



## Summer Dinner

### **Appetizers**

#### **French Escargot**

Garlic Butter, White Wine, Ginger  
Dijon Mustard, Parsley *11.95*

#### **Chilled Prawn Cocktail**

Spicy Cocktail Sauce, Celery, Shredded Lettuce *12.95*

#### **Blackened Prawns**

Lime, Jalapeno and Cilantro Sauce *12.95*

#### **French Onion Soup Gratinée**

Sourdough Crouton, Gruyere Swiss *8.95*

#### **Hawaiian Ahi Sashimi**

Ripe Avocado, Baby Greens, Sesame Vinaigrette *14.95*

#### **Wild Mushrooms in Puff Pastry**

Shimeja Mushrooms, Shallots, Cognac,  
Tarragon, Cream *9.95*

#### **Spanikopita**

Spinach and Feta Cheese in Flaky Phyllo *8.95*

#### **Fresh Pacific Northwest Oysters**

Served Raw on the Half-Shell with Ice,  
Mignonette Sauce, Lemon *13.95*

#### **Green Chili Relleno**

Mushroom Duxelles, Goat Cheese,  
Jalapeno Buerre Blanc, Cilantro, Grilled Scallion *10.95*

#### **Peruvian Ceviche**

Ahi, Halibut, Avocado, Mango, Fresh Lime Juice, Cilantro,  
Serrano Chili, Oregano, Fried Plantains *11.95*

#### **Shared Dishes 4.50**

Corkage 18 per 750ml bottle

### **Gift Certificates For Every Occasion**

The Vintage Press offers gift certificates in every denomination. Please inquire at the front desk.

*Risk is associated with consuming raw oysters, raw proteins and other rare food items. If you have or may have a chronic illness, or if you have or may have an immune disorder, or if you have or may have food allergies, you are at greater risk for serious illness. For advice, please consult your physician before consuming any food. Thank you for your attention to this matter.*



## Summer Dinner

### Entrées

Entrées Include Soup of the Day, Mixed Seasonal Greens, or Spinach Salad  
Crumbled Blue Cheese *2.50*  
Classic Caesar Salad *5.95*  
Iceberg Wedge Salad with Blue Cheese, Bacon *5.95*

**Penne Pasta with Tomato and Basil**  
Grilled Eggplant, Garlic, Leeks, Calamata Olives *18.95*

**Angel Hair Pasta with Smoked Chicken**  
Broccoli, Parmesan, Garlic, Cream *21.95*

**Sautéed Chicken with Roasted Garlic and Candied Lemon Peel**  
Sliced New Potatoes *23.95*

**Pistachio-Crusted King Salmon**  
White Wine, Lemon, Sliced Red Potatoes *27.95*

**Pork Tenderloin**  
Honey, Crushed Red Chili, Dijon Mustard,  
Yukon Gold Mashed Potatoes, Vegetable Ragout *21.95*

**Filet Mignon**  
Cognac-Mustard Sauce, Shallots, Yukon Gold Mashed Potatoes *39.95*

**New York Pepper Steak**  
Port Wine Sauce with Black, Green and Pink Peppercorns *36.95*

**New York Steak**  
Stuffed Baked Potato, Herb Butter *34.95*

**Top Sirloin Steak**  
Crispy Onions, Stuffed Baked Potato *27.95*

**New Zealand Rack of Lamb**  
Roasted Garlic, Rosemary Reduction *39.95*

**Lamb Shish Kebob**  
Rice Pilaf, Almonds, Dried Apricots *27.95*

**Crispy Veal Sweetbreads**  
Port Wine, Jalapeno, Blue Cheese, Sliced Red Potatoes *27.95*

**Australian Lobster Tail and Filet Mignon**  
Lemon Butter, Stuffed Baked Potato  
*Market Price*