

# Vintage

Restaurant & Bar

## ~Appetizers~

- Pan Seared Jumbo Lump Crab Cakes** 9.  
*caper, garlic, bacon malt vinegar aioli trio,  
spicy carrot onion relish*
- Pan Seared Diver Scallops** 9.  
*crispy pork belly, swiss chard, dijon cumin jus*
- Jumbo Shrimp Cocktail** 10.
- Pumpkin Wild Mushroom Spinach Ravioli** 7.  
*crisp sage, pecorino romano, brown butter*
- Hors D'oeuvres Sampler** 10.  
*kahlua bbq shrimp pop  
gorgonzola stuffed date, balsamic reduction  
celery root potato puree  
sautéed filet mignon tips, gruyere  
seared chilled ahi tuna puttanesca*



## ~Small Plates ~

- Sautéed Beef Tenderloin Tips**  
*gorgonzola, chives*  
4.
- Spicy Shrimp & Pork Skewer**  
*sweet almond cream, crispy potato*  
6.
- Atlantic Salmon & Corn Croquettes**  
*whole grain mustard sauce*  
5.
- Sliced Prosciutto di Parma**  
*fresh mozzarella, roasted red pepper, garlic toast point*  
6.
- Balsamic Dressed Blood Orange**  
*kalamata olives, red onion, basil*  
5.
- 2 Miniature Kobe Burgers**  
*petite fries*  
8.

## ~Soups & Salads~

- Sweet Onion & Gruyere** 6.
- Carrot Beet Bisque** 6.  
*goat cheese cream*
- Celery Root Potato Purée** 5.
- Vintage Beef Chili** 5.
- Soup of the Day** 4.
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- Classic Caesar Salad** 6.  
*with chicken* 9.  
*with shrimp* 11.  
*with steak* 12.
- House Salad** 7.  
*gorgonzola, cucumber, tomato,  
dijon vinaigrette, balsamic reduction*
- Poached Lobster & Apple Salad** 9.  
*field greens, toasted pecans, dried cranberries,  
creamy raspberry & tarragon vinaigrette*
- Steak Cobb Salad** 12.  
*field greens, tomato, cucumber, gorgonzola,  
bacon, blue cheese peppercorn vinaigrette*

## ~Pub Starters~

- Vintage Fries** 5.  
*bacon & chive aioli*
- Jalapeno Poppers** 5.
- Beer Battered Chicken Tenders** 6.

## ~Daily Specials~

- Tuesday ~ 3 Course Dinner for \$25  
Wednesday ~ Ladies ½ Off Martinis 4:30pm - 6:30pm  
Thursday ~ Prime Rib Dinner and Endless Pasta  
Friday ~ Complimentary Wine Tasting 5:00 - 6:30pm  
Sunday ~ Kids 8 and Under Eat Free All Day

## Chicken Wings

8.

- Buffalo  
Barbecue  
Peppercorn Ranch  
Buffalo Ranch  
Spicy Apricot*

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## ~Entrees~

### OPEN FACED HANGER STEAK

*broccolini, wild mushrooms, white beans,  
grilled bruschetta, rosemary tomato puree*

**22.**

### SAUTEED CHICKEN BREAST

*walnuts, sautéed spinach, gorgonzola,  
white wine sauce*

**18.**

### CHICKEN UNDER A BRICK

*country fried potatoes, baby carrots,  
white wine sage pan sauce*

**18.**

### GRILLED ATLANTIC SALMON

*chorizo sausage, swiss chard, potato,  
whole grain mustard beurre blanc*

**20.**

### PEPPERCORN CRUSTED PORK LOIN

*brûléed sweet potato, roast garlic,  
roast brussel sprouts, baby carrots,  
bourbon cream sauce*

**22.**

### MARKET FISH

*market price*

### POTATO GNOCCHI & SHRIMP FRICASEE

*chorizo, roasted red peppers, basil,  
extra virgin olive oil*

**21.**

### HOUSE MADE PAPPARDELLE BOLOGNESE

**15.**

### PAN SEARED BUTTERNUT SQUASH "FILET"

*baby spinach coulis, pearl onion chestnut gratin,  
port cranberry reduction*

**16.**

## ~Signature Steaks~

**10 oz. FILET MIGNON** **30.**

**5 oz. FILET MIGNON** **17.**

**16 oz. RIB EYE** **30.**

**12 oz. NEW YORK STRIP** **22.**

all steaks served with whipped potatoes,  
french beans, and choice of cabernet reduction  
or gorgonzola cream sauce

### MOULES FRITES

**14.**

*classic french bistro style  
steamed mussels and  
fresh cut french fries with  
mayonnaise and broth.*



## ~Sandwiches ~

**Vintage Angus Burger** **8.**

*bacon, cheddar, grilled red onions*

**10 oz. Kobe Beef Burger** **15.**

**Maryland Crab Cake Sandwich** **9.**

*shaved cucumber, garlic aioli*

**Rib Eye Steak Sandwich** **9.**

*sauteed mushrooms, onions,  
american cheese*

**Grilled Chicken Panini** **7.**

*mozzarella, roasted pepper, tomato,  
arugula, basil pesto*

**Club Sandwich** **7.**

*turkey, ham, roast beef, or tuna salad*

## ~Sides~

Baked Potato ‡ Country Fried Potatoes ‡ Baby Carrots ‡ French Beans ‡ Sautéed Spinach  
Whipped Potatoes ‡ Sautéed Wild Mushrooms ‡ Brûléed Sweet Potato ‡ Broccolini ‡ Swiss Chard

**4.**

