

VINTAGE

- LUNCH MENU -

APPETIZERS

Pork Fried Dumplings

Ponzu dipping sauce

8

Crab Cake Trio

Creole remoulade & fresh corn salsa

9

Calamari Fritti

Cherry peppers & citrus marmalade

9

Buffalo Chicken Tenders

Blue cheese dressing & blue cheese stuffed celery

8

Grilled Shrimp Cocktail

Spicy citrus marinade & pickled cucumber dashi

10

BBq Pork Nachos

Smothered with tomato, red onion, jalapenos & cheese

9

Asparagus Fries

Tempura asparagus spears served with a lemon aioli

9

Thai Wings

One dozen wings tossed in sweet Thai chili glaze

8

Grilled Brie

Cranberry relish, crostini

8

Antipasto

Chef's selection of meats, cheeses, vegetables

9

Sautéed PEI Mussels

Chourice and Vidalia onion, white wine, garlic, butter & Thyme broth

8

SOUP & SALADS

Soup

Chef's daily selection

6

French Onion Soup

Gruyere crostini

6

Caprese

Sliced vine ripe tomatoes, fresh mozzarella & basil, drizzled balsamic reduction & EVOO

7

Wedge

Crisp head lettuce, buttermilk bacon ranch dressing, tomato & crispy shallots

8

Poached Pear & Warm Goat Cheese Salad

Baby greens, mulled wine vinaigrette, pecan encrusted goat cheese

9

Caesar

Crisp romaine hearts, garlic crostini house made lemon caper dressing

7

House

Mixed greens, tomatoes, cucumbers honey balsamic vinaigrette

5

GRILLED PIZZA

Poached Pear Pizza

Pears, mozzarella, prosciutto, crumbled blue

11

Pepperoni Grande

With Asiago, & Mozzarella Cheeses

10

Margarita Pizza

Pomodoro, fresh mozzarella, vine ripe tomato

9

BBQ Chicken Pizza

Grilled chicken, red onion, cilantro, diced tomato with white cheddar & BBQ sauce

11

SANDWICHES

Choice of: house cut fries, potato salad or fennel cabbage slaw

Sliced Tenderloin Panini
Caramelized onion, gorgonzola & au jus dipping sauce on pressed torpedo
12

Creole Chicken
Grilled chicken, Creole mayo, lettuce, tomato on a bulky roll
8

Crispy Chicken BLT
Breaded chicken breast, bacon, lettuce, tomato, and mayo on a bulky roll
9

Crab Salad
Cool crabmeat, citrus mayo, lettuce, tomato, on a bulky roll
12

BBQ Pulled Pork
Shredded pork shoulder, BBQ sauce, white cheddar, pickled onions on a bulky roll

9
Classic Burger
House made patty, lettuce, tomato, mayo & American cheese on a bulky roll
9

Black and Blue
House made patty, black label bacon, crumbled blue cheese
10

Vintage Burger
House made patty, black label bacon, white cheddar cheese and caramelized onions and mushrooms
11

The Italian
Italian cold cuts, provolone, hot peppers, onions, lettuce and tomato on a torpedo
9

Salmon Burger
Petite salmon filet, lettuce, tomato and citrus mayo on a bulky roll
10

ENTREES

Crispy Duck L' Orange salad
Confit duck leg, citrus dressed greens, shaved red onion, orange glaze
14

Grilled Chicken Parmesan
Grilled chicken breast, vine ripe tomato, fresh mozzarella, spaghetti pomodoro
14

Grilled Sirloin Caesar
Petite sirloin steak, mini Cesare salad, house cut fries
15

Fish 'n' Chips
Sam Adams beer battered tilapia, fries & pineapple coleslaw
14

Grilled Salmon
Tomato jam, lemon dressed greens
15

Gulf Shrimp Scampi
Roasted tomatoes, wilted arugula, white wine, garlic butter sauce & linguini
15

Grilled Pork Loin
Cranberry stuffing, mix vegetables & cider glazed apples
14

Grilled Filet Mignon
Vintage steak butter, country mashed potatoes, mixed vegetables & port wine glaze
18

VINTAGE

-SUSHI MENU -

APPETIZERS

Shoyu Edamame...5
Soy Sesame Ginger sauce

Seaweed Salad...5

Sushi Appetizer...8
4 Pieces Sushi, Tuna, Salmon, Crabstick, Yellowtail

Sashimi Appetizer... 11
6 Pieces Sushi, Tuna, Salmon, Yellowtail

MAKI ROLLS

Cucumber...5

Avocado...5

California...6

Tuna...7

Tuna Avocado...8

Yellowtail Cucumber...6

Salmon Avocado...8

Eel Avocado...7

Spicy Salmon & Cucumber ...8

Spicy Tuna & Cucumber...8

Spicy Crab...8

SUSHI & SASHIMI ALA CARTE

2 pieces with rice, 3 pieces no rice

Tuna...5...7

Salmon...5...7

Yellowtail...6...8

Eel...5...7

MAKI SPECIALTY ROLLS

Shrimp Tempura...8
Avocado, Spicy Mayonnaise, Sweet Sauce

Philadelphia...7
Smoked Salmon, Avocado & Cream Cheese

Spider Crab...10
Tempura Soft Shell Crab, Avocado, Cucumber, Tobiko, Spicy Mayonnaise & Sweet Sauce

