

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

Romaine Hearts, Caesar Dressing, Herb Croutons, & Shaved Parmesan

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

Ham, Turkey, & Bacon Sandwich 16

Smashed Avocado, Tomato, Lettuce

Greek Chicken Wrap 16

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

Crispy Chicken Wrap 16

Mixed Green, Tomato, Ranch, Cheddar Cheese, Bacon

- *Entrees* -

Pot Roast 22

Red Wine Braised Chuck Roast with Carrot, Onion, Asparagus, 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 Wine Tomato Sauce served over Tagliatelle

Catch of the Week 29

Ask your server for this week's fresh catch

Bavette Steak 30

8oz Grilled Flank Steak with Peppercorn Cream Sauce served with Garlic Herb Smashed Fingerlings & Seasonal Veg

**** 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