



SOUP

New England Clam Chowder

Topped with Herb Roasted Croutons Cup 8 / Bowl 12

Hatch Green Chile Chicken Stew (GF)

Flour Tortilla | Tortilla Strips Cup 7 / Bowl 11

SALADS

Burata Salad (V, GF)

Wild Arugula | Roasted Cherry Tomatoes | Basil Ribbons |
Extra Virgin Olive Oil | Balsamic Glaze 18

Baby Beetroot Salad (V, GF)

Roasted Beetroots | Arugula | Feta | Raisins |
Dried Cranberries | Extra Virgin Olive Oil 18

Roasted Apple Salad (V, GF)

Roasted Sweet Red Apples | Dried Cranberry | Goat Cheese |
Pumpkin Seeds | Mixed Fresh Greens | Balsamic Vinaigrette 17

Wedge Salad (GF)

Cherry Heirloom Tomato | Cucumber | Red Onion | Crispy
Bacon Bits | Maytag Blue Cheese | Classic Blue Cheese
Dressing 18

SALAD ENHANCEMENTS

7oz Organic Chicken Breast 8 | (5) 16/20 CT Shrimp 9
5oz Salmon* 13 | 5oz Tuna* 14 | 5oz Prime Tenderloin* 15

APPETIZERS

Carne Asada Nachos (GF)

Tortilla Chips | Queso | Steak | Pico de Gallo |
Guacamole | Sour Cream 22

Lemon Feta Hummus

Garbanzo Beans | Lemon Juice | Feta Cheese |
Extra Virgin Olive Oil 15

Crispy Calamari

Spicy Marinara | Guacachile | Lemon 23

Roasted Shishito Peppers (V, GF)

Roasted on our Charcoal Grill | Ponzu Sauce 12

Beef Carpaccio*

Thinly Sliced Raw Tenderloin | Diced Shallots |
Capers | Baby Arugula | Extra Virgin Olive Oil |
Crispy Parmigiano 28

Vintage Bao Buns

Crispy Pork Belly | Hoisin Sauce | Cucumbers |
Pickled Jalapenos | Carrots (3 per order) 19

Chicken Lollipops (All Natural | No hormones)

(5) Chicken Lollipops | Homemade Spicy Chamuco
Sauce | Blue Cheese Dressing | Ranch Dressing 21

Spinach Artichoke Dip

Flash Fried Toasted Pita 16

Tempura Oysters

6 Jumbo Golden-fried Oysters | Spicy Daikon Sauce |
Spicy Mayo | Chili | Chives 29

Black Steamed Mussels*

Sauteed with Linguica Sausage Shallots | Garlic |
Chili Flakes | Parsley | White Wine | Toasted Baguette 23

Shrimp Cocktail (GF)

(4) 6/8CT Jumbo Shrimp | Cocktail Sauce | Creamy
Horseradish Sauce 23

Grilled Mediterranean Octopus (GF)

House-made Hummus | Roasted Roma
Tomatoes | Capers | Extra Virgin Olive Oil |
House-made Oregano Lemon Vinaigrette 28

Non-closed out checks are subject to a 20% Gratuity Charge. (GF) Gluten Free (V) Vegetarian

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

Vintage 423 sources **River Bend** beef, which are all-natural steaks (never, ever program), harvested from cattle that have never received hormones, antibiotics or feed additives of any kind.



LUNCH MENU

Available Daily 11am to 4pm

Vintage Club Sandwich

Black Forest Ham | Roasted Turkey | Applewood Smoked Bacon | Swiss Cheese | Cheddar | Lettuce | Tomato | Avocado | Garlic Aioli on Whole Wheat Bread | Choice of Side 17

Santa Fe Prime Rib Sandwich

Prime Rib Sliced | Hatch Green Chile | Pepper Jack Cheese | Ciabatta Bread | Choice of Side 23

Vintage Burger*

8oz Black Angus Patty | Lettuce | Onions | Pickle | 423 Special Sauce | French Fries 22

Choice of 2 Toppings:

Maytag Blue Cheese | Provolone | Pepper Jack | Cheddar Cheese | Hatch Green Chile | Applewood Smoked Bacon | Grilled Onions | Sautéed Mushrooms | Guacamole
Additional Toppings \$1 each

Buttermilk Chicken Sandwich

Crunchy Chicken Thigh | Purple Cabbage Slaw | Iceberg | Onion | Gochu Mayo | House Pickled Cucumber | Brioche Bun | French Fries 17

Street Tacos (4 Corn Tacos) (GF)

