



THE VINTAGE ROOM
PUBLIC RESTAURANT & BAR

SOUP/SALADS

Soup of the Day cup 6 | bowl 8

add Chicken +4 | Prawns +8 | Steak +9

House Salad 7

mixed greens, balsamic vinaigrette, roasted tomatoes, goat cheese

Caesar Salad 8

romaine, radicchio, house Caesar, parmesan garlic croutons, shaved pecorino

Chicken Caesar Salad 14

Grilled chicken breast, romaine, radicchio, house Caesar, parmesan garlic croutons, shaved pecorino

Steak Kale Salad 21

grilled 7oz top sirloin, walnut breadcrumbs, roasted tomatoes, roasted butternut squash, aged gouda, dijon brown butter vinaigrette

BURGERS – SANDWICHES

VR Burger 16

Tillamook smoked cheddar, pepper bacon, frizzled onions, garlic aioli, butter lettuce, served with fries, house spicy pickles

Walnut Fig Prosciutto Burger 17

walnut honey, fig jam, crisy Prosciutto, swiss, butter lettuce, garlic aioli, brioche bun, served with fries and house pickles

Prime Rib Dip 18

shaved prime rib, caramelized onions, Swiss cheese, au jus, side creamy horseradish, fries

Triple Decker Clubhouse Sandwich 14

turkey, ham, white cheddar, lettuce, pepper bacon, smashed avocado, romesco aioli, toasted sourdough, fries

Bourbon BBQ Brisket Sandwich 16

frizzled onions, buttermilk slaw, pickled jalapenos, brioche bun, fries

SMALL PLATES

Wild Mushroom Flatbread 14

olive oil, mozzarella, gorgonzola, wild mushrooms, caramelized onions, aged balsamic

Chicken Tenders 14

house bourbon BBQ sauce, buttermilk sauce, fries

Halibut Tacos 15

corn tortillas, tomato Calabrian chili salsa, pickled onions, lemon slaw

Crispy Brussels Sprouts 10

secret sauce, aged gouda

MAINS

IPA Bacon Mac n' Cheese 17

torchio pasta, Boneyard IPA cheddar cream sauce, buttered breadcrumbs

Wild Alaskan Halibut Fish n' Chips 21

beer battered halibut, remoulade, creamy lemon slaw, fries

Steak Frites 23

8oz top sirloin steak, whiskey peppercorn cream sauce, parmesan garlic fries

Bolognese 18

fresh pappardelle pasta, Italian sausage, ground beef, porcini mushrooms, tomato, cream, parmesan

Seared Halibut 26

calabrese sausage vinaigrette, saffron risotto, roasted tomatoes, chive oil

Top Sirloin + Prawns 28

gorgonzola cream sauce, frizzled onions, fingerlings, roasted butternut squash, brussels sprouts and pepper bacon

**** 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