

VINTAGE LUNCH MENU

-Appetizers-

Pork Fried Dumplings

Ponzu dipping sauce
7

Crab Cake Trio

Creole remoulade & roasted corn salsa
9

Calamari Fritti

Cherry peppers, olives & citrus marmalade
9

Buffalo Chicken Tenders

Blue cheese dressing & blue cheese stuffed celery
7

Grilled Shrimp Cocktail

Spicy citrus marinade & pickled cucumber dashi
10

BBQ Pork Nachos

Smothered with tomato, red onion, jalapenos & melted 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

Hummus & Pita

Roasted red pepper/chipotle hummus & coriander toasted pita
6

Antipasto

Chef's selection of meats, cheeses, vegetables
8

Sautéed PEI Mussels

Chourice and Vidalia onion, white wine, garlic, butter & Thyme broth
8

-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, mixed greens, mulled wine vinaigrette, pecan encrusted goat cheese
8

Lobster Bisque

House made, chive garnish
6

Wedge

Crisp head lettuce, buttermilk dressing, bacon, crispy shallots and tomatoes
7

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
9

Greek Pizza

Spinach, tomato, olives, feta & roasted garlic oil
10

BBQ Chicken Pizza

Grilled chicken, red onion, cilantro, diced tomato with white cheddar & BBQ sauce
10

20% Gratuity will be added to parties of 8 or more-

-Sandwiches-

All sandwiches come with house cut fries

Sliced Tenderloin Panini

Caramelized onion, gorgonzola & au jus dipping sauce on pressed torpedo

12

Buttermilk Chicken

Grilled chicken, buttermilk ranch, lettuce, tomato on a bulky roll

8

Crispy Chicken

Breaded chicken breast, bacon, lettuce, tomato, and mayo on a bulky roll

9

Loaded Meatloaf

Herbed meatloaf, country mashed potatoes, sweet tomato demi glaze and white cheddar cheese rolled in a flour tortilla

9

BBQ Pulled Pork

Shredded pork shoulder, BBQ sauce, white cheddar, chopped pickles on pressed torpedo

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

Lobster BLT

Fresh poached lobster, black label bacon, avocado, lettuce, tomato and citrus mayo on a bulky roll

15

-Entrees-

Crispy Duck L' Orange salad

Confit duck leg, citrus dressed greens, shaved red onion, orange glaze

14

Grilled Sirloin Cesare

Petite sirloin steak, mini Cesare salad, house cut fries

15

Grilled Salmon Piccata

Lemon caper vinaigrette, cured lemons, lemon dressed greens

15

Mushroom Risotto

Wild mushrooms, roasted tomatoes, arugula, truffle oil

14

Gulf Shrimp Scampi

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

15

Apple Cider Glazed Pork Loin

Pancetta potato croquette, mixed vegetables & Cider reduction

14

Grilled Filet Mignon

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

18

-Consuming raw or undercooked food may increase the risk of food borne illness-

-Please inform your server of any food allergies you may have-

-20% Gratuity will be added to parties of 8 or more-

VINTAGE DINNER MENU

-Appetizers-

Pork Fried Dumplings

Ponzu dipping sauce
7

Crab Cake Trio

Creole remoulade & roasted corn salsa
9

Asparagus Fries

Tempura asparagus spears served with a
lemon aioli
9

Sautéed PEI Mussels

Chourice and Vidalia onion, white wine,
garlic, butter & Thyme broth
8

Antipasto

Chef's selection of meats, cheeses,
vegetables
8

Tuna Tartare

Sushi grade, chopped avocado, toasted
sesame seeds, citrus dressing, crispy wonton
10

Mushroom Napoleon

Roasted wild mushrooms, goat cheese,
puff pastry and aged balsamic
8

Giant House Made Raviolo

Fresh house made ricotta, roasted garlic
and tomato fondue, fresh herbs
7

Gulf Shrimp Cocktail

Spicy citrus marinade & pickled cucumber dashi
10

Calamari Fritti

Cherry peppers, olives & citrus marmalade
9

Sautéed Beef Tenderloin

Wild mushrooms, brandy dijon sauce, garlic crostini.
9

-Soups and Salads -

Soup

Chef's daily selection
5

Lobster Bisque

House made, chive garnish
6

Caprese

Sliced vine ripe tomatoes, fresh mozzarella & basil,
drizzled balsamic reduction & EVOO
7

Wedge

Crisp head lettuce, buttermilk dressing, bacon,
crispy shallots and tomatoes
7

Poached Pear & Warm Goat Cheese

Poached pears, mixed greens, mulled wine
vinaigrette, pecan encrusted goat cheese
8

Caesar

Crisp romaine hearts, garlic crostini
house made lemon caper dressing
7

House

Mixed greens, tomatoes, cucumbers
Prosecco vinaigrette
5

Tabouli

Quinoa, mixed greens, goat cheese, strawberries,
toasted almonds, chopped tomato and cucumbers
9

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-Entrees-

Lobster Mac & Cheese

White cheddar, Pecorino cream, fresh lobster meat & herbed bread crumbs

18

Gulf Shrimp Scampi

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

17

Sweet Potato Gnocchi

Sweet brandy cream, fennel, & baby spinach

16

Paella

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

18

Mushroom Risotto

Wild mushrooms, roasted tomatoes, arugula, truffle oil

16

Butter-Rum Seared Sea Scallops

Creamy risotto, lemon dressed baby arugula

19

Grilled Salmon Piccata

Lemon caper vinaigrette, cured lemons, creamy risotto & mixed vegetables

17

Pan Roasted Cod

Herbed crumbs, lemon, white wine garlic sauce, crispy rice cake & grilled asparagus

17

Pistachio Crusted Tuna

Crispy rice cake, mixed vegetables & lemon beurre blanc

19

Chicken Cordon Bleu Napoleon

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

17

Apple Cider Glazed Pork Loin

Pancetta potato croquette, mixed vegetables & cider reduction

17

Duck L'Orange

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

18

Herb Meatloaf

Country mashed potatoes, sweet tomato Demi-glaze, mixed vegetables

17

Steak Frites

12oz sirloin, house cut fries, gorgonzola sauce & lemon dressed arugula

20

Grilled Filet Mignon

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

22