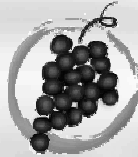


WINEHOUSE DINNER MENU

757-622-7777



The Winehouse
bar and bistro

Soups and Salads

Thai Steak Salad – mesclun greens, tomato, basil, Thai style dressing, topped with our signature sliced flat iron steak garnished with crushed roasted peanuts. Not only beautiful, but tastes amazing!	\$15.95
Winehouse Blue: head of romaine split and topped w/ blue cheese crumbles, bacon crumbles, candied onions; spiced almonds; finely diced onions and tomatoes.	8.00
Authentic Greek - romaine lettuce, sun-dried tomato, feta cheese, pepperoncini, tossed with a red wine vinaigrette	\$7.75
Spinach Salad - fresh spinach, Point Reyes blue cheese, candy walnuts, and pears tossed with a balsamic vinaigrette	\$7.75
Mixed Greens Salad - mixed greens, marinated vegetables, shaved parmesan and croutons tossed with red wine vinaigrette	\$7.75
Classic Caesar - romaine lettuce, croutons, aged cheese, and finished with a homemade Caesar dressing. <i>Add chicken \$4.50</i>	\$7.75
Nicoise Salad - mixed greens, tomato, green beans, onion, olives, and grilled tuna tossed with red wine vinaigrette.	\$12.00
Caprese Salad - vine ripe tomato and fresh mozzarella with basil, balsamic vinegar, and olive oil.	\$8.50
Bruschetta – roasted red peppers, artichoke hearts, vine ripened tomatoes marinated in balsamic vinaigrette.	\$8.00
Creamy Tomato and Basil Bisque – yummy, creamy, hearty..... did we say yummy?	\$7.50
Soup du Jour - ask your server about our chef's newest creation – always excellent	\$7.50
Salmon – add a grilled or pan seared salmon, Cajun or herb encrusted to any salad.	Market

Winehouse Cheese & Baked Dip Selections

Red Wine Cheese Selection - Chef's selections designed to complement red wine such as: Gorgonzola, Muenster, Belle Chevre, Red Wax Edam with accompaniments. Cheese selection will change according to Chef's discretion	15.95
White Wine Cheese Selection - Chef's selections designed to compliment white wine such as: Fresh Mozzarella, Gruyere, Danish Brie, with accompaniments. Cheese selection will change according to Chef's discretion	15.95
Baked Artichoke Dip - Warm and hearty, tons of melted cheese, artichokes and garlic served with baked bread	9.50

*18% gratuity for all parties of 6 or more and No Separate Checks for parties of 10 or more
The USDA cautions that eating raw or undercooked meats may be hazardous to one's health.*

Winehouse Small Plates

Filet Mignon Crostini: tender shaved filet is pan seared and served on crostini spread with horseradish mayo and topped with bourbon caramelized onions and gruyere	9.50
Tuna Tataki: diced raw sushi grade tuna, mixed in a light dressing of coconut milk with a little kick from Asian hot sauce, served with a cucumber slaw in a won ton bowl	11.50
Winehouse Empanada: try our version of this traditional Spanish delicacy, stuffed with a not-too-hot mixture of tender chicken, cheese and seasonings, served with fresh sour cream	9.50
Trio Bread Spread: A traditional Mediterranean hummus, soft roasted garlic, and a smoky roasted red pepper olive tapenade, served with warm bread.	8.50
Crab Quesadilla: Monterey jack cheese, cilantro, vegetables and lump crab served with green chile and house made roasted tomato salsa on side.	10.00
Veggie Quesadilla: mushrooms, zucchini, peppers, onions, Monterey jack cheese and cilantro	8.00
Szechuan Peppercorn Shrimp – plump shrimp seared w/ aromatic szechuan peppercorns. Mild heat but oh so worth it. Recommend with a Belgian Ale or the Lois Gruner Veltliner wine.	9.95
Fried Oysters - fresh oysters breaded in tempura batter lightly fried to perfection, and served with a spicy aioli	10.95
Spring Roll - hand rolled daily, served with spicy Thai style dipping sauce, fried golden brown.	8.75
Black Sesame Seed Tuna Sashimi - lightly seared tuna over a cold noodle salad with wasabi and ponzu sauce.	12.95
Baked Brie - fresh brie wrapped in a puff pastry and baked until soft all the way through, and served with a cherry compote and bread. Definitely a favorite!	12.95
Mini Crab Cakes - jumbo lump crab cakes sautéed and placed on a toast point. Served with remoulade and mini mesclun salad. Best in Norfolk.	11.25
Fresh Fried Calamari - lightly breaded and fried calamari with a spicy tomato sauce.	10.50

Winehouse Entrée

The Winehouse Filet – grilled 8 oz. cut filet served with a red wine and Worcester reduction, potato mashers and green beans. Picked by Virginian Pilot as one of Hampton Roads best filets	29.50
The Winehouse Angus Beef Flat Iron - pan seared flat iron steak, sliced thin and fanned with blue cheese pan gravy, green beans and pomme-frites	21.95
Cherry Glazed Duck Breast – tender roasted duck breast served with cherry compote demi-glace. Served over fried potatoes and vegetable. Unique and wonderful.	23.50
Mediterranean Chicken – broiled airline chicken breast covered in an artichoke, spinach, roasted red pepper and garlic sauce with capers and feta cheese and angel hair pasta.	17.95
Proscuitto & Pork - pork medalions broiled with proscuitto served with mashed potatoes and sautéed vegetables, topped with a Riesling cream sauce.	21.25
Thai Shrimp Curry - jumbo shrimp, onions, red pepper, and basil, in a green curry coconut milk sauce, and served over jasmine rice.	17.95
Carbonara Pasta – fresh peas, applewood smoked bacon, onions, garlic in a rich parmesan cream sauce. - add chicken or shrimp \$5.50	16.50
Ala Ba-Tista - fresh basil, tomatoes and garlic tossed in rose cream sauce over cavatappi pasta with your choice of chicken or shrimp.	18.25
Moroccan Stew – broiled airline chicken breast with olives, dried cherries, onions and peppers. Cooked in coconut milk with saffron, red and yellow curry. Served over rice. Also served with duck – add \$4.50	17.95

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