

# The Vintage Steakhouse

## Appetizers

### **BEEF CARPACCIO**

Prime beef filet carpaccio  
classically presented with sourdough toast  
\$ 15

### **SHRIMP BOIL COCKTAIL**

Served warm with corn and potato  
with cocktail sauce  
\$ 16

### **THE VINTAGE CRAB CAKES**

Pan seared crab cakes with  
arugula salad and chipotle aioli  
\$ 16

### **MUSHROOM RAVIOLI**

House made mushroom ravioli  
with porcini cream sauce  
\$ 12

### **CRAB CLAWS**

Louisiana crab claws served chilled with our  
special homemade marinade,  
or fried with remoulade  
\$ 14

### **FRIED GREEN TOMATOES**

Green tomatoes fried with  
lump blue crab in a creole remoulade  
\$ 16

### **QUAIL & GRITS**

Marinated quail, grilled and served over aged  
cheddar grits with cane syrup demi-glace  
\$ 16

### **CRISPY SHRIMP**

Tempura shrimp tossed with  
Italian sweet and sour sauce  
\$ 16

## Soups

### **FRENCH ONION SOUP**

Homemade onion soup topped with toasted  
croutons, provolone and shredded parmigiano  
reggiano cheese  
\$ 8

### **SOUP OF THE DAY**

Your server will inform you of our  
daily soup creations  
\$ 9

## Salads

### **CAESAR SALAD**

Hearts of romaine tossed in our classic Caesar  
dressing, garlic herb crustini, shredded  
parmigiano reggiano cheese  
\$ 11

### **ICEBERG WEDGE SALAD**

Crisp wedge of lettuce, sliced red onion,  
tomatoes and cucumber served with  
homemade dressing  
\$ 9

### **SPINACH SALAD**

Baby spinach, red onions, grape tomatoes,  
hard boiled egg topped with hot bacon  
brandy vinaigrette  
\$ 11

### **HEIRLOOM MAYTAG SALAD**

Heirloom tomatoes, Maytag bleu cheese,  
olive oil, balsamic vinegar, basil, and  
pancetta chips  
\$ 11

# *Steak and Seafood*

ALL BEEF SERVED IS USDA PRIME

## FILET MIGNON

Served with Bernaise sauce  
USDA Prime 8 oz Cut \$ 35  
USDA Prime 10 oz Cut \$ 39

## NEW YORK STRIP

14 oz USDA Prime New York Strip  
\$ 45

## RIBEYE

16 oz USDA Prime Ribeye  
\$ 39

## PORTERHOUSE

24 oz USDA Prime Porterhouse  
\$ 48

## ALASKAN KING CRAB LEGS

Two pound portion of crab legs served  
with drawn butter and fresh lemon

\$ MARKET PRICE

## LOBSTER

10 oz lobster tail, broiled or steamed,  
Served with drawn butter and fresh lemon

\$ MARKET PRICE

## SURF AND TURF

8 oz USDA Prime filet with choice of  
10 oz lobster tail or one pound of  
Alaskan King Crab

\$ MARKET PRICE

## *House Specialties*

### DRY-AGED BONE-IN RIBEYE

36 day dry - aged USDA Prime  
16 oz bone-in ribeye with horseradish  
mashed potatoes and glace de veau  
\$ 55

### SNAPPER ORLEANS

Lightly dusted and pan fried, served with  
lump crab cream sauce  
\$ 42

### HALIBUT IN A BAG

Steamed in a bag with carrots, leeks, potatoes,  
snow peas, white wine, and butter  
\$ 32

### SEAFOOD LINGUINE

Gulf shrimp, lump crab meat, and  
lobster meat in a white wine butter sauce  
\$ 28

### PAN ROASTED CHICKEN

Roasted airline chicken breasts with carrots,  
asparagus, potatoes, and leeks in natural jus  
\$ 28

### PORK TENDERLOIN

BBQ spiced rubbed pork with cane syrup sauce  
Fried arugula, pickled onions, and pork cracklings  
\$ 30

### BONE-IN FILET

12 oz USDA Prime bone-in filet  
with waffle fries and worcestershire shellac  
\$ 65

## *Sides*

Creamed Corn	\$ 5	Creamed Spinach	\$ 5	Garlic Mashed Potatoes	\$ 5
Fresh Asparagus	\$ 5	Potatoes Au Gratin	\$ 5	Baked Potato	\$ 5
Baked Sweet Potato	\$ 5	Steamed Broccoli	\$ 5	Sautéed Mushrooms	\$ 5
Roasted Corn	\$ 5	Waffle Fries	\$ 5	Lobster Mac & Cheese	\$ 5