

Vintage

STEAKHOUSE

APPETIZERS

Chilled Shrimp <i>Preserved Lemon Vinaigrette, Cocktail Sauce</i>	20	❖ Buttermilk Prawn & Shishito Peppers	20
❖ Pacific Oysters <i>Six Freshly Shucked Oysters, Cocktail Sauce, Mignonette Sauce, Granita*</i>	21	<i>Dijon Sweet Chili Aioli</i>	
Escargot En Crouete <i>Herb Butter & Gruyere Garlic Cream Sauce, Puff Pastry Crouton</i>	17	❖ Seafood Tower <i>Six Chilled Shrimp, Six Freshly Shucked Oysters, 1/2 Pound King Crab, Lobster Tail, Mignonette, Drawn Butter*</i>	Market
❖ Fried Calamari <i>Cherry pepper aioli, Cocktail Sauce</i>	18	Pork Belly <i>Slow Roasted, Pickled Peppers, Sweet Soy Glazed, Goat Cheese Cheve</i>	16
❖ Jumbo Lump Crab Cakes <i>Pickled Onion, Avocado, Fresno Chili, Creamy Grain Mustard</i>	19		

SOUPS

New England Clam Chowder <i>Potato, Celery, 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	Spinach Salad <i>Pumpkin Spiced Pecans, Asian Pears, Roasted Butternut Squash, Quinoa, Honey Mustard Dressing</i>	14
Vintage Caesar <i>Artisan Baby Romaine, Shaved Parmesan, Croutons, Creamy Dressing</i>	13	Gem Lettuce <i>Avocado, Applewood Smoked Bacon, Vine Ripe Tomato, Sheep's Milk Feta, Shaved Red Onion</i>	14

STEAKS

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

Petite Filet <i>Seven Ounce</i>	40	Filet Mignon <i>Twelve Ounce</i>	50
Prime Rib <i>Twelve Ounce Cut, Au Jus, Fresh Horseradish</i>	35	❖ Bone-In Ribeye <i>Twenty Ounce</i>	60
Prime Rib <i>Sixteen Ounce Cut, Au Jus, Fresh Horseradish</i>	45	❖ Prime Porterhouse <i>Thirty-Two Ounce</i>	75
Prime New York <i>Fourteen Ounce</i>	45		

VINTAGE ENTÉES

Surf & Turf <i>Seven Ounce Filet Mignon, Eight Ounce Atlantic Lobster Tail*</i>	75	Double Cut Pork Chops <i>Apple Cider Balsamic Brine, Roasted Apple Butter*</i>	38
❖ Vintage Surf & Turf <i>Twelve Ounce Filet Mignon, Eight Ounce Atlantic Lobster Tail*</i>	95	Sweet Tamari Glazed Salmon <i>Crimini & Shiitake Mushrooms, Broccolini*</i>	38
❖ Noisettes of Lamb <i>Garlic Mashed Potatoes, Pomegranate Port Demi Glace*</i>	45	Chef's Daily Seafood Selection	Market
Roast Chicken Breast <i>Whole Grain Mustard Béchamel, Garlic Mashed Potatoes</i>	35	<i>Fresh, Caught*</i>	

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		

SIDES

Potatoes <i>Choice of: Garlic Mash, Jumbo Baked, Smoked Cheddar Scallop</i>	9	❖ Lobster Mac & Cheese <i>Half Lobster Tail Meat*</i>	25
Vegetables <i>Choice of: Grilled Asparagus, Broccolini, Maple Sugar Crispy Brussels Sproutse</i>	11	Wild Mushroom Medley <i>Marsala & Garlic Butter</i>	15
Wild Mushroom Pilaf	11	Vintage Creamed Spinach <i>Butter, Onions, Garlic & Cream Italian Cheeses</i>	12

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

❖ Signature Favorites

BEER

From Here *Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra, Miller Lite, MGD, Odouls* **5**

From There *Corona, Corona Lite, Dos XX, Guinness, Heineken, Modelo Especial, Stella Artois* **6**

Our Crafts *Blue Moon, Firestone 805, Lagunitas IPA, Sam Adams, Sierra Nevada, SLO Brew Cali-Squeeze Blood Orange Hefe, Heretic Make America Juicy Again IPA* **7**

COCKTAILS

Anticuario *Casa Amigo Reposado, Orange Bitters, Brown Sugar, Angostura* **13**

Raspberry Lemon Drop *Titos Vodka, Fresh Raspberries, Orange Liqueur, Fresh Lemon* **13**

The Bermuda *Gosling Black Seal Rum, Pressed Lime, Ginger Beer* **13**

Rose 75 *Sparkling Rose, Tanqueray Dry Gin, Lemon Juice, Rose Water* **13**

The Brooklyn *Makers Mark 46, Luxardo Black Cherry Liqueur, Angostura, Cherry Bitters, Orange Water* **13**

The Carriage *Remi Martin VSOP, Cointreau, Lemon Juice, Sugared Lip* **13**

WINES BY THE GLASS

SPARKLING

Bocelli Prosecco *Italy N.V. (187ml)* **10**

Moet *Imperial Brut* **17**

Chandon Brut Classic *California (187ml)* **10**

ALTERNATIVE WHITES

Honit, Sauvignon Blanc *Rutherford, CA* **11**

J Rickard, Rose *Sonoma, CA* **9**

Matanzas Creek, Sauvignon Blanc *Alexander, Valley, CA* **10**

Opolo, Pinot Gris *PasoRobles, CA* **11**

Tobin James, Moscato *Paso Robles, CA* **10**

Caymus Conundrum, Blend *Rutherford, CA* **11**

CHARDONAY

Cru, Un-Oaked *Madera, CA '16* **11**

Sculpterra *Paso Robles, CA* **14**

Jackson Estate *Rutherford, CA* **14**

Rombauer *Caneros, CA* **16**

PINOT NOIR

Fableist *Paso Robles, CA* **12**

Bella Glos, Clark & Telephone *Rutherford, CA* **18**

Joyce *Monterey, CA* **13**

Wrath *Soledad, CA* **17**

MERLOT

Rutherford Hill *Napa Valley, CA* **11**

Rombauer *Napa Valley, CA* **15**

CABERNET SAUVIGNON

Justin *Paso Robles, CA* **13**

Stonestreet *Alexander Valley, CA* **14**

Adelaida *Paso Robles, CA* **16**

Brave & Maiden *Santa Ynez, CA* **14**

Caymus *Napa Valley, CA* **30**

SPECIALTY REDS

The Prisoner, Zin Blend *Napa Valley, CA* **17**

Cry Baby, Petite Syrah *Paso Robles, CA* **11**

Viceroy, Cru, GSM *Madera, CA* **14**

Stags Leap, Petite Syrah *Napa Valley, CA* **18**

Justin, Isosceles *Paso Robles, CA* **25**

Grey Wolf, Zinfandel *Paso Robles, CA* **13**

Guest are allowed two drinks per hour.

