



STEAK • SEAFOOD • BOURBON



## Appetizers

Wisconsin Cheese Curds	\$8
Little bites of cheesy heaven, fried to perfection served with buffalo ranch.	
Deviled Eggs w/ Bacon	\$9
Hard boiled eggs cut in half filled with our house made yolk concoction topped with smoked Nueske's bacon.	
 Boneless Chicken Wings	\$9
Tender, Hand breaded and fried to order! Your Choice of Dry Rub or Sauce. House Dry Rub, Lemon Pepper, Buffalo Dry Rub. Sweet BBQ Sauce, Spicy BBQ, Thai Chili, Parmesan Garlic.	
 Potato Skins	\$10
Crispy Potato Skins stuffed full of cheese and bacon, topped with scallions, served with sour cream.	
Spinach Dip	\$10
A rich creamy, cheesy, spinach blend topped with parmesan and served with tortilla chips.	
 Cheesy Crab Nachos	\$13
Our delicious white queso packed full of fresh Blue Crab and veggies, served on top of tortilla chips.	
Fried Crawfish	\$14
Lightly breaded crawfish tails, dusted with our House Dry Rub and served with Stinger Sauce.	
 Crab Rangoon	\$14
A fresh Blue Crab filling in a crispy wonton shell, topped with spicy mayo and Thai Chili make the best appetizer in the Tri-State!	
Wagyu Bacon Jam Sliders	\$14
3 Wagyu beef patties served on brioche slider buns topped with house made bacon jam, shredded lettuce, and pepper jack cheese	
Oysters On The Half Shell	(6) \$14
Sweet and briny straight from the Chesapeake Bay, served with cocktail sauce, horseradish, and a lemon wedge.	
	(12) \$25

## Surf “n” Turf

All come with 2 signature sides or add a premium for \$1 per side.

### Filet Medallions (4oz) paired w/ the following:

Bourbon BBQ Shrimp Skewer	\$24
A grilled bourbon BBQ shrimp skewer	
Bourbon Glazed Salmon	\$26
A 4oz bourbon glazed salmon	
Ahi Tuna	\$26
Tuna pan seared and grilled to perfection	
Skewered Citrus Scallops	\$28
A grilled and seasoned scallops skewer	
Snow Crab Cluster	\$29
One cluster of steamed snow crab	
 Lobster Tail	\$34
One grilled lobster tail and clarified butter	



## Steak

All our Steaks are Hand-Cut In-House Certified Angus Beef. All come with 2 signature sides or add a premium for \$1 per side.



Flank Churrasco	\$26	Ribeye 16oz	\$36
10 oz flank steak thinly sliced, grilled, and finished with a flavorful zesty Chimichurri sauce.		Immersed in our “W” marinade. Perfectly marbled and grilled to perfection.	
NY Strip 12oz	\$28		
A 12 oz cut generously seasoned in our signature house dry rub.			

## Filets



All come with 2 signature sides or add a premium for \$1 per side.

 Filet Mignon Medallions	\$20	Herb Crusted Filet	\$38
3 – 2oz petite filets basted in our signature “W” marinade.		An 8oz center cut, finished with a garlic and herb infused crust.	
 Filet Mignon	\$35	Kentucky Shroom	\$38
8oz tender Filet generously seasoned in our signature house dry rub.		8oz center cut, smothered with sauteed mushrooms in a sweet and savory bourbon glaze.	
 Filet au Poivre	\$38	My Boy Bleu	\$38
8oz cast iron peppercorn filet served with a side of Jamaican jerk butter.		8oz center cut, topped with our “W” rich and tangy blue cheese butter.	



**BEST DEAL IN TOWN!!!!**  
**\$20 FILET MEDALLIONS**  
6oz of our Daily Hand-Cut Steaks for the best value in Appalachia! Served with 2 signature sides.  
**Try One Today!**

## Seafood

All come with 2 signature sides or add a premium for \$1 per side.

