



## The Vintage Room Restaurant Happy Valentines Day

February 14th, 2010

### Appetizers

#### Seared Sea Scallops

Pan seared sea scallops atop acorn squash risotto, citrus beurre blanc, micro greens.

12-/25-

#### Seared Lamb Loin

Pan seared lamb loin medallions with acorn squash, sweet potato gnocchi, chanterelle lamb Jus

12-

#### Crab Cakes

Pan-seared Dungeness crab cakes with citrus basil aioli, baby green salad

14-/21-

#### Jumbo Prawns

Grilled prawns served with crispy polenta cake, citrus butter sauce, greens tossed in lemon vinaigrette

14-

#### Spinach Artichoke Dip

Baked and served with grilled flat bread

8-

### Salads

#### Valentine Salad

Field greens, Cara-Cara orange segments, strawberries, goat cheese, toasted almonds, port vinaigrette

8-

#### Caesar Salad

Crisp romaine hearts tossed with creamy lemon-garlic dressing, parmesan and asiago, house made croutons

5-

#### Reserve Salad

Mixed greens with raspberry vinaigrette, dried cranberries, Rogue Oregon blue cheese, candied nuts

7-

#### Wilted Spinach Salad

Baby spinach, red onion, chopped egg, bacon, asiago cheese, balsamic vinaigrette

7-

### Entrées

#### Prime Rib

USDA Prime, slow roasted rib eye with Yukon mashed potatoes, seasonal vegetable, Au Jus, horseradish cream

10oz 28- / 16oz 34-

#### Peppered New York Steak

12 oz. Oregon Country strip with four peppercorn crust, bleu cheese-potato gratin, red wine demi glace

28-

#### Bacon wrapped Filet Mignon

Blackened bacon wrapped tenderloin with white cheddar mashed potatoes, grilled asparagus

32-

#### Lamb Rack

Grilled lamb rack with herb roasted fingerling potatoes, sautéed spinach and arugula, pomegranate molasses

30-

#### Roasted Pork loin

Korabuta pork loin filled with gouda cheese, pineapple & mango relish, roasted vegetables

26-

#### Alaskan Halibut

Pan seared wild halibut atop jasmine rice, vegetable succotash, citrus mango chutney

26-

#### Wild Corvina Bass

Corvina stuffed with lobster meat & crab meat, lemon herb gnocchi, sun-dried tomato beurre blanc, lemon micro-greens

26-

#### Manicotti

Manicotti served with grilled artichoke pesto cream, sautéed zucchini & squash

12-

Add grilled Jumbo prawns on any entrée or salad

9-