

VINTAGE CAFÉ

SOUP & SALADS

SOUP DU JOUR
IT'S OUR SOUP OF THE DAY!
6

SOUPE AL' OIGNON
Classic French onion soup, crouton,
melted cheese
7

HOUSE SALAD
Baby field greens, tomato, red onion,
bell pepper, citrus vinaigrette

CAESAR
Romaine, house made Caesar dressing,
parmesan cheese, croutons, anchovie
filet
9

BLUE CHEESE & PEAR
Baby field greens, candied pecans, fresh
pears, Danish blue cheese, cherry
balsamic vinaigrette
9

BABY SPINACH
Candied pecans, red onions, fresh apples,
goat cheese, tomatoes and balsamic
vinaigrette
9

THE WEDGE
Crisp iceberg wedge, apple wood
smoked bacon, red onion, tomato,
Danish blue cheese crumbles & dressing
7

CHOPPED SALAD
Crisp iceberg, apples, bacon, dried
cherries, radicchio, parsley, blue cheese
crumbles, blue cheese dressing
9

APPETIZERS

**JUMBO LUMP CRAB
CAKES**
Tarragon Aioli
13

LES ESCARGOTS
Baked in the shell with butter, parsley,
shallots, cognac and plenty of garlic
12

**CRISPY FRIED
CALAMARI**
Lemon Aioli
9

TUNA TARTARE
Avocado, cucumber, soy & sweet chili
sauce, cilantro, green onion
13

**SEARED SEA
SCALLOPS**
Sautéed spinach, blood orange citrus
beurre blanc
12

STEAMED MUSSELS
Steamed in a white wine garlic broth
12

CHEESE PLATE
A selection of imported & domestic
cheeses served with dried fruit, olives and
nuts
15

**SPICY FRIED ROCK
SHRIMP**
Served over spicy asian stirfry
11

AHI TUNA
Seared rare, ginger aioli
9

PASTAS

PENNE & SAUSAGE
Asparagus, garlic, shallots tossed together
in a spicy tomato sauce with sausage and
penne pasta
17

**ANGEL HAIR
SHRIMP SCAMPI**
Sautéed jumbo shrimp in a shallot, garlic,
white wine, lemon and butter sauce,
served angel hair pasta
23

PASTA CARBONARA
Fettuccini, apple wood smoked bacon,
peas & fresh cracked peppercorns in a
bold parmesan cream sauce
17

MUSSELS & PASTA
Mussels, garlic, basil and shallots sautéed
and tossed with fetuccini in a tomato
cream sauce
17

**CHICKEN PICCATTA
PASTA**
Bowtie pasta, capers, shallots,
mushrooms in a white wine sauce with a
splash of cream

DELICIOUS DINING

MEATS

FILET MIGNON

Seasoned & grilled to your liking, garlic
mashed potatoes, grilled market
vegetables
30

RIB EYE

Seasoned & grilled to your liking,
couscous, grilled market vegetables
35

DOUBLE CUT PORK CHOP

Bone in pork chop, roasted pee wee
potatoes, apricot sauce, haricot verts
24

SEAFOOD & POULTRY

FRESH ATLANTIC SALMON

Garlic mashed potatoes, market
vegetables, citrus caper beurre blanc
OR
Organic jade pearl rice, yuzu soy laquer,
sautéed spinach
24

SHRIMP SCAMPI

Jumbo shrimp sautéed in a garlic white
wine sauce, couscous, grilled vegetables
23

SEARED SEA SCALLOPS

Couscous, blood orange citrus beurre
blanc, market vegetables
25

MOULES FRITES

Steamed in a white wine garlic broth
served with golden crispy French fries &
grilled garlic baguette
17

COQ AU VIN

Tender airline chicken breast sautéed
with red wine, cipollini onions,
mushrooms & applewood smoked bacon,
garlic mashed potatoes & carrots
19

SIMPLY ROASTED CHICKEN

Garlic & herb marinated boneless half
chicken, sautéed market vegetables,
pee wee potatoes, garlic herb pan jus
19

VINTAGE CORDON BLEU

Tender airline chicken breast stuffed
with black forest ham & Swiss cheese,
garlic mashed potatoes, market
vegetables, garlic cream sauce
18

SIDES

GRILLED ASPARAGUS

olive oil, shaved parmesan cheese
7

GARLIC PARMESAN FRENCH FRIES

5

SAUTÉED GARLIC SPINACH

6

SAUTÉED MUSHROOMS

5

SWEET POTATO FRIES

ginger aioli
6

TRUFFLE MAC & CHEESE

7

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Our chicken is all natural freerange, hormone & antibiotic free.