

*The*  
**VINTAGE ROOM**  
RESTAURANT

**ENTREE MENU**

*After  
4pm*

**NEW YORK STEAK\* | 26**

8 oz. with Balsamic Glaze

Served with Roasted Garlic Mashed Potatoes  
and Seasonal Vegetables

*Suggested Wine Pairing: Orin Swift Merlot 16/53*

**LAMB SHANK TAGINE | 28**

12 oz. Cooked in a Moroccan Tagine Sauce

Served with Israeli Couscous  
and Seasonal Vegetables

*Suggested Wine Pairing: North Valley Pinot Noir 15/48*

**PAN-SEARED BRONZINI CHEEKS | 26**

8 oz. in Cajun Seasoning with Sicilian Caponata

Served with Lemon & Thyme Wild Rice Pilaf  
and Seasonal Vegetables

*Suggested Wine Pairing: North Valley Chardonnay 15/48*

**TRUFFLE CREAM RAVIOLI | 21**

Wild Mushroom Stuffed Raviolis in Truffle Cream Sauce

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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