

**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 12**

House Caesar, Herb Croutons, Shaved Pecorino, Romaine

**Greek Salad 13**

Grape Tomatoes, Cucumber, Red Onion, Feta, Pepperoncini, Black Olives, Red Wine Vinaigrette over Mixed Greens

**Red Wine Poached Pear 15**

Chevre Goat Cheese, Balsamic Onion, Candied Walnuts, Champagne Vinaigrette over Mixed Greens

**add Grilled Chicken +6 | Salmon +8 | NY 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

**Curried Cauliflower 10**

Roasted Curry Cauliflower tossed in Curry Aioli topped with Slivered Almonds

**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* -

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 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 Sliders 12**

Slow Smoked BBQ Pork, House Slaw, Pickles on King's Hawaiian Bun

**BLTA 16**

Daily's Thick Cut Bacon, Roma Tomato, Lettuce, Avocado, Mayo on Rustic Sourdough

**Greek Chicken Wrap 16**

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

- *Entrees* -

**Stroganoff 23**

Thin Sliced Steak in Rich Brandy Cream Sauce served over Tagliatelle Pasta

**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

**Cacio e Pepe 17**

Truffle Oil, Black Pepper Cream Sauce Topped with Truffle Cheese over Pepper Fettuccini Pasta | add Shrimp +10

**Tuscan King Salmon 29**

Local King Salmon with Rosemary Orzo, Roasted Grape Tomato, Basil, and Parmesan Cheese

**New York Steak 34**

Grilled 10oz New York topped with Porcini Mushroom Butter, Mashed Potatoes or Fried Fingerlings & Seasonal Veg

**Chicken Marsala 26**

Classic Porcini Mushroom Marsala served with Mashed Potatoes & 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