed corn, vege
	smashed red potatoes
SW Steak Ceasar Salad 1	
blackened marinated flank steak grilled to temp, romaine	Grilled Salmon • @
lettuce, black bean & roasted corn salsa, tortilla strips, Parmesan cheese, Caesar dressing	lemon caper dill butter, wild
Pairilesail Cheese, Caesai Gressing	Signature Carolin
Autumn Salad• 1	~ 4 ~ 4 ~ 4 .
mixed greens, granny smith & red delicious apples,	shrimp, Andouille sausage, t
blue chese crumbles, candied pecans, red grapes,	sauce, fried grit cake, garnis
dried cranberries, dried apricots, red onion and	Displayed Chieles
mandarin oranges	Blackened Chicke blackened chicken, fettuccir
add chicken - 6, salmon - 8, portabella - 4, shrimp - 7	garnished with Parmesan ch
	Add Shrimp: \$7, Portobello
Sandwiches and Wraps	0 11 440
Served with choice of french fries, sweet potato fries,	
fresh fruit or cucumber and tomato salad	<b>Jambalaya</b> • chicken, shrimp and andouil
Build A Burger• 1	
ground chuck with choice of cheddar, bbq sauce,	
mushrooms, bacon, onion straws, lettuce, tomato, onion,	Filet Mignon@
on a potato roll	center-cut, smashed red po

Salmon BLT•

sourdough or wheat

salmon, bacon, lettuce, tomato, herbed mayo, choice of

Turkey, Bacon and Gouda Wrap

mustard wrapped in a garlic herbed tortilla

applewood-smoked turkey, crispy applewood-smoked

bacon, smoked Gouda cheese, spring mix & honey dijon

## Entrees

(Ask your server about our daily special	<b>S</b> )
Eggplant Ratatouille Pasta 🕹	18
oasted eggplant, zucchini, shallots, garlic, red bell pepper with herbs and marinara over angel hair pasta, garnished with Parmesan cheese Add Chicken: \$6, Shrimp: \$7	
Creamy Tortellini	18

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

Smokehouse Chicken @ 24 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
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
Substitute Alfredo or Chipotle Cream \$3

Southwestern Flank Steak® 26
corn and black bean salsa, smashed red potatoes,
vegetable of the day, honey chili lime sauce

Ribeye • ©
grilled ribeye, pimento cheese & bacon compound butter,
vegetable of the day, smashed red potatoes
Add Shrimp: \$7, Sautéed Mushrooms and Onions: \$3
Scallops: \$12

**Crab Cake Dinner**two housemade lump crab cakes, spicy remoulade, roasted creamed corn, vegetable of the day, smashed red potatoes

lemon caper dill butter, wild rice, vegetable of the day

**28** 

25

Signature Carolina
Shrimp and Grits 3
26
shrimp, Andouille sausage, tomato, spinach, chipotle cream sauce, fried grit cake, garnished with Cheddar and Jack cheese

Blackened Chicken Alfredo Pasta
blackened chicken, fettuccine pasta with alfredo sauce,
garnished with Parmesan cheese
Add Shrimp: \$7, Portobello Mushrooms: 4, Broccoli: \$3,
Scallops: \$12

Jambalaya

chicken, shrimp and andouille sausage, tomatoes, onions, peppers, celery and rice

Filet Mignon © 4oz MP • 8oz MP center-cut, smashed red potatoes, vegetable of the day Add Shrimp: \$7, Sautéed Mushrooms and Onions: \$3, Scallops: \$12

**15** 

14

**Filet Napoleon**4oz MP • 8oz MP

beef tenderloin, lump crab cake, chipotle cream sauce,
smashed red potatoes, sautéed spinach

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		40= -	24	
Domaine Chandon ROSE BRUT, California  Domaine Chandon ROSE BRUT, California		187mL	10 32	
Moet et Chandon Imperial BRUT, Epernay, France			65	
ROSE	607	007	BTL	
Seaglass, California	60z 9	9oz 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	<b>37</b>	
Cakebread, Napa Valley, California			55	
ADDITIONAL WHITES				
Ruffino PINOT GRIGIO, Italy  La Torre PINOT GRIGIO, Italy	8	12 13	32 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	16	37	
Meiomi, California  Belle Glos Dairyman Vineyard, Russian River Valley, California	13	17	37 72	
bene dios ban yman vincyard, Russian River vancy, Camornia			12	
CABERNET SAUVIGNON				
J. Lohr 'Seven Oaks,' Paso Robles, California	11	15	36	
Liberty School, California	12	16	<b>37</b>	
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	<b>36</b>	
Unshackled by the Prisoner Wine Co. RED BLEND, California	12	16	<b>37</b>	
Threadcount by Quilt RED BLEND, California	13	17	<b>37</b>	
J. Lohr 'Los Osos' MERLOT, Paso Robles, California	11	15	36	
Cakebread Cellars MERLOT, California			70	
<b>DECEMBE</b>				
<b>DESSERTS</b> Warm Chocolate Bourbon Pecan Pie	7.00			
Served with ice cream	7.00			
Strawberry Dream Cake	8.00			
Ultimate Hot Fudge Brownie	6.00			
Served with ice cream  Chocolate Lava Cake	5.00			
Served with ice cream				
Cheesecake	10.00			
ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS				