

# Vintage

## STEAKHOUSE

### APPETIZERS

<b>Escargot En Crouete</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>Baked Brie</b> <i>House Blackberry Jam, French Brie, Puff Pastry, Port Reduction, Pistachio Dust</i>	<b>18</b>
❖ <b>Lump Crab Cakes</b> <i>Citrus Aioli &amp; Crispy Caper Berries</i>	<b>21</b>	❖ <b>Pacific Oysters</b> <i>Six Freshly Shucked Oysters, Cocktail Sauce, Mignonette Sauce</i>	<b>21</b>
❖ <b>Buttermilk Prawn &amp; Shishito Peppers</b> <i>Dijon Sweet Chili Aioli, Micro Cilantro</i>	<b>20</b>	<b>Oysters Rockefeller</b> <i>Half Dozen Pacific Oysters, Spinach, Pernod, Prosciutto, Parmesan and Breadcrumbs</i>	<b>23</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>Chilled Shrimp</b> <i>Preserved Lemon Vinaigrette, Cocktail Sauce</i>	<b>20</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

❖ <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>Summer Citrus Salad</b> <i>Navel Orange Supreme, Local Almonds Bibb Lettuce, Red Wine Vinaigrette, Nasturtium Flower</i>	<b>14</b>
<b>Vintage Caesar</b> <i>Artisan Baby Romaine, Shaved Parmesan, Croutons, Creamy Dressing</i>	<b>14</b>	<b>Watermelon Feta Salad</b> <i>Compressed Watermelon, Cucumber, Shaved Fennel, Rocket Arugula, Feta Cheese, Mint, Honey Lime Dressing</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>Pan Roasted Salmon</b> <i>Fingerling Potato, Cippolini Onion, Bacon Lardón, Corn Beurre Monté</i>	<b>38</b>
❖ <b>Surf &amp; Turf</b> <i>Seven Ounce Filet Mignon, Eight Ounce Atlantic Lobster Tail*</i>	<b>79</b>	<b>Pan Roasted Halibut</b> <i>Pacific Halibut, Roasted Baby Carrots, Carrot Green Vichyssoise, Bed of Sautéed Leeks, Pine Nuts</i>	<b>42</b>
❖ <b>Vintage Surf &amp; Turf</b> <i>Twelve Ounce Filet Mignon, Eight Ounce Atlantic Lobster Tail*</i>	<b>98</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>Superior Farm's Lamb Chops</b> <i>Garlic Mashed Potatoes, Pomegranate-Cranberry Port Wine Demi</i>	<b>51</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>Mary's Pan Roasted Chicken Breast</b> <i>Garlic Mashed Potatoes, Porcini Mushroom Cream Sauce</i>	<b>36</b>		
		<b>Seared Day Boat Scallops</b> <i>Summer Succotash of Piquillo Pepper, Lima Bean, Heirloom Tomato, and Corn, Lemon Beurre Blanc, Pea Shoot</i>	<b>40</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>Avocado Chimichurri</b>	<b>5</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>Haricot Vert Almondine</b> <i>Green Beans, Brown Butter, Parsley, Almond, Lemon</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

**House Selection** *Budweiser Light, Coors Light, Corona, Modelo Especial, Heineken, Stella Damm, Paulaner Original Munich* **8**

**Crafts** *Firestone 805, Sierra Nevada, Lagunitas IPA, SLO Brew Cali-Squeeze Blood Orange Hefe, Young Chocolate stout, Chimay Red, Full Circle Brewery Illa Vanilla, Juicy IPA* **9**

### CLASSIC COCKTAILS

**Chukchansi Elderberry Sour** *Goslings Spiced Rum, La Medida Mezcal, Crème de Cassis, Lemon Juice, Elderberry syrup, Plum & Rhubarb Bitters, Egg White.* **17**

**Paper Plane** *Bulleit Bourbon, Aperol, Amaro Nonino, Lemon Juice* **16**

**Old Fashion Cassique** *Makers 46, Demerara Syrup, Angostura Bitter* **16**

**Old Fashion Summit** *Whistlepig 12 Years, Demerara Syrup, Angostura Bitter* **25**

**Whiskey Sour** *Makers 46, Lemon Juice, Demerara syrup, Egg white* **16**

**Espresso Martini** *Vanilla Absolute, Kahlua, Brucato Woodlands, Simple Syrup, Mole Bitters, Espresso, Egg White* **17**

