

Vintage STEAKHOUSE

APPETIZERS

Pork Belly	<i>Spicy Apricot Jam, Peach & Sweet Pepper Pickled, Soy Glazed</i>	18
❖ Fried Calamari	<i>Misto Fried Calamari, Preserved Lemon Aioli, Cocktail Sauce</i>	18
Escargot	<i>Escargot, Gruyere, Herbs, Garlic Lemon Butter</i>	18
* Tuna Sashimi Daikon Carpaccio	<i>Pickled Daikon, Lemon Oil, Ponzu</i>	18
Jumbo Shrimp Cocktail	<i>Seaweed Salad, Lemon Aioli, Margarita Cocktail Sauce</i>	20
❖ Lump Crab Cake	<i>Paprika Oil, Chive Puree, Whole Grain Dijon Mustard Beurre Blanc</i>	22
❖ Buttermilk Prawn & Shishito Peppers	<i>Dijon Sweet Chili Aioli, Micro Cilantro</i>	22
❖ * Seafood Tower	<i>Six Chilled Shrimp, Six Fresh Shucked Oysters, 1/2 Pound King Crab, Lobster Tail, Mignonette, Drawn Butter</i>	Market
Add 1 oz. American Osetra Caviar \$85		

SOUPS

- Cup 8

- Bowl 12

New England Clam Chowder *Potato, Celery, Bacon, Onions, Cream*

French Onion *Layers of Sweet Caramelized Onions, Rich Beef Broth and Bubbly Gruyère Cheese over Crisp Baguette Slices*

SALADS

- ❖ **The Wedge** Baby Iceberg, Smoked Bacon, Heirloom Tomatoes, Red Onion, Aged Blue Cheese, House Blue Cheese Dressing 14
- Vintage Caesar Salad** Baby Heart Romaine, Focaccia Crouton, White Anchovies, Caesar Dressing 14
- Beet Salad** Frisée Lettuce Roasted Beets, Candied Walnuts, Goat Cheese Emulsion with Shallot Vinaigrette 14
- * **Tuna Tataki Salad** Sashimi Grade Tuna Seared with Sesame Seed, Baby Lettuce, Cherry Tomatoes, Miso Vinaigrette, Crispy Veggie Fries 14

Please ask your server for Chef Daily Tasting Menu!

4-Course Tasting Menu	125
Supplement with Wine Pairing	65

*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*

STEAKS

USDA PRIME CERTIFIED ANGUS BEEF

❖ * Filet Mignon 7 oz.	45
* Filet Mignon 12 oz.	62
* Prime Rib 12 oz.	38
* Prime Rib 16 oz.	48
* New York Strip 14 oz.	55
* Tomahawk 40 oz.	155
❖ * Bone-In Ribeye 20 oz.	65

VINTAGE ENTRÉES

* Wagyu Burger Dry Aged Wagyu Beef Patty 8 oz., Smoked Onion Jam, Swiss, Boston Lettuce, Beefsteak Tomato, Shoestring Fries	28
Casarecce Shrimp Pasta Sautéed Shrimp, Snap Pea, Asparagus, Cherry Tomatoes, Radish, White Wine Garlic Butter	32
Mary's Pan Roasted Organic Chicken Fingerling Potatoes, Shiitake, Snow Pea, Baby Carrot, Tomato Ginger Broth	36
Miso Salmon Pan Roasted Salmon, Miso Glazed, Apple Miso Beurre Blanc <i>Supplement Caviar \$25</i>	38
Halibut Pan Seared Halibut, Sweet Peas, Fingerling Potatoes, Sweet Yellow Pepper Puree	45
* Herb Crusted Rack of Lamb Superior Farm, Romesco, Gnocchi, Port Wine Demi Glazed	49
* Surf & Turf	
8 oz. Lobster tail with 7 oz. Filet Mignon	95
8 oz. Lobster tail with 12 oz. Filet Mignon	105
King Crab Legs 1 LB Served with Drawn Butter & Grilled Lemon	Market

ENTRÉE ADDITIONS

Chimichurri	6
Vintage Signature Butter Roasted Garlic, Fresh Herbs and Spices, Horseradish	6
Peppercorn Demi Glazed	6
Bearnaise Sauce	6
Torched Gorgonzola Carmelized Onions	10
Oscar Style Lump Crab, Asparagus, Béarnaise Sauce	15
Add Chicken	15
Add Jumbo Prawn	20
Add Lobster	46

SIDES

Yukon Potatoes Garlic Mashed	12
Grilled Asparagus	12
Crispy Onion Fries	12
Broccolini	12
Mushroom Risotto	12
Crispy Brussels Sprouts	12
Creamed Spinach	12
Sautéed Spinach	12
Mushroom Medley	12
Loaded Jumbo Baked Potato Smothered in Smoked Bacon and Cheddar Cheese, Served with Sour Cream, Whipped Butter and Green Onions	15
❖ Lobster Mac & Cheese	25

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