

FROM THE GRILLE...

CUMIN SPICED GRILLED RIB EYE 24

Cumin spiced rubbed 12 oz hand cut rib eye

VINTAGE SURF & TURF 28

Tender 6 oz. Filet Mignon topped with roasted garlic herb butter and Sautéed Lump Crab

FILET MIGNON 24 Twin 34

6 ounce All natural beef filet, topped with herbed garlic herb butter
Enhancements: blue cheese, mushrooms, caramelized onions \$1 each

BALSAMIC MARINATED GRILLED

FLAT IRON STEAK 23

Dressed with balsamic truffle oil reduction

GRILLED HERBED LAMB CHOPS 25

With lemon mint couscous

Exclusively Available Friday & Saturday Evenings

SLOW ROASTED PRIME RIB

King 16 oz. 26 Queen 12 oz. 22

BONELESS BLACKBERRY DUCK 26

Twin boneless duck breasts glazed with a blackberry plum brandy sauce, served with confit of duck wild mushroom risotto

PAN SEARED VEAL 24

Lightly dusted with flour, bread crumb, parmesan, served with Winter Squash Ragout

HERB ROASTED ORGANIC CHICKEN 20

Oven-Roasted half chicken dressed with an herb lemon au jus, mushroom risotto

VINTAGE SPECIALTIES

APPLE INFUSED BONELESS PORK CHOPS 20

Warm apple slaw, mashed potato, vegetable du jour

COFFEE CRUSTED TOP SIRLOIN 25

Atop mashed potato with kahlua au jus

AK CHICKEN 21

Diced Tomatoes, alfredo florentine, mashed potato, vegetable du jour

SMOKED BARBEQUE SHORT RIB 25

Over cheesy polenta with sautéed spinach

CRAB QUINOA TOWER 18

This cold entrée features Lump Crab, fresh Avocado, Seasoned quinoa

FRESH FISH & SEAFOOD...

ALMOND CRUSTED TILAPIA 18

With caramel cream sauce, served with quinoa and seasonal veg

VINTAGE CRAB CAKES 26

House Made Lump Crab Cake, with lemon couscous & seasonal veg

DAILY MARKET FISH Mkt

Ask Your Server about Today's Specialty

SEAFOOD PAELLA 24

Shrimp, clams, mussels in a spicy marinara sauce with rice

CEDAR PLANKED SALMON 22

Served with Lemon couscous

PASTA & VEGETARIAN...

PENNE A LA VINTAGE 18

Artichokes, Roasted Red Pepper, Spinach, garlic & herb White Wine
Add Grilled Chicken \$5, Crispy Chicken \$5, Salmon \$6, Shrimp \$7,
Duck \$7, 6 oz. Filet \$12,

PASTA with Chef's Choice Sausage 18

Ask your server for today's selection

GRILLED VEGETABLE QUINOA 17

White wine, basil, roasted garlic au jus

VEGETABLE TURNOVER 18

A stuffed puff pastry with red pepper cream sauce

VINTAGE VEGETARIAN CAKE 18

With quinoa, basil olive oil, lemon couscous, vegetable du jour

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
20% Gratuity may be added to parties of 5 or more and checks with promotional discounts | \$5 Sharing charge may apply*

VINTAGE GRILLE

APPETIZERS

MEDITERRANEAN HUMMUS 9.95

Our house made hummus with grilled flatbread and accompaniments

CALAMARI POMODORO 9.95

Tender sautéed calamari in a fresh tomato sauce

BRUSCHETTA DU JOUR 8.95

Chef's selection of fresh seasonal toppings over crostini

STEAMED CLAMS 10.95

Baker's dozen, in a garlic herb white wine broth served with crostini

BUBBLY BAKED BRIE 9.95

Warm Creamy brie cheese with raspberry sauce and almonds

MESQUITE GRILLED BBQ SHRIMP 12.95

served with avocado cilantro slaw Like it Spicy? Ask for Chipotle BBQ!!