Rainbow...12
Crabstick, Avocado & Cucumber Roll Crowned with Tuna, Salmon, White Fish & Avocado

Volcano...11
Crabstick, Avocado & Cucumber Roll Crowned with Spicy Baked Scallops & Sweet Sauce

Red Dragon...11
Spicy Tuna, Cucumber Roll Crowned with Tuna, Avocado, Spicy Mayonnaise, Sweet Sauce & Tobiko

Hawaiian...13
Tuna, Salmon, Yellowtail, Spicy Mayonnaise Roll Crowned with Tuna, Salmon, Yellowtail, Avocado, Sweet Sauce & Tobiko

Pai...12
Shrimp Tempura & Avocado Roll Crowned with Tuna, Spicy Mayonnaise, Sweet Sauce

VINTAGE

-DINNER MENU -

APPETIZERS

Pork Fried Dumplings

Ponzu dipping sauce

8

Crab Cake Trio

Creole remoulade & roasted corn salsa

9

Asparagus Fries

Tempura asparagus spears served with a
lemon aioli

9

Sautéed PEI Mussels

Chourice & vidalia onion, white wine,
garlic thyme broth

8

Antipasto

Chef's selection of meats, cheeses, vegetables

9

Tuna Tartare

Sushi grade, chopped avocado,
cilantro lime dressing, crispy plantains

10

Mushroom & Goat Cheese Tart

Roasted wild mushrooms, caramelized onions,
puff pastry, goat cheese & aged balsamic

9

Grilled Brie

Cranberry relish, crostini

8

Gulf Shrimp Cocktail

Spicy citrus marinade & pickled cucumber dashi

10

Calamari Fritti

Cherry peppers, & citrus marmalade

9

Sautéed Beef Tenderloin

Wild mushrooms, brandy Dijon sauce, grilled bread.

9

SOUPS & SALADS

Soup

Chef's daily selection

6

Caprese

Sliced vine ripe tomatoes, fresh mozzarella & basil,
drizzled balsamic reduction & EVOO

7

Poached Pear & Warm Goat Cheese

Baby greens, mulled wine vinaigrette, pecan encrusted
goat cheese

9

House

Mixed greens, tomatoes, cucumbers Prosecco
vinaigrette

5

French Onion Soup

Gruyere crostini

6

Wedge

Crisp head lettuce, buttermilk bacon ranch dressing,
tomato & crispy shallots

8

** 20% Gratuity will be added to parties of 8 or more. Consuming raw or undercooked food may increase the risk of food borne illness. Please inform your server of any food allergies you may have.*

Caesar

Crisp romaine hearts, garlic crostini house made
lemon caper dressing

7

Portobello Mushroom Salad

Baby arugula, truffle essence, oven roasted tomato &
shaved parmesan

9

ENTREES**Surf and Turf**

Beef tenderloin and gulf shrimp sauté, garlic butter, warm rice cake

22

Gulf Shrimp Scampi

Roasted tomatoes, wilted arugula, white wine, garlic butter sauce & spaghetti

17

House Made Lobster Ravioli

Sherry cream, crushed tomato, fresh basil

18

Ricotta Ravioli

House made ricotta, roasted garlic fondu, oven dried tomatoes

16

Paella

Chicken, gulf shrimp, native clams, PEI mussels, Chourice, Saffron rice & vegetables

18

Sweet Potato Gnocchi

Cognac cream, shaved fennel ,red bell pepper & arugula

17

Risotto

Bacon, asparagus, edamame & parmesan

17

Grilled Salmon

Couscous, grilled asparagus, tomato jam

18

Pistachio Crusted Tuna

Warm rice cake, mix vegetables, grapefruit beurre blanc

21

Vanilla Seared Sea Scallops

Couscous, asparagus, vanilla bean glaze

21

Chicken Cordon Bleu Napoleon

Prosciutto, Boursin cheese, puff pastry, raspberry port glaze, mixed vegetable & country mashed potatoes

17

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Grilled Chicken Parmesan

Grilled chicken breast, vine ripe tomato, fresh mozzarella, spaghetti pomodoro

17

Roasted Chicken

Half roasted chicken, cranberry stuffing, country mash potato, mixed vegetable & chicken thyme gravy

