

Vintage Tavern Dinner Menu

Dill Pickle Soup - Our signature soup, give it a try

Soup Du Jour - Made fresh daily - Your Server will describe today's featured soup/s

Spicy Fiesta Feta Dip Served with Flatbread Crackers

Roasted Red Pepper Hummus Served with Soft Pita Chips

Sonoma County Brie: Danish Brie Encrusted with Chardonnay & Panko, Served with Seasonal Fruit

Vintage Pizza: Classic Styled Thin Crust Topped with Cherry Tomatoes & Seasonal Veggies

Three Cheese Tapas Platter: Sharp Cheddar, Fontina, Creamy Blue Cheese, Olives, Crackers & Pommery Mustard

Natural Burger* 100% Natural, Grain Fed Black Angus Beef, Choice of Fries or Slaw

Grilled Chicken Breast: Marinated in Balsamic Vinegar & Fresh Herbs, Served with Field Greens

Tenderloin Teriyaki Beef Tips: We Outline the Plate with Sweet Potato Chips

Fresh Baked Halibut: Topped with a Bubbling, Cream, Tarragon Sauce, Served with Vegetable

Beef Tournedos: Two Petite Filet Mignons with Green Peppercorn Sauce, Served with Vegetable

Mediterranean Fettucini Tossed with Olive Oil, Fresh Herbs, Sun-Dried Tomatoes, Garlic & Olives

Teriyaki Salmon Grilled & Served with Field Greens

Pig Wings* Slow Cooked in Simmering BBQ Sauce, Fries or Slaw

Seared Sashimi Tuna: Ahi Tuna Served with Ginger, Wasabi & Soy Sauce

Shrimp Scampi: Lemon, Wine & Garlic Sauce, Served with Vegetables

Loire Valley Scallops: Pan Seared with a French Beurre Blanc Sauce, Served with Vegetables

Rack Of Lamb: House Specialty, Marinated & Grilled, Served with Field Greens & Vegetables

(* Substitute Sweet Potato Chips or Vegetables for \$1 More)

Sides: Garden Salad – Slaw or French Fries – Fresh Seasonal Vegetables or Sweet Potato Chips – Breaded or Fried Asparagus Served with Cusabi for Dipping