

Vintage

STEAKHOUSE

APPETIZERS

Chilled Shrimp <i>Preserved Lemon Vinaigrette, Cocktail Sauce</i>	20	❖ Buttermilk Prawn & Shishito Peppers <i>Dijon Sweet Chili Aioli, Micro Cilantro</i>	20
❖ Pacific Oysters <i>Six Freshly Shucked Oysters, Cocktail Sauce, Mignonette Sauce</i>	21	❖ Seafood Tower <i>Six Chilled Shrimp, Six Freshly Shucked Oysters, ½ Pound King Crab, Lobster Tail, Mignonette, Drawn Butter*</i>	Market
Escargot En Croute <i>Herb Butter & Gruyere Garlic Cream Sauce, Puff Pastry Crouton</i>	17	Pork Belly <i>Slow Roasted, Pickled Peppers, Sweet Soy Glazed, Goat Cheese</i>	17
❖ Fried Calamari <i>Cherry Pepper Aioli, Cocktail Sauce</i>	18	Roasted Bone Marrow <i>Roasted Beef Bone Marrow, Smoked Bacon & Bourbon Vinaigrette, Onion Confit & Artisan Toast Points</i>	18
❖ Lump Crab Cakes <i>Citrus Aioli & Crispy Caper Berries</i>	21		

SOUPS

New England Clam Chowder <i>Potato, Celery, Bacon, Onions, Cream</i>	12	French Onion <i>Rich Broth, Carmelized Onions, Sourdough Crouton, Gruyere Cheese</i>	12
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SALADS

❖ The Wedge <i>Iceberg Lettuce, Tomato, Red Onion, Applewood Smoked Bacon, Aged Bleu Cheese, House Made Bleu Cheese Dressing</i>	14	Roasted Pear Salad <i>Roasted Bosc Pears, Candied Walnuts, Wild Arugula, Shaft Blue Cheese & Balsamic Dressing</i>	14
Vintage Caesar <i>Artisan Baby Romaine, Shaved Parmesan, Croutons, Creamy Dressing</i>	14	Kale & Roasted Beet Salad <i>Kale, Dried Cranberries, Roasted Butternut Squash, Roasted Beets, Pepitas, Goat Cheese & Blood Orange Vinaigrette</i>	14

STEAKS

VINTAGE PROUDLY SERVES “ALL NATURAL,” HAND CUT USDA CERTIFIED GRAIN FED BEEF *

Petite Filet <i>Seven Ounce</i>	42	Filet Mignon <i>Twelve Ounce</i>	59
Prime Rib <i>Twelve Ounce Cut, Au Jus, Fresh Horseradish</i>	38	❖ Bone-In Ribeye <i>Twenty Ounce</i>	65
Prime Rib <i>Sixteen Ounce Cut, Au Jus, Fresh Horseradish</i>	48	❖ Prime Porterhouse <i>Thirty-Two Ounce</i>	98
Prime New York <i>Fourteen Ounce</i>	55	Tomahawk <i>Forty Ounce</i>	145

VINTAGE ENTRÉES

Steamed King Crab Legs <i>Drawn Butter & Grilled Lemon</i>	Market	Seared Day Boat Scallops <i>Coconut Black Rice, Squash Puree, Tropical Fruit Relish</i>	40
❖ Surf & Turf <i>Seven Ounce Filet Mignon, Eight Ounce Atlantic Lobster Tail*</i>	79	Sweet Tamari Glazed Salmon <i>Crimini & Shiitake Mushrooms, Broccolini*</i>	38
❖ Vintage Surf & Turf <i>Twelve Ounce Filet Mignon, Eight Ounce Atlantic Lobster Tail*</i>	98	Pan Roasted Halibut <i>Vanilla-Saffron Lobster Broth, Black Beluga Lentils, Crispy Prosciutto</i>	42
Superior Farm’s Lamb Chops <i>Garlic Mashed Potatoes, Pomegranate-Cranberry Port Wine Demi</i>	51	Seafood Stew <i>Shrimp, Salmon, Clams, Tuna & Scallops, Steamed in a Spicy Coconut Broth, with Roasted Bell Peppers, Mushrooms, Cilantro, Scallions & Udon Noodles</i>	43
Mary’s Pan Roasted Chicken Breast <i>Garlic Mashed Potatoes, Porcini Mushroom Cream Sauce</i>	36	South West Veal Chop <i>Garlic Mashed Potatoes, Mushroom Sauce</i>	55
Kurobuta Pork <i>Brown Sugar & Molasses Brined, Yukon Mashed Potatoes, served with a Roasted Apple-Cranberry Bourbon Chutney</i>	40	Braised Beef Short Rib <i>Root Vegetable Puree, Cilantro Gremolata, Crispy Parsnips</i>	39

