

APPETIZERS

CHILLED COLOSSAL SHRIMP

Served with Traditional Cocktail Sauce / 16

CRAB CAKE

Served with Spicy Remoulade / 12

SPICY CALAMARI

Marinated in our Homemade Dry Rub, Golden Fried and served with Lemon and Spicy Remoulade / 12*

STEAMED CLAMS

Fresh Baby Clams Sautéed with Andouille Sausage, Garlic, Onion and White Wine with Garlic Croûtons / 12*

BAKED BRIE

French Brie wrapped in Puff Pastry with Herbed French Bread / 12 Item takes additional cooking time

BAKED FRENCH ONION SOUP / 8

SOUP DU JOUR / 7

ENTRÉES

SEAFOOD PASTA

Shrimp, Scallops, Mussels and Clams in a Tomato Broth served atop Linguini / 28*

PROSCIUTTO WRAPPED CHICKEN

Grilled Chicken wrapped in Prosciutto served with Fingerling Potatoes and Seasonal Vegetables / 24*

WINTUN CHICKEN PASTA

Citrus marinated Chicken served atop Artichoke Hearts, Red Onions, sliced Mushrooms, Olives and Cream / 22*

SPAGHETTI AND MEATBALLS

House made Beef, Pork and Veal with our Marinara Sauce / 22*

DOVER SOLE ALMANDINE

Served with Black Pearl Rice and Seasonal Vegetables in a Meunière sauce / 30

MACADEMIA CRUSTED HALIBUT

Topped with a Mango Buerre Blanc Sauce and served with Black Pearl Rice and Seasonal Vegetables / 31*

BOURBON HONEY CRUSTED SALMON

Served with Sweet Pomme Frits and Seasonal Vegetables / 28*

10oz COLD WATER LOBSTER TAIL

Served with House Vegetables and choice of Starch / Market Price*

COMBINATION ENTRÉES

No Substitutions

Includes choice of Soup Du Jour or Caesar or Wedge Salad

SPAGHETTI AND MEATBALLS, WINTUN CHICKEN PASTA

OR 8oz PRIME RIB 2 for 40

STUFFED PORK CHOP, SEAFOOD PASTA OR

FLAT IRON STEAK 2 for 50

MACADAMIA CRUSTED HALIBUT, LAMB LOIN CHOP

OR FILET MIGNON 2 for 60

SALADS

WEDGE SALAD

Crisp Iceberg Lettuce topped with Applewood Bacon, Bleu Cheese, Grape Tomatoes and Ranch Dressing / 9

CLASSIC CAESAR SALAD

Hearts of Romaine and Sourdough Bread Croûtons / 8

WINTUN SALAD

Sonoma Greens with Bleu Cheese, Candied Walnuts, Tomatoes and Balsamic Dressing / 8

NOR CAL SALAD

Mixed Greens with Bay Shrimp, Tomatoes, Red Onions, Carrots, Egg, Bleu Cheese and Avocado / 14

WINTUN WINTER SALAD

Spinach Salad with Pecans, local Asian Pears, Pomegranate, Cranberries, Feta Cheese and Citrus Vinaigrette / 12

STEAKS & CHOPS

*Steaks are cooked to perfection, topped with compound butter and fried onion straws.
Served with house vegetables and your choice of baked potato, mashed potatoes,
black pearl rice, linguini Alfredo or stuffed hashbrowns.*

LAMB LOIN CHOP

Two Local Lamb T-Bone served with a Brandy Mint Sauce / 33*

STUFFED PORK CHOP

Stuffed with Apples, Peaches and Cornbread topped with an Apple Brandy Maple Sauce / 27*
Please Allow 20 Minutes to Prepare

