

Vintage

STEAKHOUSE

APPETIZERS

Pork Belly <i>Spicy Apricot Jam, Peach & Sweet Pepper Pickled, Soy Glazed</i>	18
❖ Fried Calamari Misto <i>Fried Calamari, Preserved Lemon Aioli, Cocktail Sauce</i>	18
Escargot <i>Escargot, Gruyere, Herbs Garlic Lemon Butter</i>	18
Jumbo Shrimp Cocktail <i>Seaweed Salad, Lemon Aioli, Cocktail Sauce</i>	20
❖ Lump Crab Cakes <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
Pan Seared Sea Scallop <i>Asparagus, Citrus Caviar, Dijon Sweet Chili Aioli, Citrus Beurre Blanc</i>	25
❖* Seafood Tower <i>Six Chilled Shrimp, Six Fresh Shucked Oysters, 1/2 Pound King Crab, Lobster Tail, Mignonette, Drawn Butter</i>	Market
<i>Add 1 oz. American Osetra Caviar \$85</i>	

SOUPS

- Cup 8

- Bowls 12

New England Clam Chowder <i>Potato, Celery, Bacon, Onions, Cream</i>
French Onion <i>Layers Sweet Caramelized Onions, Rich Beef Broth and Bubbly Gruyere Cheese over Crisp Baguette Slices</i>

SALADS

❖ The Wedge <i>Baby Iceberg, Smoked Bacon, Heirloom Tomatoes, Red Onion, Aged Blue Cheese, House Blue Cheese Dressing</i>	14
Vintage Caesar Salad <i>Baby Heart Romaine, Focaccia Crouton, White Anchovies, Caesar Dressing</i>	14
Beet Salad <i>Baby Frisee, Butter Lettuce, Roasted Golden and Red Beets, Mascarpone Goat Cheese Mousse, Cherry Tomato, Candied Walnut with Shallot Vinaigrette</i>	14
Compressed Watermelon Salad <i>Rocket Arugula, Frisee Lettuce, Shaved Red Onion, Shaved Fennel, Honey Lime Vinaigrette</i>	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

VINTAGE ENTRÉES

* Wagyu Burger <i>Dry Aged Wagyu Beef Patty 8 oz., Smoked Onion Jam, Swiss, Boston Lettuce, Beefsteak Tomato, Fries</i>	29
Mary's Pan Roasted Organic Chicken <i>Asparagus, Shiitake Mushrooms, Carrot Puree, Mushroom Rosemary Jus</i>	36
Kurobuta Pork Chop <i>Pan Seared 16 oz., Roasted Fingerling Potato, Carrot Confit, Charcutière Sauce</i>	45
* Herb Crusted Rack of Lamb <i>Superior Farms, Romesco, Gnocchi, Port Wine Demi Glazed</i>	49
Shrimp Linguine <i>Sauteed Shrimp, Snap Peas, Asparagus, Heirloom Cherry Tomatoes, White Wine Garlic Butter</i>	35
Pan Roasted Salmon <i>Granny Smith Apples, Citrus Beurre Blanc</i>	38
Halibut <i>Pan Seared, Sweet Peas, Fingerling Potatoes, Sweet Yellow Pepper Puree</i>	45
Chilean Sea Bass <i>Pan Roasted, King Crab, Corn, Snap Peas, Roasted Red Peppers, Chive Oil, Citrus Beurre Blanc</i>	50
* Surf & Turf	
<i>8 oz. Lobster tail with 7 oz. Filet Mignon</i>	95
<i>8 oz. Lobster tail with 12 oz. Filet Mignon</i>	105
King Crab Legs 1 LB <i>Served with Drawn Butter & Grilled Lemon</i>	Market

STEAKS

USDA PRIME CERTIFIED ANGUS BEEF

* Prime Rib 12 oz.	38	* New York Strip 14 oz.	55
* Prime Rib 16 oz.	48	❖* Bone-In Ribeye 20 oz.	67
❖* Filet Mignon 7 oz.	46	* Tomahawk 40 oz.	155
* Filet Mignon 12 oz.	62		

ENTRÉE ADDITIONS

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

SIDES

Broccolini	12	Scalloped Potatoes	12
Spinach	12	Yukon Garlic Mashed Potatoes	12
<i>Choice of Creamed or Sauteed</i>		Loaded Jumbo Baked Potato	15
Grilled Asparagus	12	<i>Smothered in Smoked Bacon and Cheddar Cheese,</i>	
Mushroom Risotto	12	<i>Served with Sour Cream, Whipped Butter</i>	
Crispy Brussel Sprouts	12	<i>and Green Onions</i>	
Summer Corn Succotash	12	❖* Lobster Mac & Cheese	25
Mushroom Medley	12		

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