

The
VINTAGE ROOM
RESTAURANT

ENTREE MENU
(available after 4pm)

AHI NICOISE SALAD | 19

6 oz. Grilled Pacific Ahi* over Baby Spinach
with Hard-boiled Egg, Kalamata Olives, Grape Tomatoes,
Pickled Red Onion, Shredded Carrot, and Feta Cheese
with French Dressing (or choice)

Suggested Wine Pairing: North Valley Pinot Noir 15/48

RESERVE PASTA | 17

Grilled Chicken* Over Rigatoni Pasta Tossed in White Wine
Beurre Blanc with Grape Tomatoes, Fresh Basil & Garlic, and
Kalamata Olives. Served with Garlic Ciabatta Bread

Suggested Wine Pairing: North Valley Chardonnay 15/48

SOCKEYE SALMON | 26

Crispy Pan-Seared Salmon Filet with Locally Foraged
Chantrelle Mushrooms in a Cream Sauce
Served with Herb-Roasted Fingerling Potatoes or Garlic
Mashed Potatoes and Seasonal Vegetables

Suggested Wine Pairing: North Valley Chardonnay 15/48

RIB EYE* | 31

12 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