

# VINTAGE DINNER MENU

## -Appetizers-

### Pork Fried Dumplings

Ponzu Dipping Sauce

7

### Sautéed PEI Mussels

Chourice and Vidalia Onion, White Wine,  
Garlic, Butter & Saffron Broth

7

### Jumbo Lump Crab Cake

Creole Remoulade & Roasted Corn Salsa

9

### Calamari Fritti

Cherry Peppers & Citrus Marmalade with Olive  
Tapenade

8

### Buffalo Statler Chicken

Blue Cheese Dressing & Blue Cheese Stuffed Celery

8

### Coconut Shrimp

Gingered Banana Chutney & Pineapple Reduction

9

### Antipasto

Chef's Selection of Meats, Cheeses,  
Vegetables & Fruit

9

### BBq Pork Nachos

Smothered with Tomato, Red Onion, Jalapenos &  
Cheddar Mozzarella Cheeses

9

### Asparagus Fries

Tempura Asparagus Spears served with a  
Lemon Aioli

9

### Teriyaki Wings

One Dozen Wings tossed in Teriyaki Glaze

8

### Hummus & Pita

Roasted Garlic Hummus & Coriander Cumin  
Seasoned Baked Chips

6

## -Soup & Salads-

### Soup

Chef's Daily Selection

5

### Caprese

Sliced Vine Ripe Tomatoes, Fresh Mozzarella &  
Basil, Drizzled Balsamic Reduction & EVOO

7

### Poached Pear & Warm Goat Cheese Salad

Poached Pears, Arugula, Radicchio, Mulled Wine  
Vinaigrette, Pecan Encrusted Goat Cheese

8

### French Onion Soup

Crustini & Gruyere Cheese

5

### Romaine Heart Wedge

Cracked Pepper Parmesan Crisp,  
Lemon Caper Dressing

7

### Cobb Salad

Soy Marbled Hard Boiled Egg, Avocado, Crisp  
Pancetta & Plum Tomatoes Tossed with Crisp  
Head Lettuce & Rice Wine Vinaigrette

7

## -Sandwiches-

### Sliced Tenderloin Panini

Caramelized Onion, Gorgonzola & Au Jus  
Dipping Sauce on Pressed Sub Roll  
9

### Classic Burger

Crisp Lettuce, Tomato, Pickles,  
Red Onion, Mayo & American cheese  
On a Bulky Roll  
8

### Cajun Grilled Chicken

Spice Grilled Boneless Breast, Avocado, Red Onion  
& Sun Dried Tomato Mayo On Bulky Roll  
8

### Grilled Portabella

Goat Cheese, Roasted Red Peppers, Spinach & Basil  
Remoulade On a Bulky Roll  
9

## -Grilled Pizza-

### Basil Pesto Chicken

Roasted Red Peppers, Olives & Fresh Mozzarella  
11

### Pepperoni Grande

With Parmesan, Asiago, & Mozzarella Cheeses  
9

### Greek

Spinach, Tomato, Feta & Roasted Garlic Oil  
10

### Pineapple Pancetta

Scallion, Asiago & Mozzarella Cheeses  
11

## -Entrees-

### Chefs Free Form Cannelloni

16.

### Vegetable Lasagna

Breaded Eggplant, Squash & Zucchini Layered with Marinara, Pesto & Three Cheeses  
16.

### Grilled Shrimp Scampi

Roasted Tomatoes & Wilted Arugula with a White Wine &  
Garlic Butter Sauce Tossed with Linguine  
18.

### Sweet Potato Gnocchi

Sautéed Fennel, Vidalia Onion, Roasted Red Peppers & Wilted Spinach  
With a Brandy Cream sauce  
16.

### Paella

Chicken, Shrimp, Clams, White Fish, Mussels, Chourice, Saffron Rice & Vegetables  
18.

### Lobster Risotto

Lobster, Lump Crab & Crumbled Gorgonzola with Sweet Peas & Sun Dried Tomatoes  
19.

### **Vanilla Seared Sea Scallops**

Citrus Cous Cous & Green Beans

18.

### **Salmon Piccata**

Lemon Caper Vinaigrette, Cured Lemons, Creamy Risotto & Green Beans

17.

### **Ale Battered Sole**

Pomme Frites, Slaw, & House Tartar Sauce

16.

### **Roasted Scrod**

Herbed Panko Crumbs & EVOO Poached Fennel & Plum Tomato

16.

### **Pistachio Crusted Tuna**

Lemon Buerre Blanc, Peppered Arugula Risotto

17.

### **Grilled Turkey Breast Filet**

Citrus Soy Curry Glaze, Root Vegetable Mashed, Crispy Onions & Green beans

17.

### **Hunter Statler Chicken Breast**

Roast Mushrooms, Bacon, Madeira Wine Demi, Root Vegetable Mashed & Green Beans

16.

### **Roast Pork Loin**

Moroccan Spiced Demi Glace, Dried Figs, Root Vegetable Mashed, Winter Vegetable

17.

### **Grilled Lamb Rack Chops**

Basil Mint Coulis, Citrus Cous Cous & Green Beans

18.

### **Veal Chop Parmesan**

Breaded Veal Chop Crowned with Fresh Mozzarella & House Marinara with Linguine

19.

### **8oz Grilled Filet Mignon**

Syrah Wine Reduction, Gorgonzola Peppercorn Compound Butter, Garlic Mashed & Green Beans

20.

### **Root Beer Braised Short Ribs**

Garlic Mashed & Winter Vegetable

18.

