

VINTAGE

FOUR TWENTY-THREE

SOUP

	<u>Cup</u>	<u>Bowl</u>
Butternut Squash Soup	7	11
Coconut Milk Carrots Extra Virgin Olive Oil		
Hatch Green Chile Chicken Stew	7	11
Flour Tortilla Tortilla Strips		

SALADS

Caprese Salad	16
Fresh Roma Tomatoes Fresh Mozzarella Basil Infused Extra Virgin Olive Oil Balsamic Pesto	
Mediterranean Salad	16
House-made Croutons Cherry Tomatoes Bell Peppers Cucumbers Onions Capers Olives Extra Virgin Olive Oil Feta	
Vintage 423 Salad	17
Mixed Green Lettuce Cherries Cherry Tomatoes Apples Raisins Cucumber Snow Goat Cheese	
Caesar Salad	15
Anchovies Mustard Romaine Lettuce House-made Herb Croutons Extra Virgin Olive Oil Fresh Grated Parmesan	
Baby Beetroot Salad	18
Roasted Beetroots Arugula Feta Raisins Dried Cranberries Extra Virgin Olive Oil	
Crab Avocado Salad	26
Mixed Green Salad Lump Crab Arugula Cucumber Avocado Mango Vinaigrette	
Quinoa Salad	18
Boiled Quinoa Fresh Avocado Bell Peppers Broccoli Strawberries Leeks Extra Virgin Olive Oil Fresh Mint Lime Vinaigrette	
Wedge Salad	18
Cherry Heirloom Tomato Cucumber Red Onion Shredded Carrots Crispy Bacon Bits Maytag Blue Cheese Classic Blue Cheese Dressing	
(V)(G)	

Add to Any Salad

Organic Chicken Breast - 8

16 / 20 Black Tiger Shrimp (5) - 9

5 oz. Salmon - 13 (**)

5 oz. Tuna - 13 (**)

5 oz. Prime Tenderloin - 15

(**) Product could be served under cooked

(G) Gluten free

(V) Vegetarian

APPETIZERS

Carne Asada Nachos	19
Tortilla Chips with Queso Steak Pico de Gallo Guacamole Sour Cream Steak	
Dip of the Day Toasted Pita	15
Ask Your Server about Dips of the Day Selection	
Crispy Calamari	21
Served with Home-made Garlic Mayo	
Roasted Shishito Peppers	12
Roasted on our Charcoal Grill Ponzu Sauce	
Tempura Oysters	29
6 Jumbo Golden-fried Oysters Spicy Daikon Sauce Spicy Mayo Tobiko Chili Chives	
Drunken Shrimp	25
Shrimps cooked with OUZO Garlic Chili Onions in a Spicy Tomato Sauce with Feta Parsley	
Vintage BAO Buns (3 per order)	18
Crispy Pork Belly Hoisin Sauce Cucumbers Pickled Jalapeños Carrots	
Spinach Artichoke Dip	16
Flash Fried Toasted Pita	
Zucchini Fritters	18
Grated Zucchini Balls with herbs Feta Cheese Golden Fried in Panko Coating Served with a Yogurt Mint Dip	
Steamed Mussels	22
Mediterranean Style, Cooked with White Wine Carrots Celery Shallots Garlic Lemon Extra Virgin Olive Oil Herbs	
Shrimp Cocktail	20
4 Jumbo Shrimp Cocktail Sauce Creamy Horseradish Sauce	



DINNER ENTREES

Available from 4pm to 10pm Sun-Thurs | 4pm to 11pm Fri-Sat

Mie Goreng	27
Indonesian Style Stir-Fry with Udon Noodles Organic Chicken Prawns Bell Peppers Broccoli Togarashi Chilli Sesame Oil Oyster Sauce Leeks Ginger Sweet Soy Garlic Cilantro	
Penne Bolognese	25
The Authentic Italian Slow Cooked Sauce with Carrots Celery Onions Tomatoes USDA Prime Ground Beef Local Pork House Made Napoleon Sauce Served with Aged Parmesan	
American Carbonara	23
Smoked Hickory Bacon Fresh Mushrooms Shallots Egg Yolk Heavy Cream Parmesan Ground Pepper	
Grilled Scampi Skewer (5 pieces)	34
White Jumbo Shrimp Grilled Vegetables Aromatic Jasmine Rice House-made Lemon Sauce Oregano Extra Virgin Olive Oil Sauce	
Scottish Salmon (Wild Caught)	39
Grilled On Our Charcoal Grill Aromatic Jasmine Rice Sautéed Vegetables Tomato Jam (Teriyaki option available)	
Chilean Sea Bass (Wild Caught)	54
Grilled On Our Charcoal Grill Green Chile Asparagus Risotto Basil Oil	
Whole Fresh Fish (Ask For Our Fresh Fish Of The Day) Limited Availability	MKT
Grilled On Our Charcoal Grill. Served with Steamed or Grilled Vegetables (Table-side service in the dining room)	
Surf N Turf (USDA PRIME)	75
6oz. Filet Mignon Cold Water Lobster Tail 10-12oz. Grilled Greens Mashed Potatoes Port Demi Sauce	
5 Hour Slow Braised Short Rib	39
Chili Mashed Potatoes Grilled Asparagus Hatch Green Chile	
Filet Mignon 9oz (USDA Prime)	59
Grilled Asparagus Fingerling Potatoes (Peppercorn Sauce available)	
Ribeye Steak 14oz (USDA Prime)	56
Sweet Potato Mash Grilled Broccoli (Peppercorn Sauce available)	
Prime Beef Spicy Thai Curry (Vegetarian Version Available 23)	29
USDA Prime Beef Tenderloin Tips Yellow Curry Paste Asparagus Bell Peppers Broccoli Garlic Ginger Cilantro Coconut Cream Roasted Almonds	
Colorado Lamb Chops	59
French Cut, Grilled on Our Charcoal Grill Extra Virgin Olive Oil Lemon Oregano Rosemary Served with Bacon-herb Fingerling Potatoes	
8oz Wagyu Spinalis (Ribeye Cap) Snake River Farms Black Label	79
Grilled to Perfection, Served with Fingerling Potatoes Grilled Vegetables	

ADDITIONAL SIDES

Mushrooms Asparagus with Balsamic Reduction Green Chile Risotto Chef's Vegetables Vintage Potatoes	12
Baked Cold Water Lobster Tail 10oz - 12 oz Drawn Butter Lemon	38
Jumbo Lump Oscar Sautéed Asparagus Bearnaise Sauce	18

DESSERTS

Triple Chocolate Cake	13
House-made Key Lime Pie	13
House-made Crème Brûlée	13
Deconstructed Mille-Feuille Caramelized Phyllo Dough White + Dark Chocolate Monte Cream	14
Apple Cake with Vanilla Ice Cream	15
House-made Spanish Burnt Cheesecake Red Fruit Coulis	15