CRAB QUINOA TOWER 12.95

Lump Crab, fresh Avocado, Seasoned quinoa

VEGETABLE TURNOVER 10.95

A medley of mushrooms, sundried tomatoes, spinach, and goat cheese in puff pastry garnished with roasted red pepper cream sauce

SOUPS & SALADS

CRAB BISQUE Cup 5.95 Bowl 7.95

CHEF'S SOUP OF THE DAY Cup 4.95 Bowl 6.95

CAN'T DECIDE SOUP SAMPLER 8.95

A cup of both our famous crab bisque and our soup du jour

THE VINTAGE WEDGE 8.95

Classic wedge of iceberg, tomatoes, bacon, blue cheese dressing

APPLE WALNUT SALAD 8.95

Granny smith apples, walnuts, raisins, blue cheese, balsamic vinaigrette

CLASSIC CAESAR 6.95

Crisp Romaine & aged parmesan, with Caesar Dressing

SPINACH & BACON SALAD 7.95

Fresh spinach with tomatoes, mushrooms, onions, and bacon crumbles dressed with a creamy ranch

VINTAGE GRILLE HOUSE SALAD 5.95

Mixed greens, tomatoes, cucumbers, onions, house vinaigrette

QUINOA SALAD 8.95

Quinoa tossed with seasonal vegetables in a sesame ginger vinaigrette

ANY SALAD AS AN ENTRÉE ADD 2.00

*To any ENTRÉE Salad: Add Grilled Chicken \$5, Crispy Chicken \$5, Salmon \$6, Shrimp \$7, Duck \$10, 6 oz. Filet \$12, Marinated Grilled Portobello \$4



SANDWICHES

With Choice of fries or hand cut chips,
Onion Rings add \$1 Sweet Potato Fries add \$2

PORTOBELLO SANDWICH 8.95

Grilled Marinated Portobello, Roasted Peppers, Fresh Mozzarella, roasted garlic vinaigrette

PRIME RIB FRENCH DIP 12.95

Our fresh roasted prime rib, caramelized onions, swiss, horseradish cream, & a Side of Au Jus

ITALIAN ROASTED PORK 10.95

Roasted pork, spinach, caramelized onions, provolone cheese

PLAIN JANE GRILLED CHICKEN 8.95

6 oz. boneless chicken breast, lettuce, tomato, pickle

CAJUN SALMON SANDWICH 14.95

Grilled Cajun seasoned salmon with Goat Cheese-Lemon Mayonnaise, with lettuce, tomato, onion

CABERNET CHERRY BURGER 12.95

Our big half pound angus burger topped with blue cheese, bacon, and our housemade cabernet cherry sauce

CHIPOTLE BISON BURGER 14.95

"The Chipotle Sauce is IN the Burger"
8 ounces of lean ground buffalo blended with a spicy chipotle sauce

BLACK BEAN BURGER 8.95

Our house made black bean burger, lettuce, tomato, sour cream, salsa

VINTAGE BURGER 9.95

Half pound angus beef, lettuce, tomato, pickle

Customize your burger or chicken sandwich with these...

\$1.00 – American, swiss, cheddar, provolone, pepper jack, crumbled bleu, feta, bacon, mushrooms, caramelized onions, roasted red peppers

50¢ - Cajun spice, barbeque sauce, buffalo sauce, steak sauce, salsa, chipotle sauce, lemon pepper

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*Priced
Individually
As
Small Plates*



Available Monday thru Thursday

Small Plates

Smaller versions of select entrée items. Larger than an Appetizer, Smaller than an Entree

APPLE INFUSED PORK CHOP 16

Warm apple slaw, mashed potato, vegetable du jour

BALSAMIC MARINATED GRILLED

FLAT IRON STEAK 18

Dressed with balsamic truffle oil reduction

GRILLED HERBED LAMB CHOPS 20

With lemon mint couscous

BONELESS BLACKBERRY DUCK 21

Boneless duck breast glazed with a blackberry plum brandy sauce, served with confit of duck wild mushroom risotto

PAN SEARED VEAL 19

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SMOKED BARBEQUE SHORT RIB 20

Over cheesy polenta with sautéed spinach

AK CHICKEN 16

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This cold entrée features Lump Crab, fresh Avocado, Seasoned quinoa

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House Made Lump Crab Cake over lemon couscous

SEAFOOD PAELLA 19

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Served with Lemon couscous

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White wine, basil, roasted garlic au jus

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A stuffed puff pastry with red pepper cream sauce

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With quinoa, basil olive oil, lemon couscous

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