

The
VINTAGE ROOM
RESTAURANT

ENTREE MENU

*After
4pm*

RIB EYE* | 29

11 oz. Handcut Steak with Chimichurri
Served with Herb-Roasted Fingerling Potatoes or Garlic
Mashed Potatoes and Spring Asparagus
Suggested Wine Pairing: Orin Swift Merlot 16/53

PORK CUTLET | 24

7 oz. Boneless Cutlet with Cherry Port Reduction
Served with Seared Polenta Cake
and Seasonal Vegetables
Suggested Wine Pairing: North Valley Pinot Noir 15/48

SOCKEYE SALMON | 24

Crispy Skin with White Wine, Brown Butter, and Capers
Served with Herb-Roasted Fingerling Potatoes or Garlic
Mashed Potatoes and Seasonal Vegetables
Suggested Wine Pairing: North Valley Chardonnay 15/48

FETTUCINE ALFREDO | 13

Fettucine Pasta in Alfredo Cream Sauce
Served with Texas Toast
add chicken +6/ spring veggies +6/ blackened prawns +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*

The
VINTAGE ROOM
RESTAURANT

ENTREE MENU

*After
4pm*

RIB EYE* | 29

11 oz. Handcut Steak with Chimichurri
Served with Herb-Roasted Fingerling Potatoes or Garlic
Mashed Potatoes and Spring Asparagus
Suggested Wine Pairing: Orin Swift Merlot 16/53

PORK CUTLET | 24

7 oz. Boneless Cutlet with Cherry Port Reduction
Served with Seared Polenta Cake
and Seasonal Vegetables
Suggested Wine Pairing: North Valley Pinot Noir 15/48

SOCKEYE SALMON | 24

Crispy Skin with White Wine, Brown Butter, and Capers
Served with Herb-Roasted Fingerling Potatoes or Garlic
Mashed Potatoes and Seasonal Vegetables
Suggested Wine Pairing: North Valley Chardonnay 15/48

FETTUCINE ALFREDO | 13

Fettucine Pasta in Alfredo Cream Sauce
Served with Texas Toast
add chicken +6/ spring veggies +6/ blackened prawns +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*