

Winston's GRILLE **Dinner Packages**

Each package includes a house salad, entrée, dessert and non-alcoholic beverage.
The package dessert is our fresh puff pastry filled with Winston's homemade vanilla ice cream,
topped with your choice of homemade hot fudge or strawberry sauce.

Price does not include tax or gratuity, subject to change.

Vegetarian options available upon request.

Select 4 entrées from desired package.

Menu A \$48

Oscar Ribeye

Ribeye topped with lump crab meat and béarnaise served with mashed potatoes and asparagus.

Bleu Cheese Herb Crusted Filet

7oz Filet mignon, topped with a blend of bleu cheese and herbs, served with mashed potatoes and sautéed spinach.

Parmesan Peppercorn Filet

7oz Filet mignon, topped with a parmesan peppercorn butter, served with mashed potatoes and green beans.

Macadamia Chicken

Chicken breast crusted with macadamia nuts and topped with a curry sauce, served with sticky rice and asparagus.

Chicken Asiago

Chicken stuffed with lump crab meat, sun-dried tomatoes and asiago cream cheese, breaded and baked, topped with a saffron cream sauce served with rice pilaf and sautéed vegetables.

Tuna Au Poivre

Peppercorn crusted tuna filet, brandy peppercorn cream sauce served with rice pilaf and asparagus.

Thai Salmon

Grilled salmon topped with a thai peanut sauce, served with sticky rice and tempura fried asparagus.

Menu B \$42

"Grille" Ribeye

Marinated Ribeye served with homemade mashed potatoes and green beans.

Flame Grilled Filet Mignon

Beef tenderloin wrapped in apple wood smoked bacon served with homemade mashed potatoes and green beans.

"Winston's" Prime Rib

12 oz. tender, aged, slow roasted prime rib, served with homemade mashed potatoes and green beans.

Chicken Caprese

Grilled chicken breast topped with basil marinated tomatoes and mozzarella, drizzled with balsamic glaze, served with rice pilaf and sautéed spinach.

Chicken Portobello Pasta

Grilled chicken, portobello mushrooms, spinach and sun-dried tomatoes in a sherry garlic cream sauce served over angel hair pasta.

Maryland Style Crab Cakes

Homemade crab cakes served over rice pilaf topped with a tropical fruit relish and cajun remoulade.

Grilled Salmon

Grilled Salmon topped with a sherry tomato cream sauce served with rice pilaf and sautéed vegetables.

Menu C \$36

Rotisserie Chicken

Herb rotisserie roasted half chicken served with homemade mashed potatoes and collards.

Marinated Pork Loin

Marinated pork loin with country ham gravy, served with creamy grits and collards.

London Broil

Marinated flank steak, grilled to order, served with a mushroom demi-glaze and homemade mashed potatoes and sautéed vegetables.

Triple Crown

Beef tenderloin, shrimp, chicken, mushrooms, broccoli, peppers and onions in a ginger teriyaki stir fry sauce served over rice.

Cashew Salmon

Fresh salmon encrusted with cashews and pepper with a lemon-lime beurre blanc, served with rice pilaf and sautéed vegetables.

Chicken Pasta

Grilled chicken, basil and fresh mozzarella in a sun-dried tomato sauce over angel hair pasta.

Shrimp and Grits

Shrimp sautéed with tomatoes, shallots, shiitake mushrooms, basil and apple wood smoked bacon served over creamy grits.