

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

STEAKS

USDA PRIME CERTIFIED ANGUS BEEF

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

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, Shoestring 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. Kurobuta Pork Chop, Roasted Fingerling Potato, Carrot Confit, Charcutière Sauce</i>	45
* Herb Crusted Rack of Lamb <i>Superior Farm, 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 Apple, Citrus Beurre Blanc</i>	38
Halibut <i>Pan Seared Halibut, Sweet Peas, Fingerling Potatoes, Sweet Yellow Pepper Puree</i>	45
Chilean Sea Bass <i>Pan Roasted Chilean Sea Bass, King Crab, Corn Kernels, Snap Peas, Roasted Red Peppers, Chive Oil, Citrus Beurre Blanc</i>	50
* 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 <i>Served with Drawn Butter & Grilled Lemon</i>	Market

ENTRÉE ADDITIONS

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

SIDES

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

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