

DINNER MENU



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

Small Bites

- Soup of the Day** bowl 7
- Crab Dip** 14
lump crab meat, cream cheese, garlic bread
- Buffalo Chicken Dip** 12
chicken, cheddar and jack cheese, cream cheese, hot sauce; garnished with green onion; served with tortillas
- Spinach Dip** 11
spinach, artichokes, feta, toasted pita
- Winston's Best Calamari** 12
flash-fried calamari, cocktail sauce, spicy remoulade sauce
- Blackened Ahi Tuna** 16
rare-seared blackened tuna, topped with pickled peppers and a sesame ginger glaze
- Garden Salad** 4
- Caesar Salad** 5
- Small Filling Station Salad*** 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

- Grilled Salmon Salad*** MP
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
- Blackened Ahi Tuna Salad*** 16
rare-seared, blackened ahi tuna, mixed greens, napa cabbage, pickled peppers, mandarin oranges, green onions, fried wontons, sesame ginger dressing
- Filling Station Salad*** 14
goat cheese, strawberries, blueberries, mandarin oranges, onion, candied pecans
add chicken - 6, salmon - MP, portabella - 4, shrimp - 7

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, bbq sauce, mushrooms, bacon, onion straws, lettuce, tomato, onion, on a potato roll
- Salmon BLT*** MP
salmon, bacon, lettuce, tomato, herbed mayo, choice of sourdough or wheat
- Turkey, Bacon and Gouda Wrap** 14
applewood-smoked turkey, crispy applewood-smoked bacon, smoked gouda cheese, spring mix & honey dijon mustard wrapped in a garlic herbed tortilla

Entrees

(Ask your server about our daily specials)

- Eggplant Ratatouille Pasta** 🍷 18
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
- 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** 28
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*** © MP
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** 28
two housemade lump crab cakes, spicy remoulade, roasted creamed corn, vegetable of the day, smashed red potatoes
- Grilled Salmon*** © MP
lemon caper dill butter, wild rice, vegetable of the day
- Signature Carolina Shrimp and Grits** 🍷 26
shrimp, andouille sausage, tomato, spinach, chipotle cream sauce, fried grit cake, garnished with cheddar and jack cheese
- Blackened Chicken Alfredo Pasta** 20
blackened chicken, fettuccine pasta with alfredo sauce, garnished with parmesan cheese
Add Shrimp: \$7, Portobello Mushrooms: 4, Broccoli: \$3, Scallops: \$12
- Crab-Stuffed Mahi Mahi*** 32
lump crab, onions, peppers, bacon, parmesan cream sauce, sautéed spinach, wild 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
- 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		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
Seaglass, California	9	13	34
Louis Jadot, France	11	15	36

WHITES

SAUVIGNON BLANC

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

CHARDONNAY

J. Lohr Riverstone, Arroyo Seco, California	9	13	34
Submission, California	10	14	35
La Crema, Sonoma Coast, California	12	16	37
Cakebread, Napa Valley, California			55

ADDITIONAL WHITES

Ruffino PINOT GRIGIO, Italy	8	12	32
La Toretta PINOT GRIGIO, Italy	9	13	34
Chateau Ste. Michelle RIESLING, Columbia Valley, Washington	8	12	32
Villa Pozzi MOSCATO, Sicily, Italy	8	12	32

REDS

PINOT NOIR

Submission, California	10	14	35
Meiomi, California	13	17	37
Belle Glos Dairyman Vineyard, Russian River Valley, California			72

CABERNET SAUVIGNON

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

ADDITIONAL REDS AND BLENDS

El Libre MALBEC, Mendoza, Argentina	8	11	29
The Crusher PETITE SIRAH, California	9	13	34
Killer Drop RED BLEND, Napa Valley, California	11	15	36
Josh Cellars MERLOT, California	11	15	36
Unshackled by the Prisoner Wine Co. RED BLEND, California	12	16	37
Cakebread Cellars MERLOT, California			70

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