



THE VINTAGE ROOM
PUBLIC RESTAURANT & BAR

- Soups and Salads -

Soup of the Day | Cup 6 | Bowl 8

House Salad 10

Mixed Greens, Cucumber, Tomatoes, tossed in a Balsamic Vinaigrette, topped with Frizzled Onion

Caesar Salad 12

Romaine, Radicchio, House Caesar, Parmesan Garlic Croutons, Shaved Pecorino

Wedge Salad 13

Iceberg Wedge topped with Blue Cheese Crumbles, Peppered Bacon, Heirloom Tomatoes, Blue Cheese Dressing and a Balsamic Drizzle

Strawberry Fields Salad 15

Crispy Chicken, Mixed greens, Strawberries, Feta Cheese, Pecans, with a Strawberry Vinaigrette

add Grilled Chicken +4 | Salmon +8 | Steak +9

• Sandwiches -

All Burgers and Sandwiches come with your choice of Regular Fries, or Sweet Potato Fries.

Add Parmesan Garlic to any Side Fries for \$2. | Sub House Salad or Caesar for \$1

VR Burger 16

1/2 lb. Burger with Tillamook White Cheddar Cheese, Butter Lettuce, Heirloom Tomato, Frizzled Onion, Garlic Aioli on a Brioche Bun. Served with Fries and House Pickles

Prime Rib Dip 18

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

Grilled Chicken Ciabatta 15

Grilled Chicken Breast, Swiss cheese, Smashed Avocado, Pickled Onions, Sun Dried Tomato Aioli, Pepper Bacon, Butter Lettuce. Served with Fries.

Reserve Club 15

Triple Decker Sandwich served on White Bread with Mayonnaise, Butter lettuce, Heirloom Tomatoes, Bacon, Ham, Turkey, Swiss and Cheddar. Served with Fries and House pickles

Heirloom BLT 15

Pepper Bacon, Heirloom Tomatoes, Butter Lettuce, Chimichurri Aioli on Rustic Sourdough. Served with Fries.

Crispy Chicken Wrap 15

Chicken Tenders, Tillamook Cheddar, Buttermilk Ranch, Sun Dried Tomatoes, Pepper Bacon, Romaine, Wrapped in a Flour Tortilla, Served with Fries

- Small Plates -

Loaded Fries 10

House Fries with Chopped Pepper Bacon, Shredded Cheddar, Chives and Sour Cream

Chicken Tenders and Fries 15

Your Choice of Sauce: (2) Honey Mustard, Buttermilk Ranch, BBQ, Blue Cheese Dressing

Fish Tacos 16

3 Blackened Pacific Cod Tacos on Corn Tortillas, Pickled Onions, Lemon Slaw, served with Chips and Tomato Calabrian Chili Salsa

Grilled Chicken Nachos 16

Grilled Chicken, House Corn Tortillas, Cheddar Cheese, Cotija, Pickled Jalapenos, Pickled Onion, Salsa, Sour Cream,
Add Avocado 3

Crispy Brussel Sprouts 10

Fried Brussels Sprouts with Grilled Lemon, Pickled Onion and a Balsamic Drizzle

Truffle Flatbread 15

Flatbread with a Cream Sauce, Mozzarella Cheese, Mushrooms, Onions, topped with Truffle Oil and Chopped Rosemary

Chicken Quesadilla 13

Flour Tortilla, Cheddar Cheese, Grilled Chicken, Grilled Onion and Mushrooms
Add Avocado 3



- Entrees -

Fish n' Chips 18

Dipped in House Beer Battered Pacific Cod, Tartar Sauce, Creamy Lemon Slaw, Served with Fries.

Steak Frites 21

7oz Top Sirloin Steak with Garlic Herb Compound Butter, Rosemary Sprigs, served with Garlic Parmesan Fries

Sirloin Steak 25

7oz Top Sirloin Steak with Mushroom Demi-Glaze topped with Crispy Onions. Served with a Loaded Baked Potato

Chicken Parmesan 20

Handbreaded Chicken Breast with Housemade Marinara and Provolone Cheese, served over Spaghetti with a side of Garlic Bread

Grilled Salmon 25

Grilled Pacific Salmon served with Lemon Herb Pasta and seasonal vegetables

**** 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