Chopped Tenderloin | Green and Red Cabbage | Guacamole | Shaved Radish | Crumbled Queso Fresco | Grilled Jalapeño | Cilantro 18

Beef Short Rib Stroganoff

House Shredded Beef Short Rib | Egg Noodles | Sour Cream | Mushroom Cream Sauce | Garlic Parmesan Toast 25

American Carbonara

Smoked Hickory Bacon | Fresh Mushrooms | Shallots | Egg Yolk | Heavy Cream | Parmesan | Ground Pepper 24

Fish & Chips

Fresh Cod Hand Battered | French Fries | Coleslaw | Tartar Sauce | Lemon 19

Red Bird Buttermilk Fried Chicken

Organic Hand Breaded Chicken Breast | Duck Fat Potatoes | Tequila and Dos XX Gravy | Topped with Fresh Arugula 20
(Add an Egg 2)

5oz Wild Caught Scottish Salmon Fillet* (GF)

Aromatic Jasmine Rice | Sautéed Bok Choy | Tomato Jam 27
(Teriyaki option available)

6oz Filet Mignon*

Grilled Asparagus | Baby Carrots | Fingerling Potatoes 39
(Peppercorn Sauce available)

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DINNER ENTREES

Available Sunday-Thursday 4 to 10pm / Friday & Saturday 4 to 11pm

Mie Goreng

Indonesian Style Stir-Fry with Udon Noodles | Organic Chicken | Prawns | Bell Peppers | Bok Choy | Togarashi Chili | Sesame Oil | Oyster Sauce | Leeks | Ginger | Sweet Soy | Garlic 27

Creamy Steak Penne

Marsala | Heavy Cream | Filet Tips | Fire Roasted Roma Tomatoes | Garlic Shallots | Chives | Parmesan Cheese | Penne Pasta | Crushed Red Pepper Flake 28

Beef Short Rib Stroganoff

House Shredded Beef Short Rib | Egg Noodles | Sour Cream | Mushroom Cream Sauce | Garlic Parmesan Toast 25

14oz Dry Aged Bone-in Pork Chop

Whipped Mashed Potatoes | Fried Brussel Sprouts | Mushroom Marsala Sauce 39

Colorado Lamb Chops*

French Cut | Charcoal Grilled | Extra Virgin Olive Oil | Lemon | Oregano | Rosemary | Bacon-herb Fingerling Potatoes | Mixed Vegetables 64

Pan Seared Sea Scallops (GF)

(5) Fresh U-10 Scallops | Citrus Risotto | Sauteed Haricot Verts | Spicy Lemon Bur Blanc 42

Grilled Scampi Skewer (GF)

(5) 6/8CT Jumbo Tiger Shrimp | Grilled Vegetables | Aromatic Basmati Rice | House-made Lemon Sauce | Oregano | Extra Virgin Olive Oil 34

7oz Wild Caught Chilean Sea Bass* (GF)

Pan-Seared | Green Chile Risotto | Asparagus | Lemon Beurre Blanc 55

7oz Wild Caught Scottish Salmon* (GF)

Pan-Seared | Aromatic Basmati Rice | Sauteed Bok Choy | Tomato Jam 39 *(Teriyaki option available)*

Surf N Turf*

6oz. Filet Mignon | Cold Water Lobster Tail 10-12oz | Grilled Greens | Mashed Potatoes | Port Demi Sauce 79

5 Hour Slow Braised Short Rib

Chile Mashed Potatoes | Grilled Mixed Vegetables | Hatch Green Chile 39

9oz Filet Mignon*

Grilled Asparagus | Baby Carrots | Fingerling Potatoes 60 *(Peppercorn Sauce available)*

14oz Ribeye Steak*

Sweet Potato Mash | Grilled Baby Carrots 58 *(Peppercorn Sauce available)*

ADDITIONAL ENHANCEMENTS

Mushrooms • Asparagus with Balsamic Reduction • Green Chile Risotto • Chef's Vegetables • Vintage Potatoes 12
Jumbo Lump Oscar | Bearnaise Sauce 18
10-12oz Baked Cold Water Lobster Tail* | Drawn Butter | Lemon 39

DESSERTS

(All Desserts Are Made In-House)

Three Layer **Chocolate Cake** 14

Berries | Chocolate Sauce

Key Lime Pie 14

Homemade Vanilla Whip Cream

Seasonal Cheesecake 14

Citrus Très Lèches 14

Mandarin Orange | Crème

Crème Brûlée (GF) 14

Homemade Vanilla Whip Cream | Berries

Lemon Meringue 14

Mixed Berries | Coulis Sauce

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