17

Grilled Pork Loin

Cranberry stuffing, mix vegetables & cider glazed apples

18

Duck L'Orange

Confit duck legs, orange glaze, potato pancetta croquette, mixed vegetable

18

Grilled Sirloin

V-I steak sauce, potato pancetta croquette, mixed vegetables

21

Grilled Prime Rib

Au jus, horseradish cream, country mashed potato, mixed vegetable

20

Fish 'n' Chips

Sam Adams beer battered tilapia, fries & pineapple coleslaw

16

North Indian Spiced Braised Lamb Shank

Saffron rice, mixed vegetable

21

Filet Mignon

Vintage steak butter, country mashed potatoes, mixed vegetables & port wine glaze

23

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VINTAGE

- LATE NIGHT MENU -

APPETIZERS

Pork Fried Dumplings

Ponzu dipping sauce

8

Crab Cake Trio

Creole remoulade & fresh corn salsa

9

Calamari Fritti

Cherry peppers & citrus marmalade

9

Buffalo Chicken Tenders

Blue cheese dressing & blue cheese stuffed celery

8

Grilled Shrimp Cocktail

Spicy citrus marinade & pickled cucumber dashi

10

BBq Pork Nachos

Smothered with tomato, red onion, jalapenos & cheese

9

Asparagus Fries

Tempura asparagus spears served with a lemon aioli

9

Thai Wings

One dozen wings tossed in sweet Thai chili glaze

8

Grilled Brie

Cranberry relish, crostini

8

Antipasto

Chef's selection of meats, cheeses, vegetables

9

Sautéed PEI Mussels

Chourice & Vidalia onion, white wine, garlic, butter &

Thyme broth

8

SANDWICHES & PIZZA

Creole Chicken

Grilled chicken, Creole mayo, lettuce, tomato on a bulky roll

8

Classic Burger

House made patty, lettuce, tomato, mayo & American cheese on a bulky roll

9

Black and Blue

House made patty, black label bacon, crumbled blue cheese

10

Vintage Burger

House made patty, black label bacon, white cheddar cheese and caramelized onions and mushrooms

11

Sliced Tenderloin Panini

Caramelized Onion, Gorgonzola & Au Jus on Pressed Sub

12

Roll Poached Pear Pizza

Pears, mozzarella, prosciutto, crumbled blue

11

Pepperoni Grande

With Asiago, & Mozzarella Cheeses

10

Margarita Pizza

Pomodoro, fresh mozzarella, vine ripe tomato

9

BBQ Chicken Pizza

Grilled chicken, red onion, cilantro, diced tomato with white cheddar & BBQ sauce

11

VINTAGE

- BAR MENU -

APPETIZERS

Pork Fried Dumplings

Ponzu dipping sauce

8

Crab Cake Trio

Creole remoulade & fresh corn salsa

9

Calamari Fritti

Cherry peppers & citrus marmalade

9

Buffalo Chicken Tenders

Blue cheese dressing & blue cheese stuffed celery

8

Grilled Shrimp Cocktail

Spicy citrus marinade & pickled cucumber dashi

10

BBq Pork Nachos

Smothered with tomato, red onion, jalapenos & cheese

9

Asparagus Fries

Tempura asparagus spears served with a lemon aioli

9

Thai Wings

One dozen wings tossed in sweet Thai chili glaze

8

Grilled Brie

Cranberry relish, crostini

8

Antipasto

Chef's selection of meats, cheeses, vegetables

9

Sautéed PEI Mussels

Chourice & Vidalia onion, white wine, garlic, butter &

Thyme broth

8

SANDWICHES & PIZZA

Creole Chicken

Grilled chicken, Creole mayo, lettuce, tomato on a bulky roll

8

Classic Burger

House made patty, lettuce, tomato, mayo & American cheese on a bulky roll

9

Black and Blue

House made patty, black label bacon, crumbled blue cheese

10

Vintage Burger

House made patty, black label bacon, white cheddar cheese and caramelized onions and mushrooms

11

Sliced Tenderloin Panini

Caramelized Onion, Gorgonzola & Au Jus on Pressed Sub

12

Roll Poached Pear Pizza

Pears, mozzarella, prosciutto, crumbled blue

11

Pepperoni Grande

With Asiago, & Mozzarella Cheeses

10

Margarita Pizza

Pomodoro, fresh mozzarella, vine ripe tomato

9

BBQ Chicken Pizza

Grilled chicken, red onion, cilantro, diced tomato with white cheddar & BBQ sauce

11

VINTAGE

- HAPPY MENU -

Available in the Lounge Mon-Fri from 3pm-5pm. All items just \$5 each

Grilled Brie

Cranberry relish, crostini

Caesar

Crisp romaine hearts, garlic crostini house made lemon caper dressing

Poached Pear & Warm Goat Cheese

Baby greens, mulled wine vinaigrette, pecan encrusted goat cheese

Caprese

Sliced vine ripe tomatoes, fresh mozzarella & basil, drizzled balsamic reduction & EVOO

