

**THE VINTAGE ROOM**  
PUBLIC RESTAURANT & BAR

**- Soups and Salads -**

Soup of the Day | Cup 6 | Bowl 8

**House Salad 10**

Grape Tomatoes, Cucumber, Shredded Carrot, tossed in Balsamic Vinaigrette over Mixed Greens

**Caesar Salad 14**

Grape Tomatoes, Cucumber, Shredded Carrot, tossed in Balsamic Vinaigrette over Mixed Greens

**Kale Salad 12**

Watermelon Radish, Cranberry, Apple, Goat Cheese, Apple Cider Vinaigrette

**Greek Salad 13**

Grape Tomatoes, Cucumber, Red Onion, Feta, Pepperoncini, Black Olives, Red Wine Vinaigrette over Mixed Greens

add Grilled Chicken +6 | Shrimp +8 | Steak +12

**- Appetizers -**

**Fried Artichokes 10**

Crispy Fried Artichoke Hearts with Lemon Aioli

**Steak Bites 12**

Tender Bavette Steak with Horseradish Aioli

**Guajillo Chicken Nachos 14**

Pulled Chicken in spicy Guajillo Sauce, House Tortillas, Pepper Jack Cheese, Pico De Gallo, Cilantro Lime Crema

**Spinach Artichoke Dip 14**

Artichoke Hearts & Spinach, spicy Pepper Jack, in Cheese Sauce served with Pita

**Chicken Quesadilla 13**

Guajillo Chicken, Cheddar Cheese, Grilled Onion, Salsa

**Fish Tacos 18**

3 Blackened Pacific Cod on Corn Tortillas, House Slaw, served with Chips and Tomato Calabrian Chili Salsa

**Butternut Squash Gorgonzola Ravioli 12**

Creamy Pistachio and Brown Butter Sage Sauce

**Chicken Tenders 15**

Your Choice of (2) Sauces: Honey Mustard, Ranch, BBQ  
Served with Fries

**- Sandwiches -**

**VR Burger 16**

1/2 lb. Burger with Tillamook Cheddar Cheese, Daily's Thick Cut Bacon, Lettuce, Heirloom Tomato, Pickles, Garlic Aioli on a Brioche Bun

**Prime Rib Dip 18**

Shaved Prime Rib, Caramelized Onions, Swiss Cheese, Ciabatta Bread, Au Jus, side of Creamy Horseradish

**Grilled Chicken Ciabatta 15**

Grilled Chicken Breast, Swiss Cheese, Smashed Avocado, Pickled Onions, Sun-Dried Tomato Aioli, Pepper Bacon, Lettuce

**Smoked Pulled Pork Sandwich 12**

Slow Smoked BBQ Pork, House Slaw, Provolone, Pickles on Brioche Bun

**Greek Chicken Wrap 16**

Grilled Chicken, Mixed Greens, Tomato, Cucumber, Red Onion, Feta, Pepperoncini, Kalamata Olives, Red Wine Vinaigrette

**Ham, Turkey, & Bacon Sandwich 16**

Pepperjack, Cucumber, Lettuce on Toasted Parmesan Ciabatta

**Crispy Chicken Wrap 16**

Mixed Green, Tomato, Ranch, Cheddar Cheese

**- Entrees -**

**Pot Roast 22**

Red wine Braised Chuck Roast with Carrot, Onion, Seasonal Veg over Mashed Potatoes

**Beer Battered Fish n' Chips 19**

House Beer Battered Pacific Cod with Tartar Sauce and House Slaw / Served with Fries

**Prawns and Polenta 21**

Wild Caught Chipotle-spiced Prawns with Tomato Scallions over Creamy Polenta

**Bolognese 20**

Italian Ragu made with Beef and Pork simmered in White Win Tomato Sauce served over Tagliatelle | add Shrimp +10

**Catch of the Week 29**

*Ask your server for this week's fresh fish*

**Bavette Steak 30**

8oz Grilled Flank Steak with Peppercorn Cream Sauce

**\*\* 20% Gratuity applied to parties of 6 or more \*\***

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food -borne illness\*

Cake fee \$20 || Corkage fee \$20 || Private Dining Room \$50