

The
VINTAGE ROOM
RESTAURANT

ENTREE MENU

*After
4pm*

BLACKBERRY BASIL STEAK SALAD | 19

7 oz. Grilled Bistro Tenderloin* with Garlic Confit
Over Spring Mix with Cherry Tomatoes and Crispy Onions
Choice of Blackberry-Basil Vinaigrette or Blue Cheese Dressing
Suggested Wine Pairing: North Valley Pinot Noir 15/48

MEMBER'S RESERVE PASTA | 13

Cavatappi Pasta in Gruyere Cream Sauce
Served with Texas Toast
add chicken +6 | spring veggies +6 | dungeness crab +10
Suggested Wine Pairing: Rombauer Sauvignon Blanc 13/45

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

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

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