



VINTAGE RESTAURANT

STARTERS

- Mixed Olives** Δv vg **12**
- Roasted Wings** Δ **16**
Plain, Buffalo or BBQ
- Crispy Artichokes** vg **16**
Pecorino, Fresh Herbs and Caper Aioli
- Lobster Wontons** **22**
Scallions & Creamy Sriracha
- Filet Mignon Spring Rolls** **22**
With caramelized onion & Fresh Mozzarella
- Vintage Mini Burgers** **19**
Cheddar Cheese & Horse Radish Aioli*
- Atlantic Shrimp Cocktail** Δ **18**
With House Cocktail Sauce
- Crispy Fried Calamari** **18**
Banana Peppers and House Aioli
- Hand Cut Fries** Δv vg **14**
- Truffle Parmesan Fries** Δvg **16**
Hand Cut Fries, Fine Herbs, Bourbon KetchupΔ

FLAT BREADS

- Traditional Margherita** **28**
Garden Fresh Tomatoes, Mozzarella Cheese, and Basil
- Chicken Caesar Pizza** **28**
Grilled Chicken, Caesar Dressing, Three Cheese Blend, Romaine
- Fig & Pear** **28**
Mozzarella, Mascarpone and Crispy Prosciutto
- Italian** **28**
Mozzarella, Pepperoni & Hot Peppers
- Buffalo Chicken** **28**
Gorgonzola, Mozzarella, with a Hot Sauce Drizzle

Prix Fixe Menu

\$79

1st course
Choice of

New England Clam Chowder

Local Littlenecks, Yukon Potato, House Smoked Bacon

Classic Caesar

Parmesan Crisp, Roasted Garlic Crostini

2nd course
Choice of

½ Rack Lolli Pop Lamb Chops Δ

Truffled Mashed Potatoes and Fried Root Veggies *

12oz Ribeye Steak with Roast Potatoes* Δ

3rd course
Choice of

Flourless Chocolate Cake or Cheese Cake or Bourbon Ice Cream

Soups and Salads

- New England Clam Chowder** **16**
Local Littlenecks, Yukon Potato, House Smoked Bacon
- Creamy Tomato Soup** vg **16**
Toasted Baguette, Fresh Mozzarella, Parsley Chiffonade
- French Onion Soup** **16**
- Artisan Mixed Green Salad**Δv vg **16**
Cucumber, Tomatoes, Onion & House Vinaigrette
- Classic Caesar** **16**
Parmesan Crisp, Roasted Garlic Crostini
- Classic Wedge** **16**
Tomatoes, Red Onion, Gorgonzola, Bacon & Blue Cheese Δ
- Caprese Tower** Δvg**18**
Fresh Sliced Tomato & Mozzarella, Balsamic Fig Drizzle and Savory Pesto

Entrees

- Gnocchi** **42**
House Marinara v vg
- Bolognese** **46**
Traditional Meat Sauce with Hand Cut Pasta
- Gnocchi Bolognese** **48**
By Popular Demand We Put them Together
- 12oz Ribeye with Roasted Potatoes** Δ**68**
Fine Herbs, Roquefort Blue Cheese*
- Pan seared Miso Salmon** Δ**49**
Sticky Rice, Lemongrass & Ginger Broth *
- Filet Mignon** *Δ **68**
8oz Angus Beef, Wild Mushroom Sauce & Vegetable Risotto
- Seared Duck Breast** Δ**68**
Truffle Mashed Potato and Grilled Asparagus with Pan Sauce
- ½ Rack Lolli Pop Lamb Chops** Δ **62**
Truffled Mashed Potatoes and Fried Root Veggies *
- Eggplant Parmesan** **46**
Fresh Mozzarella and Hand Cut House Made Pasta
- Saffron Rice with Root Vegetables** Δ v vg **42**
Sauteed Seasonal Vegetables
- Chicken Parmesan** **48**
Fresh Mozzarella and Hand Cut House Made Pasta
- Shrimp Fra Diavolo** **49**
Over House Pasta

Dessert **15**

- Flourless Chocolate Cake**
- Bourbon Cashew Ice cream**
- New York Style Cheese Cake**
- White Chocolate & Blueberry Bread Pudding**



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