

Appetizers

Vintage Salad

Mixed greens, roasted tomatoes, cucumber,
gorgonzola vinaigrette

12

Burrata

Oven dried tomatoes, arugula, onion, balsamic caviar
and basil oil

15

Crab Cakes

Red deep sea crab, watercress, sweet peppers,
onion, goat cheese, roasted poblano beurre monte

18

Cajun Oyster

Cajun spiced garlic broth, orange pepper aioli, pico
de gallo

15

Soup of the day

9/12

\$50 per 750 ml bottle wine glass set up fee.
Automatic 20% gratuity for parties of 6 or more.
\$7 split fee for shared *entrees* and \$4 for appetizers.
No split checks

Consuming raw or undercooked meats may increase your risk of food borne illness.

Entrees

Vintage Burger

House ground(Ribeye, sirloin, chuck steak), blue cheese,
vine ripe tomatoes, onion, lettuce

18

Add bacon 2, mushrooms, avocado 2

BLT

Toasted, bacon, arugula, oven dried tomatoes, avocado,
basil aioli

16

Chopped Green Salad

Chicken breast, boston bib lettuce, asparagus, green
beans, peas, mint, basil, pistachios, avocado, vinaigrette

20

Asian Salad

Napa cabbage, bean sprouts, Chinese egg noodles,
toasted cashews, cilantro, sweet peppers, sesame ginger
dressing

Chicken 20, Shrimp 23, Fresh Fish 28

Duck

Smoked duck breast, spiced carrot puree, cranberry
chutney, braised greens with bacon, port wine jus

23

Clam Pasta

Preserved Meyer lemon, parsley, garlic, chili flakes, extra
virgin olive oil

23

Fresh Fish of the Day

We will tell you about it!

Market Price