



# VINTAGE

FOUR TWENTY-THREE

## SOUP

	Cup	Bowl
<b>Lobster Bisque (G)</b>	8	12
<b>Hatch Green Chile Chicken stew</b> Flour Tortilla   Tortilla Strips	6	11
<b>Vintage Featured Soup</b>	7	11

## SALADS

<b>Caprese</b>	14
Tomato Roma   Tempura Zucchini   Fresh Mozzarella Crispy Panchetta   Urban Rebel Farm Micro Basil   Balsamic Reduction   Pesto	
<b>Roasted Baby Beet</b>	16
Baby Arugula   Dried Golden Raisins   Feta Cheese   Roasted Piñon   Baby Beets   Lemon, Olive Oil Vinaigrette.	
<b>Steak Salad</b>	16
House Mixed Greens   English Cucumber   Cherry Heirloom Tomato   Red Onion   Blue Cheese Crumbles   Blue Cheese Dressing   5oz Beef Tenderloin. (G)	
<b>Baby Wedge</b>	13
Cherry Heirloom Tomato   Hot House Cucumber   Red Onion   Shredded Carrots   Crispy Bacon Bits   Maytag Blue Cheese   Classic Blue Cheese Dressing. (V)(G)	
<b>Caesar Salad</b>	13
Baby Romaine Heart   Broken Crutons   Crispy Prosciutto   Shaved Padano Cheese   White Anchovies   House-made Caesar Dressing	
<b>Add to Any Salad</b>	
<b>Organic Chicken Breast - 7</b>	
<b>16 / 20 Black Tiger Shrimp (5) - 8</b>	
<b>5 oz. Salmon - 10 (**)</b>	
<b>5 oz. Tuna - 12 (**)</b>	
(**) Product could be served under cooked	
(G) Gluten free	
(V) Vegetarian	

## APPETIZERS

<b>Bacon Quail</b>	19
Dried Mix Fruit Chutney   Jalapeño Aioli (G)	
<b>Jumbo Shrimp Cocktail (4)</b>	19
Horseradish   Cocktail Sauce (G)	
<b>Classic Tomato Bruschetta</b>	14
Roma Tomato   Fresh Garlic   Shallots   Local Basil   EVOO   Crostini   Balsamic Reduction   (V)	
<b>Jumbo Lump Crab Cake</b>	19
Roasted Lemon Aioli   Jicama Slaw	
<b>Calamari</b>	17
Guacachile   House-made Marinara	
<b>Spinach &amp; Artichoke Heart Dip</b>	14
Fried Pita Bread	
<b>Chilled Seafood Platter</b>	59
Jumbo Tiger Shrimp   Alaskan King Crab   Oysters   Cold Water Lobster Tail   Jalapeño Salmon Tartare   Sea Weed Salad   Assorted Sauces (G)(**)	
<b>Hummus Trio</b>	14
Sun-Dried Tomato Hummus   Green Chile Hummus   Lemon Fetta Hummus   Lavash and Pita Bread (V)	
<b>Fresh Roasted Shishito Peppers</b>	10
Roasted Shishito Peppers   Smoked Sea Salt   House- Made Spicy Ponzu Sauce	
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.	



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## LUNCH ENTREES

Available from 11am to 4pm daily

<b>Pappardelle Pasta</b>	20
Wild Mushrooms   Spinach   Blistered Cherry Tomatoes   Caramelized Onions   Mornay   Shaved Parmesan   Truffle Oil	
Add Tenderloin Tips 10      Add Chicken 7	
<b>Street Gyro (Lamb or Chicken)</b>	15
Tzatziki   Shaved Red Onions   Tomato Slice   Fries (Inside)   Jasmine Rice   Greek Salad	
<b>Scottish Salmon</b>	32
Bamboo Rice   Snow Snap Peas   Spicy Tomato Jam (G)	
<b>Beef Tenderloin Medallions</b>	35
Three Medallions topped with Foie Gras Mousse   Sweet Potato Purée   Green Beans	
<b>Chicken Fried Chicken</b>	15
Duck Fat Fried Potatoes   Tequila Country Gravy   Baby Arugula	
<b>Dos XX Beer Battered Fish and Chips</b>	15
Fresh Cod   Jicama Slaw   French Fries   Traditional Cocktail Sauce   Tartar Sauce	
<b>Shrimp Scampi</b>	27
Angel Hair Pasta   Lemon Garlic Beurre Blanc   Blistered Cherry Tomatoes   Spinach   Trio Herb Mix   Garlic Toast Points   Capers	
<b>Street Tacos</b>	14
Choice of: Asasda, Shrimp, or Chicken   Pico de Gallo   Caramalized Onions   Cabbage   Guacachile   Pinto Beans   Grilled Jalapeño (G)	

