

Vintage

Restaurant & Bar

~Appetizers~

- Pan Seared Jumbo Lump Crab Cakes** 10.
caper, garlic, bacon malt vinegar aioli trio, spicy carrot onion relish
- Pan Seared Diver Scallops** 8.
wild mushrooms, demi glace
- Jumbo Shrimp Cocktail** 10.
- Grilled Yellowfin Tuna** 7.
pickled butternut squash, micro greens
- Yankee Pot Roast Spring Rolls** 7.
braised beef, red cabbage, sour cream, buttered egg noodles



~Small Plates ~

- Sautéed Beef Tenderloin Tips**
gorgonzola, chives
4.
- Gnocchi & Cheese Casserole**
5.
- Argentinean Style Beef Skewers**
pickled red onion
5.
- Kahlua BBQ Shrimp**
red coleslaw
5.
- 2 Miniature Kobe Burgers**
petite fries
8.

~Soups & Salads~

- Sweet Onion & Gruyere** 6.
- "Loaded" Potato Soup** 5.
chives, wisconsin cheddar, bacon lardoons, sour cream
- Vintage Beef Chili** 5.
- Soup of the Day** 5.
- 
- Classic Caesar Salad** 6.
with chicken
- 11. with shrimp** 14.
- with steak*
- 13.

- House Salad** 7.
gorgonzola, cucumber, tomato, dijon vinaigrette, balsamic reduction

- Grilled Asparagus & Prosciutto** 7.
micro greens, croutons, lemon truffle vinaigrette

- Roasted Beet & Goat Cheese** 8.
frisée, bacon lardoons, warm sherry vinaigrette

Steak Cobb Salad

~Pub Starters~

- Vintage Fries** 5.
bacon & chive aioli
- Jalapeno Poppers** 5.
- Beer Battered Chicken Tenders** 6.
- Spinach & Artichoke Dip** 5.
multigrain boule
- Add crab** 3.

~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
 Friday & Saturday - 6 Free Wings With Takeout \$10 or More

Chicken Wings

- 8.
- Buffalo*
- Barbecue*
- Peppercorn*
- Ranch*
- Buffalo Ranch*
- Spicy Aioli*

Vintage

Restaurant & Bar

~Entrees~

CHICKEN SALTIMBOCCA
*prosciutto di parma, fresh
 mozzarella,
 sage, sautéed spinach*
 19.

CHICKEN UNDER A BRICK
*country fried potatoes, baby carrots,
 white wine sage pan sauce*
 19.

GRILLED AIRLINE CHICKEN BREAST
*asparagus, whipped potatoes,
 wild mushroom demi glace*
 23.

ROASTED RACK OF LAMB
fresh bean ragout, fennel, pan jus
 26.

GRILLED 12 OZ. PORK CHOP
*whole grain mustard & gruyere cheese
 spaetzle,
 braised red cabbage*
 20.

MARKET FISH
market price

PAN SEARED STRIPED BASS
*onion, fennel, crushed yukon gold
 potatoes,
 saffron pan sauce*
 23.

HOUSE MADE PAPPARDELLE BOLOGNESE
 15.

BALSAMIC SHRIMP & CAPPELINI
tomatoes, basil, fresh mozzarella
 21.

GRILLED EGGPLANT CAPONATA
fried polenta

~Signature Steaks~

10 oz. FILET MIGNON 30.

5 oz. FILET MIGNON
 17.

16 oz. RIB EYE 30.

12 oz. NEW YORK STRIP
 22.

all
 STEAMED PRINCE
 EDWARD ISLAND
 MUSSELS
 12.
*white wine, shallots, garlic,
 grilled boule*



~Sandwiches~

Vintage Angus Burger 9.
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 8.
turkey, ham, roast beef, or tuna salad

~Sides~

Baked Potato ‡ Country Fried Potatoes ‡ Baby Carrots ‡ French Beans ‡ Sautéed Spinach
 Whipped Potatoes ‡ Sautéed Wild Mushrooms ‡ Crushed Yukon Gold Potatoes ‡ Asparagus
 4.

EXECUTIVE CHEF/OWNER
 CHEF DE CUISINE

MIKE PICHETTO
 JEREMY BIALKER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.