



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 small 8 large 10

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

Warm Baby Kale Salad 14

Walnut breadcrumbs, roasted tomatoes, roasted butternut
squash, aged gouda, dijon brown butter vinaigrette

SMALL PLATES

Prawns Limoncello 15

artichokes, fennel, bacon, limoncello, butter

Wild Mushroom Flatbread 14

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

Chicken Tenders 15

house bourbon BBQ sauce, buttermilk sauce, fries

Halibut Tacos 15

corn tortillas, tomato Calabrian chili salsa, pickled onions lemon slaw,
cilantro lime crema

Crispy Brussels Sprouts 10

secret sauce, aged gouda

**** 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

BURGERS – SANDWICHES

VR Burger 15

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

Walnut Fig Prosciutto Burger 17

walnut honey fig jam, crispy Prosciutto, Swiss, green lettuce leaf,
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

MAINS

Mushroom Ravioli 20

wild mushroom cream sauce, baby kale, walnut breadcrumbs

Mac n' Cheese 17

Torchio pasta, roasted butternut squash, baby kale, rosemary
fontina cream sauce, buttered breadcrumbs

Wild Alaskan Halibut Fish n' Chips 21

beer battered halibut, remoulade, creamy lemon slaw, fries

Steak Frites 23

7oz 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 Rockfish 26

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

Pan Roasted Half Chicken 22

sherry mustard pan jus, roasted baby root vegetables, whipped
potatoes

Grilled New York Steak 30

Add Prawns 4

gorgonzola cream sauce, frizzled onions, smoked fingerlings,
roasted butternut squash, Brussel sprouts and peppered bacon