



## DINNER ENTREES

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

<b>Vintage Burger</b>	15
8oz Angus Beef, Lettuce, Tomato, Onion on a Potato Bun. Choice of two toppings: Swiss, Cheddar, Maytag Blue Cheese, Provolone, Pepper Jack, Green Chile, Bacon, Grilled Onions, Sautéed Mushrooms or Guacamole. Additional Toppings: \$0.75	
<b>Green Chile Chicken Fettuccine Alfredo</b>	24
Diced Chicken Breast, Sliced Mushrooms, Diced Yellow Squash, Diced Zucchini, Diced Green Chile, Mornay Sauce, Grated Parmesan Cheese.	
<b>Scottish Salmon</b>	31
Seared, Jasmine Rice, Seared Bok Choy, Honey/Garlic Soy Sauce.	
<b>Saku Tuna</b>	30
Panko Wasabi Pea Crust, Deep Fried Tuna, Rice Noodles, Seared Bok Choy, Pickled Pink Ginger, Tamari/Yuzu Sauce.	
<b>Braised Short Ribs</b>	30
Braised in Mirepoix, Red Wine, Red Chile Pods, Mashed Potatoes, Roasted Whole Green Chile, Grilled Asparagus, Red Chile Demi Glaze.	
<b>(4) Seared Sea Scallops</b>	37
Pan Seared East Coast Scallops, Mashed Potatoes, Grilled Carrots, Grilled Asparagus, White Wine/Chili Lemon Beurre Blanc.	
<b>Chicken Cordon Bleu</b>	26
Panko Crusted Chicken Breast Stuffed with Black Forest Ham, Swiss Cheese, French Dijon Mustard, Spinach, Cheesy Mornay Sauce, Sautéed Asparagus, Sautéed Carrots.	
<b>Chilean Seabass</b>	MKT
Green Chile Risotto, Sautéed Spinach, Lemon Beurre Blanc Sauce.	
<b>9oz Tenderloin</b>	43
Lavender Steak Butter, Vintage Potatoes, Grilled Asparagus.	
<b>Steak Frites</b>	39
8oz Grilled Flat Iron Beef, Lavender Steak Butter, Skinny Fries.	
<b>South Pacific Sword Fish Steak 7oz</b>	39
Grilled, Sautéed Brussel Sprouts, Orzo, Truffle Oil, Crab Mornay Sauce.	
<b>Eggplant Napoletana</b>	26
Seared Breaded Eggplant, Sautéed Tofu, Basil Marinara Sauce, Grilled Asparagus, Arugula Spring Mix Salad.	
<b>Black Tiger Shrimp</b>	34
Sautéed, Jasmine Rice, Sautéed Brussel Sprouts, Sautéed Asparagus, Sautéed Carrots, Lemon Beurre Blanc Sauce.	
<b>14oz Rib Eye</b>	43
Lavender Steak Butter, Mashed Potatoes, Grilled Asparagus.	
<b>Complimentary Sauces Upon Request-</b> Creamy Peppercorn Demi-Glaze, Béarnaise Sauce, Port Wine Demi-Glaze, Hatch Red Chile Demi-Glaze, Stone Ground Mustard Seed Demi-Glaze.	

## SIDES TO SHARE

Sautéed Mushrooms 12    Creamy-Cheesy Spinach 12    Vintage Potatoes 12

## DESSERTS

<b>Flourless Chocolate Cake with Raspberry Anglaise Sauce.</b>	10
<b>Crème Brûlée</b> Traditional Crème Brûlée, Homemade Whipped Cream, Fresh Berries.	9
<b>Key Lime Pie</b> Lemon Sorbet, Homemade Whipped Cream, Fresh Berries.	9
<b>Carrot Cake</b> Caramel Sauce, Homemade Whipped Cream, Vanilla Bean Ice Cream.	9
<b>Pineapple Cake</b> Warm Raspberry Coulis, Vanilla Bean Ice Cream, Fresh Berries.	9
<b>Seasonal Cheese Cake</b>	

## ADDITIONAL SIDES

<b>Steak Companion</b>	MKT
10oz Baked Cold Water Australian Lobster, Drawn Butter, & Lemon.	
<b>(3) Diavolo Shrimp</b>	19
Sautéed Shrimp, Chipotle Tomato Sauce.	
<b>Jumbo Lump Oscar Style</b>	19
Sautéed Asparagus, Bernaise Sauce.	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
Non-Closed Out Checks are Subject to a 20% Gratuity Charge