

Vintage

STEAKHOUSE

APPETIZERS

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

SOUPS

	- Cup 8	- Bowl 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	Beets Salad <i>Frissee Lettuce Roasted Beets, Candied Walnuts, Goat Cheese Emulsion with Shallot Vinaigrette</i>	14
Vintage Caesar Salad <i>Baby Heart Romaine, Focaccia Crouton, White Anchovies, Caesar Dressing</i>	14	* Tuna Tataki Salad <i>Sashimi Grade Tuna Seared with Sesame Seed, Baby Lettuce, Cherry Tomatoes, Miso Vinaigrette, Crispy Veggies Fries</i>	14

VINTAGE ENTRÉES

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

STEAKS

USDA PRIME CERTIFIED ANGUS BEEF

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

ENTRÉE ADDITIONS

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

SIDES

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

Please ask your server for Chef Daily Tasting Menu!

4-Course Tasting Menu	125	Supplement with Wine Pairing	65
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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

BEER

House Selection <i>Budweiser Light, Coors Light, Corona, Modelo Especial, Heineken, Stella Damm, Paulaner Original Munich</i>	8	Crafts <i>Firestone 805, Sierra Nevada, Lagunitas IPA, SLO Brew Cali-Squeeze Blood Orange Hefe, Young Chocolate Stout, Full Circle Brewery Illa Vanilla, Juicy IPA</i>	9
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MARTINIS | 16

Prepared to your liking:

Straight Up • Dry • Dirty • Filthy • Gibson

CLASSIC COCKTAILS

Espresso Martini <i>Vanilla Absolute, Kahlua, Brucato Woodlands, Simple Syrup, Mole Bitters, Espresso, Egg Whites</i>	16	French 75 <i>Hendriks Gin, Lime Juice, Simple Syrup, Osvaldo Prosecco</i>	16
Old Fashion Cassique <i>Makers 46, Demerara Syrup, Angostura Bitter</i>	16	Pumpkin Irish Coffee <i>Irish Whiskey, Demerara, Coffee, Pumpkin Syrup, Whipped Cream</i>	17
Spiced Negroni <i>Song Cai Spiced Gin, Sweet Vermouth, Campari</i>	17	Old Fashion Summit <i>Whistlepig 12 Years, Demerara Syrup, Angostura Bitters</i>	25

VINTAGE SIGNATURE CREATIONS

Honey Sage Margarita <i>Reposado Tequila, Honey, Lime Juice, Muddled Sage</i>	17	Spiced Pear Sour <i>Pear Absolute Vodka, Amaretto, Fresh Lemon</i>	17
Cream Brulee Martini <i>Vanilla Absolute Vodka, Lime Juice, Simple Syrup, Egg Whites, Baileys Irish Cream, Caramel Sugar</i>	18	Key Lime Pie Martini <i>Vanilla Absolute Vodka, Lime Juice, Simple Syrup, Midori, Whipped Cream</i>	18
New York Sour <i>Woodford Reserve Bourbon, Simple Syrup, Lime Juice, Egg Whites, Red Wine Float</i>	18	Raspberry Lemon Drop <i>Absolute Vodka, Cointreau Liqueur, Lemon Juice, Chambord Chardonnay</i>	18

NON-ALCOHOLIC COCKTAILS

Autumn Fizz <i>Strawberry Puree, Pomegranate Juice, Simple Syrup, Ginger Beer, Rosemary</i>	15	Virgin Berry Mojito <i>Blackberry, Lime Juice, Simple Syrup, Mint, Soda Water</i>	15
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WINES BY THE GLASS
SPARKLING

Chandon Brut Classic , <i>California (187ml)</i>	13	S. Osvaldo , <i>Prosecco, Veneto, Italy</i>	14
La Spinetta Moscato , <i>d'ASTI Bricco Quaglia, CA</i>	14	Moet , <i>Imperial Brut, France (187ml)</i>	17

ALTERNATIVE WHITES

Pinot Grigio , <i>Pinot Grigio, Sicily Italy</i>	11	Emmolo , <i>Sauvignon Blanc, Fairfield, CA</i>	16
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CHARDONNAY

Sandhi , <i>Central Coast</i>	15	Rombauer , <i>Carneros, CA</i>	18
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ROSE

Arca Nova , <i>Rose, Portugal</i>	9	Daou , <i>Discovery Rose, Paso Robles</i>	13
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PINOT NOIR

Pence , <i>Estate Pinot Noir, Santa Rita Hills</i>	16	Bella Glos , <i>Clark & Telephone, Santa Maria, CA</i>	18
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MERLOT

Barnard Griffin , <i>Columbia Valley</i>	12	Saddleback , <i>Oakville, Napa Valley, CA</i>	20
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CABERNET SAUVIGNON

Justin , <i>Paso Robles, CA</i>	16	Austin Hope , <i>Paso Robles, CA</i>	22
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SPECIALTY REDS

Calathus , <i>Malbec, Uco Valley Mendoza, Argentina</i>	13	Mettler , <i>Petite Sirah, Lodi, CA</i>	15
Mettler , <i>Zinfandel, Lodi, CA</i>	15		

WINE TASTING EXPERIENCE | 25

Select Three Pours

Red • White • Mixed

