

The
VINTAGE ROOM
RESTAURANT

ENTREE MENU

*After
4pm*

NEW YORK STEAK* | 27

8 oz. with Balsamic Glaze

Served with Roasted Garlic Mashed Potatoes
and Seasonal Vegetables

Suggested Wine Pairing: Orin Swift Merlot 16/53

CIDER GLAZED CHICKEN | 25

10 oz. Stuffed Airline Breast

Served with Roasted Sweet Potatoes
and Seasonal Vegetables

Suggested Wine Pairing: North Valley Pinot Noir 15/48

KING SALMON FILET | 28

8 oz. Glazed with Orange and Maple

Served with Butternut Squash & Spinach Risotto
and Seasonal Vegetables

Suggested Wine Pairing: North Valley Chardonnay 15/48

BUTTERNUT SQUASH MAC AND CHEESE | 15

Creamy Homemade Macaroni

Served with Texas Toast

Suggested Wine Pairing: North Valley Chardonnay 15/48

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

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