

# VINTAGE

FOUR TWENTY-THREE

## SOUP

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

## SALADS

<b>Caprese Salad</b>	16
Fresh Roma Tomatoes   Fresh Mozzarella   Basil Infused Extra Virgin Olive Oil   Balsamic   Pesto	
<b>Mediterranean Salad</b>	16
House-made Croutons   Cherry Tomatoes   Bell Peppers   Cucumbers   Onions   Capers   Olives   Extra Virgin Olive Oil   Feta	
<b>Vintage 423 Salad</b>	17
Mixed Green Lettuce   Cherries   Cherry Tomatoes   Apples   Raisins   Cucumber Snow   Goat Cheese	
<b>Caesar Salad</b>	15
Anchovies   Mustard   Romaine Lettuce   House-made Herb Croutons   Extra Virgin Olive Oil   Fresh Grated Parmesan	
<b>Baby Beetroot Salad</b>	18
Roasted Beetroots   Arugula   Feta   Raisins   Dried Cranberries   Extra Virgin Olive Oil	
<b>Crab Avocado Salad</b>	26
Mixed Green Salad   Lump Crab   Arugula   Cucumber   Avocado   Mango Vinaigrette	
<b>Quinoa Salad</b>	18
Boiled Quinoa   Fresh Avocado   Bell Peppers   Broccoli   Strawberries   Leeks   Extra Virgin Olive Oil   Fresh Mint   Lime Vinaigrette	
<b>Wedge Salad</b>	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

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



## LUNCH MENU

Available from 11am to 4pm daily

<b>Vintage Club Sandwich</b>	17
Black Forest Ham   Roasted Turkey   Applewood Smoked Bacon   Swiss Cheese   Cheddar   Lettuce   Tomato   Garlic Aioli on Whole Wheat Bread   Fries or Side Salad	
<b>Grilled Quesadilla</b>	20
American Prime Beef or Free Range Chicken Filet   Cheddar   Hatch Green Chile	
<b>Santa Fe Prime Rib Sandwich</b>	21
Prime Rib Sliced   Hatch Green Chile   Pepper Jack Cheese in a Ciabata Bread   Fries or Side Salad	
<b>Vintage Burger</b>	21
Homemade 8oz Black Angus Patty   Lettuce   Onions   Pickle   French Fries Choice of 2 Toppings: Maytag Blue Cheese   Provolone   Pepper Jack   Hatch Green Chile   Applewood Smoked Bacon   Grilled Onion   Sautéed Mushrooms   Guacamole   Additional Toppings \$1 each	
<b>Buttermilk Chicken Sandwich</b>	16
Crunchy Chicken Thigh   Purple Cabbage Slaw   Iceberg   Onion   Gochu Mayo   House Pickled Cucumber   Brioche Bun   French Fries	
<b>Eggplant &amp; Provolone Sandwich (vegetarian)</b>	15
Panko Fried Eggplant   Tomato   Basil Sauce   Provolone   Herb Salad   French Fries	
<b>Penne Bolognese</b>	23
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	
<b>American Carbonara</b>	23
Smoked Hickory Bacon   Fresh Mushrooms   Shallots   Egg Yolk   Heavy Cream   Parmesan   Ground Pepper	
<b>Scottish Salmon 5oz Filet (Wild Caught)</b>	26
Aromatic Jasmine Rice   Sautéed Vegetables   Tomato Jam (Teriyaki option available)	
<b>Fish &amp; Chips</b>	19
Fresh Cod Hand Battered   French Fries   Coleslaw   Tartar Sauce   Lemon	
<b>Red Bird Buttermilk Fried Chicken</b>	19
Duck Fat Potatoes   Orange Hand Breaded Chicken Breast   Tequila and Dos XX Gravy   Topped with Fresh Arugula	