PRIME RIB 8oz / 25* or 12oz / 30*

HERB MARINATED FLAT IRON STEAK 10oz / 25*

NEW YORK STRIP 14oz / 32*

RIB EYE 14oz / 33*

FILET MIGNON 8oz / 30* / Wrapped in Bacon / 32*

BONELESS SHORT RIB

Topped with Chimichurri and served with Mashed Potatoes / 25*

COMPLIMENT YOUR STEAK

BÉARNAISE / 5 **SAUTÉED SHRIMP** / 10

LOBSTER TAIL 5oz / 15 2nd / 22 **LOBSTER TAIL** 10oz / 35

BLEU CHEESE CRUST / 5 **CRAB CAKE** / 12

SAUTÉED MUSHROOMS / 5 **CARAMELIZED ONIONS** / 5

WINTUN

D I N N E R H O U S E

DESSERTS

CHOCOLATE MOUSSE CAKE

Chocolate cake filled with chocolate
mousse topped with chocolate ganache / 7

PEDRO'S PEANUT BUTTER CAKE

Light peanut butter cake filled with chocolate mousse
filling covered with a whipped peanut butter frosting / 7

BANANA CRÉME PIE

A rich homemade custard covered with
fresh bananas, whipped cream,
caramel sauce and shaved chocolate / 7

APPLE COBBLER CHEESECAKE

Classic house made New York cheesecake, filled
with Apple Cobbler and topped with strudel / 7

PUMPKIN CAKE

Layered pumpkin cake filled and frosted with a light
whipped cinnamon frosting / 7

TURTLE PIE

A classic, layered with caramel, pecans
and chocolate ganache / 7

VANILLA BEAN CRÉME BRÛLÉE

Rich homemade custard flavored with
vanilla beans and a caramelized sugar top / 7
Add Banana / 1

ALSO FEATURING
ESPRESSO / LATTE
& CAPPUCINO

WINTUN

D I N N E R H O U S E

BY THE GLASS

WHITES

	5oz	8oz	Bottle
BUEHLER VINEYARDS White Zinfandel, CA	5	8	22
SISTERHOOD Pinot Grigio, CA	6	9	28
CHÂTEAU ST. MICHELLE Sweet Riesling, CA	6	9	28
CHARLES KRUG Sauvignon Blanc, Napa	6	9	28
CLOS DU BOIS Chardonnay, Napa	7	10	30
RAEBURN Chardonnay, RRV	9	12	40

REDS

	5oz	8oz	Bottle
MARK WEST Pinot Noir, CA	6	9	28
BRAZIN Zinfandel, Lodi	8	11	34
CLINE CASHMERE Red Blend, Sonoma	9	12	38
DYNAMITE Merlot, Central Coast	6	9	28
D'ARENBERG STUMP JUMP Shiraz, South Australia	7	10	32
PURPLE COWBOY Cabernet Sauvignon, CA	8	11	34

==BOTTLE SELECTIONS==

SPARKLING

CRISTALINO BRUT 187ml

Cava, Spain

Bottle

9

PIPER SONOMA

Sparkling Wine, Sonoma

30

WHITES

BON MARCHE

Sauvignon Blanc, Napa Valley

Bottle

30

CAKEBREAD

Sauvignon Blanc, Napa Valley

60

CRUSHER

Viognier, Clarksburg

30

INCOGNITO

White Blend, Lodi

43

GARY FARRELL

Chardonnay, RRV

66

REDS

ETUDE

Pinot Noir, Carneros

Bottle

78

7 DEADLY ZINS

Zinfandel, Lodi

42

SEGHESIO

Zinfandel, Sonoma

48

CACHE CREEK VINEYARDS

Petite Sirah, Lake County

50

WHITEHALL LANE

Merlot, Napa Valley

54

BUEHLER VINEYARDS

Cabernet Sauvignon, Napa Valley

50

CACHE CREEK VINEYARDS

Cabernet Sauvignon, Lake County

55

ROBERT MONDAVI "MAESTRO"

Bordeaux Blend, "50th Anniversary", Napa Valley

75

OPUS ONE

Cabernet Sauvignon, Napa Valley

325