ENTRÉE ADDITIONS

Vintage Signature Butter <i>Roasted Garlic, Fresh Herbs, Spices, Horseradish</i>	5	Oscar Style <i>Jumbo Lump Crab, Asparagus, Béarnaise Sauce</i>	15
Torched Gorgonzola <i>Carmelized Onions</i>	6	Peppercorn or Béarnaise Sauce	6

SIDES

Potatoes <i>Choice of: Garlic Mashed or Smoked Cheddar Scallops</i>	10	❖ Lobster Mac & Cheese <i>Half Lobster Tail Meat*</i>	25
Vegetables <i>Choice of: Grilled Asparagus, Broccolini, or Maple Sugar Crispy Brussels Sprouts with Bacon</i>	12	Wild Mushroom Medley <i>Marsala & Garlic Butter</i>	15
Wild Mushroom Risotto <i>Italian Arborio rice, White Truffle Oil, & Grated Parmesan Regiano Parmesan Cheese</i>	15	Vintage Creamed Spinach <i>Butter, Onions, Garlic & Cream Italian Cheeses</i>	12
Tempura Style Green Beans <i>Dijon Sweet Chili Aioli</i>	12	Loaded Jumbo Baked Potato <i>Sour Cream, Whipped Butter, Green Onions, Smoked Bacon & Cheddar Cheese</i>	15

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 foodborne illness, especially if you have a medical condition. A 20% gratuity will be added to parties of six or more.

❖ Signature Favorites

BEER

House Selection <i>Budweiser, Coors, Modelo Especial, Heineken, Estrella Damm, Paulaner Original Munich, Guinness</i>	8	Crafts <i>Firestone 805, SLO Brew Cali-Squeeze Blood Orange Hefe, Heretic IPA, Lagunitas IPA, Young Chocolate Stout, Chimay Red</i>	9
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CLASSIC COCKTAILS

Kir Royale <i>Biancavig Prosecco & Cartron Crème de Cassis</i>	15	Side Car <i>Hennessey Privilege Cognac, Cointreau, Lemon Juice</i>	16
Manhattan <i>Suntory Hibiki, Carpano Antica Vermouth, Angostura Bitter</i>	16	Cosmopolitan <i>Ketel One Vodka, Cointreau, Cranberry Juice, Lime Juice</i>	15
Whiskey Sour <i>Makers 46, Lemon Juice, Lime Juice & Natural Syrup</i>	16	Old Fashion Classique <i>Makers 46, Natural Syrup, Angostura Bitter</i>	16
Martini <i>Bombay Sapphire Gin, Martini Rossi Dry</i>	15	Old Fashion Summit <i>12 Year Whistlepig Rye Whiskey, Natural Syrup, Angostura Bitters</i>	25
Negroni <i>Beefeater Gin, Campari, Carpano Antica</i>	15		

NON-ALCOHOLIC COCKTAILS

Mango POW WOW <i>Mango, Coconut Cream, Coconut Water, Lime Juice</i>	15	Mango Fizz <i>Mango Juice, Lemon Juice, Sparkling Water</i>	15
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VINTAGE ORIGINALS

