

*The*  
**VINTAGE ROOM**  
RESTAURANT

**ENTREE MENU**

*After  
4pm*

**RIB EYE STEAK\* | 28**

with Balsamic Glaze

Served with Roasted Garlic Mashed Potatoes  
and Seasonal Vegetables

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

**OSSO BUCCO | 31**

Venison Shank Braised in Olive Oil, Wine, and Garlic

Served with Garlic Mashed Potatoes

and Seasonal Vegetables

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

**SPRING EQUINOX SALMON | 24**

Filet with Lemon & Chive Compound Butter

Served with Wild Rice Pilaf

and Tri-colored Carrots

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

**BRANZINI | 26**

Filet with Ginger Infused Butter and Toasted Pecans

Served with Wild Rice Pilaf, Mixed Greens in Dill Vinaigrette

and Spring Asparagus Spears

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

**FETTUCINE ALFREDO | 13**

Fettucine Pasta in Alfredo Cream Sauce

Served with Texas Toast

*add chicken +6 | prawns +6 | salmon +13*

*Suggested Wine Pairing: Rombauer Sauvignon Blanc 13/45*

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