



VINTAGE PRIME
STEAKS • SEAFOOD • CHOPS • NIGHTLIFE

ENTRÉE MENU

STARTERS

Vintage Crab Bisque

Finished with jumbo lump crabmeat, fresh chives and sherry \$9.95

Baked French Onion Soup

Topped with gruyere \$8.95

Charcuterie and Artisanal Cheese Platter

Chef's selection - Market Price

Steak Tartare

A must have. Served with fresh baked whole grain baguette \$14.95

Wild Mushroom Crostini

With truffled goat cheese \$14.95

Shrimp Cocktail

Local wild caught with spicy horseradish sauce \$12.95

Oysters Rockefeller

Baked select oysters with spinach, marscaponi cheese, pancetta, reggiano \$14.95

SALADS

Chop House Salad

Iceberg wedge with grape tomatoes, red onion, pancetta & buttermilk \$9.95

Arugula and Strawberries

Candied pecans, warm goat cheese medallion, French wildflower honey dijon vinaigrette \$11.95

Vintage "Signature" Caesar Salad

Oil based dressing with a hint of mayo, Monterey dry jack, fresh garlic croutons \$9.95

Spinach Salad

Spinach salad with oranges and almonds, finished in a basil citrus vinaigrette \$10.95

Beet & Watercress Salad

Beets and watercress salad with fresh mozzarella and champagne vinaigrette \$11.95

A Gratuity of 18% Will Be Added to Parties of 6 or more

Please Advise Your Server Immediately of Any Food Allergies or Special Dietary Needs • Peanut Oil is Used in the Preparation of Fried Items

Temperatures: Rare (Cold Dark Red Center) • Medium Rare (Cool Red Center) • Medium (Hot Pink Red Center)

Medium Well (Hot Light Pink Center) • Well (Hot Grey Center)

ENTRÉES

Certified Angus Beef



8oz Ribeye Filet \$29.95
14oz Ribeye Steak \$25.95
10oz Denver Steak \$26.95
12oz New York Strip \$23.95
22oz Porterhouse \$45.95
8oz Filet Mignon \$36.95

Add-on to Any Steak - Crab Cake (+\$15.95), 5 Ct. Grilled Shrimp (+\$12.95) or Lobster Tail (+\$17.95)

Slow Roasted Prime Rib
12oz Regular Cut \$24.95
16oz King Cut \$29.95

Daily Veal Selection
Chef's Selection - Market Price

Vintage Coq au Vin
1/2 Free Range Chicken braised with bacon, onions and Riesling \$23.99

Jumbo Lump Crab Cake
Vintage "Famous" key lime mustard, sautéed spinach and fingerling potatoes \$32.99

Salmon Lemon Buerre Blanc
Atlantic Salmon, pan seared, served with asparagus and crab meat \$26.99

Bone-In Pork Chop
14oz Bone-In Pork Chop topped with Vintage Prime's "Signature" Pinot Noir Demi-Glace Reduction \$19.95

Daily Fresh Seafood Selections
Chef's selection - Market Price

SAUCES

All Home Made On-Premises
Vintage Prime's "Signature" Pinot Noir Demi-Glace Reduction • Bernaise • Mushroom Marsala
Veal Demi-Glace • Brandy Peppercorn • Broiled House Bleu Cheese

SIDES

4-Cheese Corkscrew (\$6.95) • Baked Leek Gratinee (\$7.95) • Garlic Mashed Potatoes (\$7.95)
Parmesan Truffled Pommes Frites (\$7.95) • Grilled Jumbo Asparagus (\$8.95) • Fresh Local Vegetable Medley (\$6.95)
Creamed Spinach (\$8.95) • Loaded Twice Baked Potato (\$6.95)
Baked Potato (\$4.95) • Broccoli (\$4.95) • Sautéed Mushrooms (\$5.95)

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BAR FARE

Calamari

Lightly battered, crispy, garlic aioli sweet chili sauce \$10.95

Grilled Blackened Mahi Tacos

Locally caught Mahi, shredded cabbage, carrots, avocado mango salsa \$12.95

Fried Green Tomato Napoleon

Layers of spicy shrimp, pimento cheese \$14.95

Slider Trio

*Cuban, Cheeseburger, Fried Chicken \$13.95
Served with Pommes Frites, French Fries or Chips*

Onion Rings

Beer battered with chipotle aioli \$8.95

Basket of Pommes Frites

Basket \$6.95 Add truffle parmesan +\$2.95

Vintage "Signature" Crab Cake

Mixed greens, sweet red pepper aioli \$15.95

Rueben Dog

1/4lb Kosher All Beef, swiss cheese, russian dressing wrapped in puff pastry topped with sauerkraut \$11.95

Vintage "Signature" Burger Freshly Ground On-Premise

*10oz topped with smoked pecan wood bacon, havarti, red onion, lettuce, tomato, garlic aioli \$15.95
Served with Pommes Frites, French Fries or Chips*

Classic Burger Freshly Ground On-Premise

*10oz topped with american cheese, lettuce, tomato \$12.95
Served with Pommes Frites, French Fries or Chips*

Cheesesteak Shaved Prime Rib and Cabot Cheddar Cheese

Served with Pommes Frites, French Fries or Chips \$15.95

Spinach Artichoke Dip

Served with Grilled Pita Points \$8.95

Potato Skins

Loaded with peperjack, pecan wood bacon, cheddar, sour cream and green onions \$9.95

Vintage "Signature" Caesar Salad

*Oil based dressing with a hint of mayo, Monterey dry jack, fresh garlic croutons \$9.95
Add Shrimp (+\$13.95), Salmon (+\$12.95), or Grilled Chicken (+\$7.95)*

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DESSERT MENU

*All Desserts are Fresh Baked and House Made
Selections Vary Daily*

Vintage "Signature" Triple Chocolate Cheesecake
\$8.95

Maker's Mark Chocolate Pecan Pie
\$7.95

Vanilla Bean Crème Brûlée
\$7.95

Chocolate Pot de Crème
\$8.95

Blueberry Custard Cheesecake with Shortbread Crust
\$8.95

French Apple Tarte Tatin with Sea Salt Carmel Ice Cream
\$9.95

Strawberry Shortcake in Grand Marnier Syrup Topped with House Whipped Cream
\$8.95

Selection of Assorted Gelato
\$4.95

Selection of Dessert Beverages

*Fresh Brewed Local Caffeinated and Decaffeinated Coffee \$2.25
Cappuccino \$3.95 • Espresso \$2.75 • Caffè Latte \$3.95 • Caffè Mocha \$3.95
Featuring a Variety of Hot Teas from the Charleston Tea Plantation \$2.25
Atlanta Iced Tea \$2.25*

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