

Vintage 423 sources 44 Farms
beef, which are all-natural steaks
(never, ever program), harvested
from cattle that have never
received hormones, antibiotics
or feed additives of any kind.



DINNER ENTREES

Available Sunday-Thursday 4 to 10pm / Friday & Saturday 4 to 11pm

Mie Goreng (GF)

Indonesian Style Stir-Fry with Udon Noodles | Organic Chicken | Prawns | Bell Peppers | Broccoli | Togarashi Chili | Sesame Oil | Oyster Sauce | Leeks | Ginger | Sweet Soy | Garlic | Cilantro 27

Creamy Steak Penne (44 Farms)

Marsala | Heavy Cream | Beef Tips | Fire Roasted Roma Tomatoes | Garlic Shallots | Chives | Parmesan Cheese | Penne Pasta 28

Beef Short Rib Stroganoff

House Shredded Beef Short Rib | Egg Noodles | Sour Cream | Mushroom Cream Sauce | Garlic Parmesan Toast 24

Charcoal Baked Half Chicken (Greek Style) (GF)

(Free Range, Organic) Semi Boneless Grilled Chicken | Cilantro Rice | Mixed Grilled Veggies | Extra Virgin Olive Oil | Greek Spices 32

Colorado Lamb Chops*

French Cut | Charcoal Grilled | Extra Virgin Olive Oil | Lemon | Oregano | Rosemary | Bacon-herb Fingerling Potatoes 64

Fresh Whole Grilled Fish De-boned Tableside (Friday and Saturday) (GF)

Charcoal Grilled | Blended Oregano | Extra Virgin Olive Oil | Lemon MP

Grilled Scampi Skewer (GF)

White Jumbo Shrimp (5) | Grilled Vegetables | Aromatic Basmati Rice | House-made Lemon Sauce | Oregano | Extra Virgin Olive Oil 34

Wild Caught Chilean Sea Bass* (GF)

Pan-Seared | Green Chile Risotto | Asparagus | Lemon Beurre Blanc 54

Wild Caught Scottish Salmon* (GF)

Pan-Seared | Aromatic Basmati Rice | Sauteed Vegetables | Tomato Jam 39 (Teriyaki option available)

Charcoal Broiled 16oz Chateaubriand* For Two

Red Chili Mashed Potatoes | Roasted Roma Tomatoes | Mixed Vegetables | Tarragon Bearnaise 120

Surf N Turf* (44 Farms)

6oz. Filet Mignon | Cold Water Lobster Tail 10-12oz | Grilled Greens | Mashed Potatoes | Port Demi Sauce 79

5 Hour Slow Braised Short Rib

Chili Mashed Potatoes | Grilled Asparagus | Hatch Green Chile 39

Filet Mignon* 9oz (44 Farms)

Grilled Asparagus | Fingerling Potatoes 59 (Peppercorn Sauce available)

Ribeye Steak* 14oz (44 Farms)

Sweet Potato Mash | Grilled Baby Heirloom Carrots 56 (Peppercorn Sauce available)

Prime Beef Spicy Thai Curry (GF)

USDA Prime Beef Tenderloin Tips | Yellow Curry Paste | Asparagus | Bell Peppers | Broccoli | Garlic | Ginger | Rice | Cilantro Coconut Cream | Roasted Almonds 29 (Vegetarian Version available 23)

ADDITIONAL SIDES

Mushrooms • Asparagus with Balsamic Reduction • Green Chile Risotto • Chef's Vegetables • Vintage Potatoes 12
Jumbo Lump Oscar | Sauteed Asparagus | Bearnaise Sauce 18
Baked Cold Water Lobster Tail* 10-12oz | Drawn Butter | Lemon 39

DESSERTS

Triple Chocolate Cake 13

House-made Key Lime Pie 13

House-made Creme Brulée (GF) 13

Deconstructed Mille-Feuille

Caramelized Phyllo Dough | White &

Dark Chocolate Monte Cream 14

House-made Apple Pie A La Mode

Vanilla Bean Ice Cream 14

Banana Pannacotta Vanilla Wafers 13

Non-closed out checks are subject to a 20% Gratuity Charge. (GF) Gluten Free (V) Vegetarian

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.