

# Vintage

## STEAKHOUSE

### APPETIZERS

|                                                                                                    |           |                                                                                                                                             |               |
|----------------------------------------------------------------------------------------------------|-----------|---------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Chilled Shrimp</b> <i>Preserved Lemon Vinaigrette, Cocktail Sauce</i>                           | <b>20</b> | ❖ <b>Buttermilk Prawn &amp; Shishito Peppers</b> <i>Dijon Sweet Chili Aioli, Micro Cilantro</i>                                             | <b>20</b>     |
| ❖ <b>Pacific Oysters</b> <i>Six Freshly Shucked Oysters, Cocktail Sauce, Mignonette Sauce</i>      | <b>21</b> | ❖ <b>Seafood Tower</b> <i>Six Chilled Shrimp, Six Freshly Shucked Oysters, 1/2 Pound King Crab, Lobster Tail, Mignonette, Drawn Butter*</i> | <b>Market</b> |
| <b>Escargot En Croute</b> <i>Herb Butter &amp; Gruyere Garlic Cream Sauce, Puff Pastry Crouton</i> | <b>17</b> | <b>Pork Belly</b> <i>Slow Roasted, Pickled Peppers, Sweet Soy Glazed, Goat Cheese</i>                                                       | <b>17</b>     |
| ❖ <b>Fried Calamari</b> <i>Cherry Pepper Aioli, Cocktail Sauce</i>                                 | <b>18</b> | <b>Roasted Bone Marrow</b> <i>Roasted Beef Bone Marrow, Smoked Bacon &amp; Bourbon Vinaigrette, Onion Confit &amp; Artisan Toast Points</i> | <b>18</b>     |
| ❖ <b>Lump Crab Cakes</b> <i>Citrus Aioli &amp; Crispy Capers Berries</i>                           | <b>21</b> |                                                                                                                                             |               |

### SOUPS

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

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

### STEAKS

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

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

### VINTAGE ENTRÉES

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

### ENTRÉE ADDITIONS

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

### SIDES

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

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

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

CLASSIC COCKTAILS

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

NON-ALCOHOLIC COCKTAILS

|                                                        |           |                                                  |           |
|--------------------------------------------------------|-----------|--------------------------------------------------|-----------|
| <b>Mango POW WOW</b>                                   | <b>15</b> | <b>Mango Fizz</b>                                | <b>15</b> |
| <i>Mango, Coconut Cream, Coconut Water, Lime Juice</i> |           | <i>Mango Juice, Lemon Juice, Sparkling Water</i> |           |

VINTAGE ORIGINALS

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

WINES BY THE GLASS  
SPARKLING

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

ALTERNATIVE WHITES

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

CHARDONNAY

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

PINOT NOIR

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

MERLOT

|                                               |           |
|-----------------------------------------------|-----------|
| <b>Barnard Griffin, 2021, Columbia Valley</b> | <b>12</b> |
|-----------------------------------------------|-----------|

CABERNET SAUVIGNON

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

SPECIALTY REDS

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

3 OZ. SAMPLINGS OF THE ABOVE LISTED WINES

|                               |           |                                 |           |                                          |           |
|-------------------------------|-----------|---------------------------------|-----------|------------------------------------------|-----------|
| <b>Sampler of 3 Red Wines</b> | <b>25</b> | <b>Sampler of 3 White Wines</b> | <b>22</b> | <b>Sampler of 3 Mixed Varietal Wines</b> | <b>25</b> |
|-------------------------------|-----------|---------------------------------|-----------|------------------------------------------|-----------|

ULTRA PREMIUM WINES BY THE GLASS  
ENOMATIC CRUVENET

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

