



Appetizers

- Kentucky Antipasto** 10.
Benedictine, Summer Salad, Mustard Cheese,
Pretzel Rods, Lavash
- Seared Scallop** 11.
Mango, Cucumber, Aromatics, Lobster Saffron Broth
with Micro Greens
- Chicken Livers** 9.
Banana Pepper Tartar Sauce, Spicy Hollandaise,
Sweet Chili Sauce
- Shrimp Madagascar** 12.
Green Peppercorn Cream, Tomato, Wilted Spinach
with Demi Glace
- Cola Braised Bacon** 12.
Corn Hoe Cake, Pickled Vegetable, Sesame,
Green Onion, Sorghum Gastrique

Salads

- Grilled Asparagus Salad** 10.
6 Minute Egg, Crisp Country Ham, Parsley,
Lemon Dijon Vinaigrette, Truffle Oil
- Bibb Salad** 8.
Grilled Pineapple, Almonds, Basil, Cranberry,
Lemon Dijon Vinaigrette, Sorghum Gastrique
- Chop Salad with Green Goddess** 8.
Mixed Greens, Roasted Red Pepper, Cucumber,
Black Olive, Bacon, Parmesan Cheese, Onion,
Tomato, Artichoke Heart, Green Goddess
- Wilted Spinach Salad** 9.
Hot Bacon Dressing, Toasted Pecans,
Corn Bread Croutons, Shaved Onion, Orange

Entrée

- Pork Chop** 27.
Kale and Herb Vegetable White Beans
Finished with Bourbon Glaze
- Seabass** 31.
Braised Red Cabbage, Vegetables,
and Mustard Cream
- Beef Filet** 36.
Gruyere Cheese Gratin Potato, Vegetables,
Marchand D'Vin
- Not Brown** 26.
Fried Green Tomatoes, Crab, Shrimp, Mornay
Finished with Bacon, Tomato, Chive
- Vegetarian Stack** 25.
Grilled Marinated Portobello Mushrooms, Vegetable,
Artichoke Heart, Roasted Red Pepper,
Cucumber-Pineapple Salsa, Hummus, Charmoula
- "Mojo Risin"** 36.
Chef's Selection of Seafood Finished with Mojo
Sauce and Lobster Fumet



WINSTON'S
RESTAURANT