**Mojito** *Bacardi Rum, Simple Syrup, Lime Juice, Soda Water, Mint* **15**

**Side Car** *Hennessey Privilege Cognac, Cointreau, Lemon Juice* **16**

**Cosmopolitan** *Ketel One Vodka, Cointreau, Cranberry Juice, Lime Juice* **15**

### VINTAGE ORIGINALS

**Spicy Picayune** *Jalapeno infused Patron Silver Tequila, Cointreau, Agave, & Lime Juice* **16**

**Raspberry Lemon Drop** *Absolut Vodka, Fresh Raspberries, Orange Liqour, Fresh Lemon Juice* **16**

**Mr. Nobody** *Chamomile infused Hennessy, Amaro Nonino, Strawberry puree, Lemongrass Syrup, Lemon Juice, Plum Bitters* **18**

**Gin St. Pierre** *Botanist Gin, Aperol, St. Germain, Raspberry Puree, Lime Juice, Ginger Beer* **17**

**Rose Before Bros** *Casa Migos Tequila, Pamplemousse Rose Liqueur, Rose Syrup, Lime Juice, Grapefruit Juice, Soda Water* **18**

**Campfire** *Graham Cracker Infused Knob Creek, Union Mezcal, Cookie Batter Syrup, Mole bitters* **15**

**Rye Tai** *Graham Cracker infused Knob Creek, Gosling Spiced Rum, Orgeat, & Lime Juice* **16**

**The Jimmy Drink** *In memory of our beloved James Hall Whistle pig 10 year, Dry Vermouth, Brucato Chaparral, Luxardo Bianco, Orange & Plum Bitters* **20**

### NON-ALCOHOLIC COCKTAILS

**Mango Powwow** *Mango, Coconut Cream, Coconut Water, Lime Juice* **15**

**Mango Fizz** *Mango Juice, Lemon Juice, Sparkling Water* **15**

**Chukchansi Elderberry Fizz** *Elderberry Syrup, Lime Juice, Sparkling Water, Ginger Beer* **15**

### WINES BY THE GLASS

#### SPARKLING

**S. Osvaldo**, *Prosecco, Veneto, Italy* **14**

**La Spinetta Moscato**, *d'ASTI Bricco Quaglia, CA* **14**

**Moet**, *Imperial Brut, France (187ml)* **17**

**Chandon Brut Classic**, *California (187ml)* **13**

#### ALTERNATIVE WHITES

**Oynos**, *Pinot Grigio 2022, Sicily Italy* **11**

**Honig**, *Sauvignon Blanc Rutherford, CA* **16**

**Matanzas Creek**, *Sauvignon Blanc Alexander, Valley, CA* **12**

#### CHARDONNAY

**Pence**, *2020, Santa Rita Hills* **16**

**Sandhi**, *2021, Central Coast* **15**

**Rombauer**, *Carneros, CA* **18**

#### ROSE

**Daou**, *2022, Discovery Rose, Paso Robles* **13**

**Arca Nova**, *2022,, Rose, Portugal* **9**

#### PINOT NOIR

**Bold 2021**, *Monterey, CA* **17**

**Pence**, *Estate Pinot Noir 2020, Santa Rita Hills* **16**

**Bella Glos**, *2021, Clark & Telephone, Santa Maria, CA* **18**

#### MERLOT

**Saddleback**, *2020, Oakville, Napa Valley, CA* **20**

**Barnard Griffin**, *2021, Columbia Valley* **12**

#### CABERNET SAUVIGNON

**Justin**, *2019, Paso Robles, CA* **16**

**Bold 2021**, *Paso Robles, CA* **17**

**Poco A Poco**, *2020, Sonoma, CA* **14**

**Austin Hope**, *2021, Paso Robles, CA* **22**

#### SPECIALTY REDS

**Calathus**, *2018 Malbec, Uco Valley Mendoza, Argentina* **13**

**Mettler**, *2020 Petite Syrah, Lodi, CA* **15**

**Mettler**, *2020 Zinfandel, Lodi, CA* **15**

### WINE SAMPLERS OPTIONS

**Sampler of Three Red Wines** **25**

**Sampler of Three White Wines** **25**

**Sampler of Three Mix Wines** **25**