Spicy Picayune <i>Jalapeno infused Patron Silver Tequila, Cointreau, Agave, & Lime Juice</i>	16	Rancheria Twist <i>Casamigos Blanco, St. Germaine, Lime, Grapefruit, Tajin</i>	15
Raspberry Lemon Drop <i>Absolut Vodka, Fresh Raspberries, Orange Liquor, Fresh Lemon Juice</i>	16	Chukchansi Gold <i>Herradura Tequila, Chambord, Nutmeg, Cream</i>	18
Lucky Lane Paradise <i>Ketel One, Triple Sec, Orgeat, Strawberries, & Lime - Sparkling or Still option</i>	15	Blackjack Classique <i>Basil-Hayden, Khalua, Cointreau, Lemon Juice</i>	18
Hil-le <i>Ciroc Pineapple Vodka, Hibiscus Tea Reduction, Monk Fruit, & Lime</i>	16	Blackjack Summit <i>Whistlepig 12 years, Cointreau, Khalua, Brucato Amaro, & Lemon Juice</i>	30

WINES BY THE GLASS
SPARKLING

Biancavig, Prosecco <i>Italy</i>	14	Chandon Brut Classic <i>California (187ml)</i>	13
Moet Chandon <i>Imperial Brut, France (187ml)</i>	17	Daou, Discovery Rose <i>2022, Paso Robles, CA</i>	13

ALTERNATIVE WHITES

Matanzas Creek, Sauvignon Blanc <i>2021 Alexander, Valley, CA</i>	12	Bodega De Edgar, 2021 Albarino, Paso Robles, CA	15
La Spinetta, Moscato d’ASTI <i>Bricco Quaglia</i>	14	Honic, Sauvignon Blanc <i>2021, Rutherford, CA</i>	16
Halter Ranch, 2021 Grenache Blanc, Paso Robles, CA	14		

CHARDONNAY

Sandhi <i>2021, Central Coast, CA</i>	15	Pence <i>Estate 2020, Santa Rita Hills, CA</i>	16
Rombauer <i>2021, Carneros, CA</i>	18	Bold 2020, Monterey, CA	15

PINOT NOIR

Pence, Estate Pinot Noir <i>2020, Santa Rita Hills, CA</i>	16	Bella Glos Clark & Telephone <i>2021, Santa Maria, CA</i>	18
Bold 2021, Monterey, CA	17		

MERLOT

Barnard Griffin, 2021, Columbia Valley	12
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CABERNET SAUVIGNON

Justin <i>2019, Paso Robles, CA</i>	16	Austin Hope <i>2021, Paso Robles, CA</i>	22
Poco A Poco <i>2020, Sonoma, CA</i>	14	Bold 2021, Paso Robles, CA	17

SPECIALTY REDS

Presquile Gamay <i>2021, Santa Maria, CA</i>	16	Dashe Cellars Zinfandel <i>2021, Alameda, CA</i>	13
Cry Baby Petite Syrah <i>2017, Paso Robles, CA</i>	11		

3 OZ. SAMPLINGS OF THE ABOVE LISTED WINES

Sampler of 3 Red Wines	25	Sampler of 3 White Wines	22	Sampler of 3 Mixed Varietal Wines	25
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ULTRA PREMIUM WINES BY THE GLASS
ENOMATIC CRUVENET

	1 oz.	3 oz.	6 oz.		1 oz.	3 oz.	6 oz.
Opus One Overture <i>Boudreaux Blend, NV</i>	10	30	60	Justin Isoceles <i>Cabernet Sauvignon 2018, Paso Robles</i>	6	18	36
Joseph Phelps Insignia <i>Cabernet Sauvignon 2015</i>	13	39	78	Caymus Special Selection <i>2018, Napa Valley</i>	20	60	80
Quintessa <i>Cabernet Sauvignon 2019, Napa Valley</i>	12	36	72	Chev <i>Pinot Noir 2019, Russian River</i>	5	15	30