Crab Cake Trio

Creole remoulade & roasted corn salsa

Pork Fried Dumplings

Ponzu dipping sauce

Buffalo Chicken Tenders

Blue cheese dressing & blue cheese stuffed celery

Thai Wings

One dozen wings tossed in sweet Thai chili glaze

Spicy tuna and Cucumber Roll

Inside out roll with spicy tuna & cucumber

California Roll

Inside out roll with crabstick, cucumber & avocado

Crispy Chicken BLT

Grilled chicken, black label bacon, lettuce, tomato on a bulky roll

BBq Pork Nachos

Smothered with tomato, red onion, jalapenos & melted cheese

Poached Pear Pizza

Pears, mozzarella, prosciutto, crumbled blue

Margarita Pizza

Fresh tomato, pomodoro, fresh mozzarella

Salmon Burger

Petite salmon filet, lettuce, tomato and citrus mayo on a bulky roll

VINTAGE

- \$19 PP SUNDAY MENU -

SALAD

Family Style House Salad

Cucumbers, tomatoes, mixed greens, house dressing

ENTREES

The following will be served with family style sides

Prime Rib

14 oz cut ,Au Jus, horseradish cream

Gulf Shrimp Scampi

Roasted tomatoes, wilted arugula, white wine, Garlic butter sauce & linguini

Baked Mac and Cheese

Pecorino cream, curly pasta, white cheddar, toasted Panko

Herb Meatloaf

Sweet tomato Demi-glaze

Pan roasted cod

Herbed crumbs, lemon, white wine garlic sauce

Half Roasted Chicken

Slow roasted, Thyme gravy

DESSERT

Family Style Apple Crisp

Served with caramel sauce and whipped cream

VINTAGE

-\$10 ENTREE MENU -

Surf and Turf

Beef tenderloin and gulf shrimp sauté, garlic butter, warm rice cake

Gulf Shrimp Scampi

Roasted tomatoes, wilted arugula, white wine, garlic butter sauce & spaghetti

House Made Lobster Ravioli

Sherry cream, crushed tomato, fresh basil

Ricotta Ravioli

House made ricotta, roasted garlic fondue, oven dried tomatoes

Paella

Chicken, gulf shrimp, native clams, PEI mussels, Chourice, Saffron rice & vegetables

Veggie Risotto

Baby spinach, asparagus, parmesan

Grilled Salmon

Cool couscous, grilled asparagus, tomato jam

Chicken Cordon Bleu Napoleon

Prosciutto, Boursin cheese, puff pastry, raspberry port glaze, mixed vegetables & country mashed potatoes

Grilled Chicken Parmesan

Grilled chicken breast, vine ripe tomato, fresh mozzarella, spaghetti pomodoro

BBQ Chicken

Half roasted chicken, jalapeño cornbread, pineapple cabbage coleslaw

Grilled Pork Loin

Pancetta potato croquette, tamarind glaze, mango apple chutney

Duck L'Orange

Confit duck legs, orange glaze, potato croquette, arugula salad

Sirloin Frites

V-I steak sauce, house cut fries, arugula garnish

Grilled Prime Rib

Au jus, horseradish cream, country mashed potato, mixed vegetable

VINTAGE

- LADIES NIGHT MENU -

Available Thursday Evenings, Ladies only. All items just \$5 each!

Grilled Brie

Cranberry relish, crostini

Caesar

Crisp romaine hearts, garlic crostini house made lemon caper dressing

Poached Pear & Warm Goat Cheese

Baby greens, mulled wine vinaigrette, pecan encrusted goat cheese

Caprese

Sliced vine ripe tomatoes, fresh mozzarella & basil, drizzled balsamic reduction & EVOO

Crab Cake Trio

Creole remoulade & roasted corn salsa

Pork Fried Dumplings

Ponzu dipping sauce

Buffalo Chicken Tenders

Blue cheese dressing & blue cheese stuffed celery

Thai Wings

One dozen wings tossed in sweet Thai chili glaze

Spicy tuna and Cucumber Roll

Inside out roll with spicy tuna & cucumber

California Roll

Inside out roll with crabstick, cucumber & avocado

Crispy Chicken BLT

Grilled chicken, black label bacon, lettuce, tomato on a bulky roll

BBq Pork Nachos

Smothered with tomato, red onion, jalapenos & melted cheese

Poached Pear Pizza

Pears, mozzarella, prosciutto, crumbled blue

Margarita Pizza

Fresh tomato, pomodoro, fresh mozzarella

Salmon Burger

Petite salmon filet, lettuce, tomato and citrus mayo on a bulky roll