

# SIR WINSTON'S

## R E S T A U R A N T

### APPETIZERS

<b>BEEF TARTARE*</b>	capers, shallots, dijon mustard, brandy, worcestershire, quail egg	<b>15</b>
<b>HOUSE CURED SALMON*</b>	caper, onion, egg, crème fraîche, rye toast	<b>17</b>
<b>CHILLED JUMBO SHRIMP COCKTAIL</b>	atomic cocktail sauce, lemon	<b>18</b>
<b>OYSTERS*</b>	raw, chilled, cocktail sauce & mignonette	
	half dozen	<b>16</b>
	dozen	<b>32</b>
<b>OYSTERS ROCKEFELLER</b>	spinach, béchamel, pernod, hollandaise	<b>17</b>
<b>ESCARGOTS BOURGUIGNON</b>	wine, garlic, butter, shallots, parsley, puff pastry	<b>17</b>
<b>MUSHROOM TART</b>	phyllo crust, tomato coulis, walnuts, balsamic, gorgonzola cheese	<b>16</b>
<b>CLAMS CASINO</b>	butter, pimentos, bacon, shallots, crackers, dry vermouth, herbs	<b>16</b>

### SALADS

<b>CAESAR*</b>	for two, prepared table side	<b>30</b>
<b>WARM SPINACH &amp; BACON</b>	egg, gruyère, almonds, sweet onion, bacon vinaigrette	<b>15</b>
<b>GRILLED ASPARAGUS &amp; LUMP CRAB</b>	scallions, lemon vinaigrette, pistachios	<b>24</b>
<b>PETITE GREENS</b>	watercress, arugula, parsley, mint, pickled onions, pear tomato, radish, almonds, shaved parmesan, tarragon vinaigrette	<b>13</b>

### SOUPS

<b>SIR WINSTON'S LOBSTER BISQUE</b>	crème fraiche	<b>12</b>
<b>FRENCH ONION SOUP</b>	swiss & gruyère gratiné	<b>11</b>

## MAIN COURSES

<b>SEARED MEDALLIONS OF FILET MIGNON ROSSINI</b>	pate, glace di viande, black truffles	<b>46</b>
	add seared foie gras*	<b>21</b>
<b>SIR WINSTON'S BEEF WELLINGTON</b>	pâté campagna, duxelles, puff pastry, glace di viande	<b>50</b>
<b>CHATEAUBRIAND FOR TWO</b>	carved tableside, sauce perigourdine	<b>90</b>
<b>PRIME NEW YORK STEAK</b>	grilled, cippolino onion, peppercorn brandy sauce	<b>48</b>
<b>COLORADO RACK OF LAMB</b>	pistachio crusted, violet mustard, lamb reduction	<b>49</b>
<b>VEAL MEDALLIONS OSCAR</b>	lump crab, asparagus, sauce béarnaise	<b>52</b>
<b>SEARED DIVER SCALLOPS</b>	bacon bard, lemon beurre blanc	<b>48</b>
<b>FRUITTI DI MARE</b>	clams, scallops, shrimp, pancetta, linguinni, butter broth	<b>46</b>
<b>BAKED STUFFED LOBSTER</b>	shrimp, scallops, veloute, vermouth, cracker crust	<b>62</b>
<b>STEELHEAD SALMON</b>	crispy skin, sundried tomato, sunchokes, olive, capers	<b>44</b>
<b>JUMBO STUFFED SHRIMP</b>	lobster & crab, sauce mornay	<b>46</b>
<b>CLASSIC CHICKEN COQ AU VIN</b>	carrots, mushrooms, cipollini onions, new potatoes	<b>42</b>

## SIDES | 9

**ASPARAGUS**  
**FOREST MUSHROOMS**  
**CREAMED CORN**  
**SAUTÉ RAPINI**  
**YUKON MASHED POTATO**  
**POTATO GARFIELD**

**TODD HENDERSON** | EXECUTIVE CHEF

**JULIE CABLAY** | SIR WINSTON'S CHEF

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.\*