

EST **V** 1997

THE VINTAGE ROOM
PUBLIC RESTAURANT & BAR

- Soups and Salads -

House made Chili or 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

Chipotle Chicken Salad 16

Roasted Poblano Pepper, Corn, Cheddar, Black Beans, Red Onion, Avocado, Cherry Tomato, Romaine, Blackened Chicken, Creamy Chipotle Dressing

Chef Salad 16

Ham, Turkey, Bacon, Hard Boiled Egg, Cheddar, Grape Tomato, Romaine, Choice of Bleu Cheese, Ranch, or Honey Mustard

Add Grilled Chicken +6 | Salmon +12

- Appetizers -

Fried Artichokes 12

Crispy Fried Artichoke Hearts with Lemon Aioli

Guajillo Chicken Nachos 14

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

Buffalo Cauliflower 10

Served with Ranch

Grilled Chicken and Cheese Quesadilla 12

with Salsa

Pork Belly Tacos 12

(3) Ancho, Guajillo Braised Pork Belly, Citrus Slaw

Fish Tacos 18

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

Chicken Tenders 15

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

Mac and Cheese 10

Three Cheese Sauce with Orecchiette Pasta

- Sandwiches -

All 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 18

1/2 Lb. Painted Hills Grass Fed Beef, Cheddar, Bacon, Lettuce, Tomato, Secret Sauce on a Brioche Bun

South Burger 18

1/2 Lb. Painted Hills Grass Fed Beef, Crispy Onion & Jalapeño, Swiss, Tomato, Lettuce, Secret Sauce on a Brioche Bun

Crispy Chicken Burger 16

Pickles, Shredded Romaine, Sriracha Aioli

Prime Rib Dip 18

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

Grilled Chicken Ciabatta 18

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

Turkey BLTA 16

Turkey, Bacon, Lettuce, Tomato, Smashed Avocado, Mayo on Toasted Rustic Como Bread

Reuben 16

House Corned Beef, Sauerkraut, Swiss, 1000 Island on Dark Rye

Chicken Caesar Wrap 16

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

Crispy Chicken Wrap 16

Mixed Green, Tomato, Ranch, Cheddar Cheese, Bacon

- Entrees -

Spaghetti and Meatballs 20

Served with Garlic Bread

Beer Battered Fish n' Chips 19

House Beer Battered Pacific Cod with Tartar Sauce and Coleslaw

Smoked Baby Back Ribs 22

House Smoked 1/2 Rack Carlton Farms Baby Back Ribs, Fries, Coleslaw

Catch of the Week (Market Price)

Ask your server for this week's fresh catch

Butcher's Block (Market Price)

Chef's Choice. Choice of Chimichurri, Porcini Mushroom Butter, or Port Demi Sauce, Served with Mashed Potatoes & Seasonal Vegetables

Half Roasted Chicken 24

Butter Garlic Herb, Mashed Potatoes, Green Beans

**** 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