Fried Haddock	\$16	 Bourbon Salmon w/ Fried Onion Straws	\$26
Light flaky white fish hand breaded served with our freshly made tartar sauce.		Salmon coated in our signature bourbon marinade, topped w/ fried onion straws, finished w/ our house glaze.	
 Shrimp Dinner	\$19	Skewered Citrus Scallops	\$29
(Fried or Grilled Bourbon BBQ) 10 jumbo shrimp hand breaded and deep fried. Or try it grilled and coated in our Bourbon BBQ glaze! Served with cocktail sauce.		2 skewers seasoned and grilled to perfection then finished with our lemon butter sauce	
Blackened Tilapia w/ Jerk Lemon Shrimp	\$22	Ahi Tuna Steak	\$26
Seared blackened tilapia topped with sauteed blackened shrimp with tomatoes & onions finished w/ our jerk lemon butter.		Blackened and seared to medium rare, drizzled with wasabi cream and serrano.	
Tropical Mahi	\$24	Snow Crab Legs	\$29
Blackened Mahi topped with our tropical mango salsa.		1lb. Steamed to order, served with clarified butter.	
Rainbow Trout	\$24	 Captain's Platter	\$36
Pan seared to perfection and finished with lemon butter.		[Scallops, Shrimp, Fish & Crab Cluster] (Choice of Fried or Grilled) fish, shrimp, scallops, and snow crab cluster served with cocktail sauce and tartar sauce.	





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## Sandwiches

All come w/ 1 signature side or a premium side for \$1 more.

Buffalo Chicken Sandwich	\$12	Cheeseburger	\$12
Breaded and fried chicken breast dipped in buffalo sauce, served with lettuce, tomato, and choice of ranch or bleu cheese.		Half Pound Fresh Angus Beef w/ your choice of Cheese	
Cheesesteak	\$13	Western Burger	\$14
Thinly sliced ribeye, grilled with onions, mushrooms and white American cheese.		White American cheese, bacon, BBQ sauce, and an onion ring.	
Caribbean Tacos	\$14	Spicy Smokehouse Burger	\$14
Your choice of mahi, shrimp, or chicken. Three flour tortillas filled with Mango salsa, cabbage, and finished with a wasabi cream sauce.		Pepper jack cheese, onion straws, and fried jalapenos.	
Blue Ribbon Chicken Sandwich	\$14	Bacon Avocado Burger	\$14
A grilled chicken breast topped with ham, provolone cheese, and honey mustard.		White American cheese, sliced avocado, Cajun mayo, and two strips of bacon.	



## Salads & Soups

Soup of the Day	\$6	Mandarin Fusion Salad	\$17
She-Crab Soup	\$7	Your choice of Bourbon Salmon or Ahi Tuna, with salad mix, shredded cabbage, raisins, mandarin oranges, drizzled w/ mandarin dressing and sprinkled with sesame seeds.	
Cream based soup, made with sherry and Blue Crab meat.		Blackened Shrimp or Chicken	
“Winchester” House Salad	\$8	Caesar Salad	\$17
Your choice of dressing.		Your choice of protein (shrimp or chicken)	
Caesar Salad	\$8		
Crisp romaine lettuce, tossed in caesar dressing, topped with croutons and parmesan cheese.			
Buffalo Chicken Salad	\$15		
Diced fried chicken spun in buffalo sauce laid on a bed of salad mix, diced tomatoes, cucumbers, bacon, and shredded jack cheese.			



## Pastas

Our pastas are made w/ linguine and served w/ garlic toast.

Primavera	\$12
– Add Chicken	\$16
White wine cream sauce, red peppers, green peppers, squash, zucchini, mushrooms, onions, and a basil garnish.	
Cajun Chicken	\$16
Blackened chicken and a Cajun garlic cream sauce with onions and tomatoes.	
Shrimp Scampi	\$18
Sauteed shrimp finished in a house made scampi butter.	
Chicken Piccata	\$18
Chicken breast lightly breaded and sauteed, finished with our lemon butter caper sauce.	
Chicken Parmesan	\$18
Chicken breast tossed in a breadcrumb crust, topped with marinara and a blend of parmesan and mozzarella cheese.	
Bayou Crawfish	\$19
Cajun crawfish, tossed in a Diablo sauce.	



## Happy HOURS

Everyday 3PM-6PM  
\$2.50 Domestic Drafts  
\$2.50 House Glass Wines  
\$4.00 Bourbon Slushy

50% off Winchester Signature Cocktail Menu  
50% off Appetizers



## Sides

Signature Sides	\$3	Premium Sides	\$4
French Fries		Loaded Baked Potato	
Baked Potato		W Potato Croquettes	
W Garlic Green Beans		Roasted Sweet Potatoes	
W Fried Corn on the Cob		Asparagus	
Vegetable Medley		Black Beans & Rice	
House Salad		Steak Fries	
Caesar Salad		Steamed Broccoli	