

Vintage

STEAKHOUSE

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 Lollipops 12

Stilton and Port Wine Sauce

Grilled Asparagus Spears 14

with Prosciutto and 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

French Onion Soup 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 Caprese Prosciutto 14

*Slices of Heirloom Tomato & Fresh Buffalo Mozzarella on Arugula
Tossed in Sherry Vinaigrette topped with Basil & Prosciutto*

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 Lobster Tail
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*

Chef's Daily Seafood Selection MKT \$\$

*Fresh Caught Seafood, Please Ask Your Server
For A Detailed Description*

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. 20% gratuity will be added to parties of six or more*