

Vintage

STEAKHOUSE

APPETIZERS

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	Baked Brie <i>House Blackberry Jam, French Brie, Puff Pastry, Port Reduction, Pistachio Dust</i>	18
❖ Lump Crab Cakes <i>Citrus Aioli & Crispy Caper Berries</i>	21	❖ Pacific Oysters <i>Six Freshly Shucked Oysters, Cocktail Sauce, Mignonette Sauce</i>	21
❖ Buttermilk Prawn & Shishito Peppers	20	Oysters Rockefeller <i>Half Dozen Pacific Oysters, Spinach, Pernod, Prosciutto, Parmesan and Breadcrumbs</i>	23
❖ Seafood Tower <i>Six Chilled Shrimp, Six Freshly Shucked Oysters, 1/2 Pound King Crab, Lobster Tail, Mignonette, Drawn Butter*</i>	Market	Chilled Shrimp <i>Preserved Lemon Vinaigrette, Cocktail Sauce</i>	20

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	Winter Chicory Salad <i>Endive, Radicchio, Pickled Asian Pear, Walnuts, Roquefort Cheese, Poppy Seed Dressing</i>	14
Vintage Caesar <i>Artisan Baby Romaine, Shaved Parmesan, Croutons, Creamy Dressing</i>	14	Spinach Salad <i>Smoked Bacon Vinaigrette, Shaved Kohlrabi, Avocado Mousse, Quail Egg, Crispy Shallots</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	Market	❖ Vintage Surf & Turf <i>Twelve Ounce Filet Mignon, Eight Ounce Atlantic Lobster Tail</i>	98
❖ Surf & Turf <i>Seven Ounce Filet Mignon, Eight Ounce Atlantic Lobster Tail</i>	79	Superior Farm's Lamb Chops <i>Garlic Mashed Potatoes, Pomegranate-Cranberry Port Wine Demi</i>	51
King Crab Fettuccini <i>Snow Pea, Mint Cream, Parmesan, Bread Crumbs</i>	43	Pan Roasted Halibut <i>Pacific Halibut, Roasted Baby Carrots, Carrot Green Vichyssoise, Bed of Sauteed Leeks, Pine Nuts</i>	42
Kurobuta Pork <i>Brown Sugar & Molasses Brined, Yukon Mashed Potatoes, Served with a Roasted Apple-Cranberry Bourbon Chutney</i>	40	Short Rib <i>Root Vegetable Puree, Roasted Fuji Apple, Bacon Lardon, Brussel Sprouts</i>	40
Pan Roasted Salmon <i>Fingerling Potatoes, Broccolini, Purple Mustard Beurre Rouge</i>	38	Mary's Pan Roasted Chicken Breast	36

ENTRÉE ADDITIONS

Oscar Style <i>Jumbo Lump Crab, Asparagus, Bearnaise Sauce</i>	15	Peppercorn or Bearnaise Sauce	6
Vintage Signature Butter <i>Roasted Garlic, Fresh Herbs, Spices, Horseradish</i>	5	Torched Gorgonzola <i>Carmelized Onions</i>	6
		Avocado Chimichurri	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
Haricot Vert Almondine <i>Green Beans, Brown Butter, Parsley, Almond, Lemon</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 *Budweiser Light, Coors Light, Corona, Modelo Especial, Heineken, Stella Damm* **8**

Crafts *Firestone 805, Sierra Nevada, Lagunitas IPA, SLO Brew Cali-Squeeze Blood Orange Hefe, Young Chocolate stout, Chimay Red* **9**

MARTINIS

Straight Up — Dry — Dirty — Filthy — Gibson **16**

CLASSIC COCKTAILS

Chukchansi Collins *Botanist Gin, Lime, Simple Syrup, Elderberry, Pomegranate Juice* **16**

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

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

Espresso Martini *Vanilla Absolute, Kahlua, Brucato Woodlands, Simple Syrup, Mole Bitters, Espresso, Egg White* **16**

Irish Coffee *Irish Whiskey, Demerara, Coffee* **15**

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

VINTAGE ORIGINALS

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

The Happy Wanderer *Whiskey Infusion of Apple, Pear, & Cinnamon, Pineapple Juice, Cinnamon Syrup, Lime, Fernet* **16**

Christmas of 76 *Elijah Craig Rye Whiskey, Lemon, Simple Syrup, Cranberry, Champagne, Rosemary* **16**

Winter is Coming *Elijah Craig Rye, Cognac Hennessy, Cinnamon Syrup, Apple Cider, Lemon, Dehydrated Apple* **18**

1000 New Faces *Spirit of Choice, Style of Choice* **18**

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**

Winter Fizz *Pomegranate Juice, Lemon Juice, Sparkling Water* **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

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

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

CHARDONNAY

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

Pence, 2022 Estate, 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, 2021, Paso Robles, CA **16**

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

Austin Hope, 2021, Paso Robles, CA

22

SPECIALTY REDS

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

Mettler, 2020 Petite Sirah, 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**

