



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

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## 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

## SMALL PLATES

### Prawns Limoncello 15

artichokes, fennel, bacon, limoncello, butter

### Wild Mushroom Flatbread 14

olive oil, mozzaerlla, 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

### Crispy Brussels Sprouts 10

secret sauce, aged gouda

## BURGERS – SANDWICHES

### VR Burger 15

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

## MAINS

### Mushroom Ravioli 20

wild mushroom cream sauce, baby kale, walnut breadcrumbs

### 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

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 Halibut 26

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

### Pan Roasted Half Chicken 22

sherry mustard pan jus, roasted baby root vegetables, fingerlings

### Top Sirloin + Prawns 28

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

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# DINNER MENU

## WINES BY THE GLASS

### RED

Athena Cab Sauv, CA 10  
Proverb Cab Sauv, CA 9  
Primarius Pinot Noir, OR 10  
Malbec, ARG 9  
Columbia Valley Vineyard's Red Blend, WA 9

### WHITE

Proverb Chardonnay, CA 9  
Kendall Jackson Chardonnay, CA 10  
Jovino, Pinot Gris, OR 9  
Brancott, Sauv Blanc, NZ 9  
Chateau Ste Michelle, Riesling, WA 9  
Chateau Ste Michelle, Rose, WA 9

## WINES BY THE BOTTLE

### RED

Ferrari Carano, Merlot, CA 40  
Caymus Cab, CA 110  
Silver Oak Cab, CA 110  
Browne Family Vineyards Cab 39  
NxNW Cab Walla Walla WA 39  
Rstuart & Co Pinot Noir OR 38  
Domaine Drouhin Roserock Pinot Noir OR 49  
Ferrari Carano Siena Red Blend CA 38  
Seghesio Zinfandel, OR 38

### WHITE

La Crema Chardonnay CA 35  
J Christopher Chardonnay, OR 39  
Cooper Mountain Chardonnay OR 40  
Elk Cove Pinot Gris, OR 38  
Van Duzer P Gris, OR 38  
King Estate P Gris, OR 38  
Stoller Rose, OR 38

## COCKTAILS

### RASPBERRY RESERVE DROP 11

Rose city vodka, raspberry

### RESERVARITA 11

El Jimador silver, lime, grapefruit juice

### WHITE CHOCOLATE MARTINI 11

Vanilla vodka, Godiva white chocolate liqueur, white crème de cocoa, cream

### TOASTED ALMOND COCKTAIL 10

Rose city vodka, amaretto, kahlua, cream

### WASHINGTON APPLE MARTINI 10

Crown royal, apple pucker, splash of cran

## WINTER WARMUPS

### FRENCHMAN IN DUBLIN

Jameson, bailey's, gran marnier, coffee, whipped cream

### SPIKED HOT COCOA

Godiva chocolate liqueur, bailey's irish cream, warm hot cocoa, whipped cream,

### BOURBON FURNACE

Bourbon, hot apple cider, lemon  
Honey, cinnamon

### BFK

Bailey's, Frangelico, kahlua, coffee, whipped cream

## DRAUGHT BEER - ROTATING IPA GUEST TAPS

### PLEASE ASK SERVER

Guinness Stout Ireland- Imperial Pint

Stella Artois Pilsner Belgium

Widmer Hefeweizen Wheat  
Coors Light

