

The
VINTAGE ROOM
RESTAURANT

ENTREE MENU

AVAILABLE AFTER 4PM

SERVED WITH SEASONAL VEGETABLES AND
CHOICE OF MASHED POTATOES, FRIES, OR
FINGERLING POTATOES
add goat cheese and parmesan risotto +4

10oz NEW YORK 39

with Mushroom Gravy

Enjoy with Columbia Red Blend 10/32

10oz BEEF TENDERLOIN MEDALLIONS 42

Pepper-crusted with Bearnaise Sauce

Enjoy with Smith & Hook Cab 16/53

8oz MARINATED LAMB LOIN 30

with Red Wine Sauce

Enjoy with Luigi Bosca Malbec 12/42

PARMESEAN CRUSTED COD 25

Crispy Parmesean Coating

Enjoy with Kendall Jackson Chardonnay 12/42

PRAWNS FETTUCINE 27

with Pernod Cream Sauce & Fennel

sub chicken +0 sub steak +6

Enjoy with Flowers Chardonnay 16/53

CHICKEN FAJITA PASTA 24

Seasoned, Creamy Egg Noodles with Peppers and Onions

sub steak +6

Enjoy with Rombauer Sauvignon Blanc 13/35

PASTA PRIMAVERA 17

Fettucine with Asparagus, Mushroom, Peas and Chopped Herbs

add chicken +6 prawns +8 steak +10

Enjoy with Chloe Rose 10/32

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