## SANDWICHES

Available from 11am to 4pm daily

<b>Grilled Reuben</b>	15
Sliced Pastrami   Swiss Cheese   Sauerkraut   Thousand Island Dressing   Rye Bread	
<b>Short Rib BBQ</b>	15
Sourdough Toast   Shredded Short Rib   House-made BBQ Sauce   Hatch Green Chile   Arugula	
<b>Vintage Club</b>	14
Black Forest Ham   Roasted Sliced Turkey   Applewood Smoked Bacon   Swiss Cheese   Cheddar   Lettuce   Tomato   Garlic Aioli   Whole Wheat Bread	
<b>Sante Fe Slow Roasted Prime Rib Sandwich</b>	17
Sliced Prime Rib   Hatch Green Chile   Pepper Jack Cheese   Au Jus   Ciabatta Bread	
<b>Vintage Burger</b>	17
8oz Angus Beef   Green Leaf Lettuce   Tomato   Onion   Pickle Spear   Potato Bun   Choice of 2 Toppings: Maytag Blue Cheese   Pepper Jack   Hatch Green Chile   Grilled Onions   Applewood Bacon   Guacamole or Sautéed Mushrooms	
<b>Sides Include: Beer Battered French Fries   Onion Rings   Sweet Potato Fries   Coleslaw   Fruit   Side Salad</b>	
<b>Cubano</b>	15
Hoagie Roll   Forest Ham   Pull Pork   Swiss Cheese   Pickle   Dijon Mustard	



## DINNER ENTREES

Available from 4pm to 10pm Sun-Thurs | 4pm to 11pm Fri-Sat

<b>Scottish Salmon</b>	34
Bamboo Rice   Snow Snap Peas   Spicy Tomato Jam (G)	
<b>Pappardelle Pasta</b>	23
Truffle Oil   Wild Mushrooms   Shaved Parmesan   Spinach   Blistered Cherry Tomatoes   Caramelized Onions   Mornay	
Add Tenderloin Tips 10    Add Chicken 7    Add 16/20 Black Tiger Shrimp 8	
<b>Short Ribs</b>	32
Mixed Vegetables   Chive Mashed Potatoes   Whole Hatch Green Chile   Red Chile Demi-glace (G)	
<b>14oz Ribeye</b>	48
Green Chile Whipped Mashed Potatoes   Sautéed Wild Mushrooms   Tarragon Béarnaise	
<b>9oz Filet</b>	49
Vintage Potatoes   Grilled Asparagus   Charred Pear Demi-glace   Grilled Jalapeño. (G)(**)	
<b>Surf &amp; Turf</b>	67
6oz USDA Prime Filet Mignon   8oz Cold Lobster Tail   Chives Mashed Potatoes   Grilled Broccolini   Red Chile Demi-glace   Lemon Beurre Blanc (G)	
<b>Beef Tenderloin Medallions</b>	35
Three Medallions topped with Foie Gras Mousse   Sweet Potato Purée   Green Beans	
<b>Shrimp Scampi</b>	32
Angel Hair Pasta   Lemon Garlic Beurre Blanc   Blistered Cherry Tomatoes   Spinach   Trio Herb Mix   Garlic Toast Points   Capers	
<b>Chilean Sea Bass</b>	48
Green Chile Risotto   Sautéed Spinach   Lemon Beurre Blanc (G)	
<b>Sides</b>	10
Mushrooms   Asparagus with Balsamic Reduction   Green Chile Risotto   Chef's Vegetables   Vintage Potatoes	

## ADDITIONAL SIDES

<b>Steak Companion</b>	38
Baked Cold Water Lobster 8oz Lobster   Drawn Butter   Lemon	
<b>Decadent Lobster Mac and Cheese</b>	18
Penne Pasta   Cheese Sauce	
<b>Jumbo Lump Oscar Style</b>	12
Sautéed Asparagus   Béarnaise Sauce	

## DESSERTS

<b>Triple Chocolate Cake</b>	10
Fresh Berries   Blueberry Coulis	
<b>Crème Brûlée</b>	10
House-made Whipped Cream   Fresh Berries (G)	
<b>Key Lime Pie</b>	10
Candy Lime Wedge   House-made Whipped Cream   Lime Slices	
<b>Tres Leches Cake</b>	10
Cocoa Powder   Espresso Cream Sauce	
<b>Pineapple Cake</b>	10
Warm Raspberry Coulis   Vanilla Bean Ice Cream   Fresh Berries	
<b>Seasonal Cheesecake</b>	9
<b>House-made Apple Cobbler</b>	10
Vanilla Ice Cream   Citrus Caramel Sauce	