

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, Poached Egg and Truffle Vinaigrette

Crispy Calamari 12

Crispy fried, served with Cherry Pepper Aioli and Spicy Marinara

Mussels Mariniere 14

Prince Edward Island Mussels with White Wine, Garlic, Shallots, 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 Salad with Prosciutto 14

Slices of Heirloom Tomato & Fresh Buffalo Mozzarella on Arugula, tossed in Sherry Vinaigrette topped with Basil and Prosciutto

Spinach Salad 13

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

Classic Caesar Salad 12

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

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*

Porterhouse, *twenty four ounce 54*

Bone in Rib Eye, *twenty ounce 48*

Surf and Turf 57

6oz Filet with Fresh Maine Lobster ~ Béarnaise and Peppercorn Sauce

Slow Roasted Prime Rib,

Served with Au Jus

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

CHOPS & POULTRY

Free Range Chicken Breast 27

Parmesan Crust, Roast Shallots and Au Jus

Domestic Rack of Lamb 39

Marinated in Garlic, Thyme and Balsamic

Pork Porterhouse Chop 32

Caramelized Apple and Whole Mustard Chutney

SEAFOOD

Linguine and Shrimp Scampi 26

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

Cedar Plank Salmon 29

Filet of Pacific Salmon grilled on cedar wood and served with

Warm Shitake and Ginger Vinaigrette

Chef's Daily Seafood Selection MKT Price

Please ask your server for a detailed description of our Fresh Caught Seafood.

SIDES

Perfect for Sharing 8

Corn Custard Brulee, Grilled Asparagus, Creamed Spinach, Wild Mushroom Medley,

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

Yukon Gold Mashed Potato, Jumbo Baked Potato

DESSERTS

8

Crème Brulee

Creamy Tahitian Vanilla, French Custard with Caramelized Sugar Topping

Chocolate Mousse Crème Brulee

Chocolate Mousse and French Custard with Caramelized Sugar Topping

Lemon Meringue Tart

Lemon Custard Topped with Torched Italian Meringue

Cheesecake

Please ask your server for the flavor of the day

Molten Chocolate Fantasy

Dark Milk Chocolate Cake with Vanilla Bean Gelato

Classic Apple Tarte Tatin

Pastry with Caramelized Apples and Vanilla Ice Cream

Ice Cream and Sorbet

Tahitian Vanilla Bean, Salted Caramel, and Rich Chocolate Ice Cream

Mango or Raspberry Sorbet