

Vintage

COLD APPETIZERS

Chilled Jumbo Shrimp 16

Poached in Aromatics, served with Horseradish
Cocktail Sauce and Lemon

Olympia Oysters on the Half Shell 14

Six freshly shucked Pacific Oysters with Choice of
Cocktail Sauce, Mignonette Sauce, and Lemon

Roasted Beet and Goat Cheese 12

Roasted Tricolor Beets, Arugula, Caramelized Walnut,
Goat Cheese, Walnut Oil and Sherry Vinaigrette

Seafood Platter on Ice 34

Lobster Medallions, Jumbo Prawns, King Crab Legs,
Pacific Oysters served with Continental Sauce

HOT APPETIZERS

Chicken Osso Buco 12

Stilton and Port Wine Sauce

Grilled Asparagus Spears 14

with Prosciutto and Fried Poached Egg

Crispy Calamari 12

Crispy fried, served with Cherry Pepper Aioli
and Spicy Marinara

Mussels Mariniere 14

Prince Edward Island Mussels with
White Wine, Garlic, Thyme, Parsley and Butter

Jumbo Lump Crab Cake 14

Lemon Aioli

SOUPS

Onion Soup Gratinée 9

Savory Broth, Croutons, Gruyère and Emmental Cheeses

New England Clam Chowder 10

Young Pacific Clams, Potato, White Wine with a touch of Cream

SALADS

The Wedge 11

Iceberg Lettuce, Tomato, Red Onion,
Applewood Smoked Bacon and Bleu Cheese Dressing

Heirloom Tomato and Red Onion 12

Thick Cuts served with Crumbled Bleu Cheese and choice of
Vinaigrette or Blue Cheese Dressing

Classic Caesar Salad 12

Crisp Romaine Hearts, Shaved Parmesan Reggiano,
White Anchovies and Seasoned Croutons

Spinach Salad 13

Fresh Baby Spinach, Chopped Hard-Boiled Egg, Applewood
Smoked Bacon, Chopped Red Onion and Sherry Vinaigrette

PREMIUM BEEF SELECTIONS *

Vintage proudly serves "All Natural", Hand Cut USDA Certified Grain Fed Angus Beef

Filet Mignon, eight ounce 29 ten ounce 36

PRIME New York Strip, twelve ounce 34

Bone in Rib Eye twenty ounce 48

Porterhouse twenty four ounce 54

Surf and Turf 57

Beef Tenderloin and Maine Lobster
with Drawn Butter and Peppercorn Sauce

Slow Roasted Prime Rib

Served with Au Jus

Regular Cut, twelve ounce 29 Large Cut, sixteen ounce 38

Add Shrimp to Any Steak

Add 3 Jumbo Grilled Shrimp 15

SEAFOOD

Linguine and Shrimp Scampi 26

Succulent White Shrimp, Fresh Garlic, Butter,
Lemon and White Wine

Roasted Halibut 33

Soy and White Wine Butter Sauce, Fried Shallots
and Yukon Gold Mash

Cedar Plank Salmon 29

Filet of Pacific Salmon grilled on cedar wood and served with Warm Shitake and Ginger Vinaigrette

CHOPS & POULTRY

Pork Porterhouse Chop 32

Caramelized Apple and Whole Mustard Chutney

Free Range Chicken Breast 27

Parmesan Crust, Roast Shallots and Au Jus

Domestic Rack of Lamb 41

Marinated in Garlic, Thyme and Balsamic

SIDES

Perfect for Sharing 8

Corn Custard Brulee, Grilled Asparagus, Creamed Spinach, Wild Mushroom Medley,
Yukon Gold Mashed Potato, Jumbo Baked Potato,

Shoe String French Fried Potatoes with Parmesan, Rosemary and Truffle Oil

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness,
especially if you have a medical condition. 18% gratuity will be added to parties of eight or more