

Appetizers

Crab Cakes

New Orleans style remoulade and a candied corn relish \$13

Brie & Garlic Ravioli

With a chardonnay cream sauce garnished with Sarvecchio parmesan cheese \$12

Escargot

Roma tomatoes, roasted red peppers, and garlic sautéed with escargot and white wine garnished with Sarvecchio parmesan cheese \$10

Beef Carpaccio

Thinly sliced beef tenderloin with capers, red onion, Sarvecchio parmesan cheese, hard boiled egg and truffle oil* \$12

Calamari

Lightly sautéed with garlic, parsley, and finished with lemon and white wine garnished with Sarvecchio parmesan cheese \$9

Spicy "Voo Doo" Shrimp

Gulf shrimp smothered in a zesty seafood fumet \$9

Rare Seared Ahi Tuna

Paired with tobiko caviar and seaweed salad* \$11

All entrées are served with soup du jour, or house salad with choice of dressing, and everyone's favorite bread.

Caesar or Warm Pear salad available add \$3.5

Lobster Bisque add \$2



Soups and Salads

Lobster Bisque

\$6.5

Soup du Jour or House Side Salad

\$5.5

Rare Seared Tuna Salad

Garnished with scallions and a mango browned butter vinaigrette. Finished with a sesame tapioca cracker* \$17

Grilled Petite Filet Salad

With red onions, Maytag bleu cheese, and red pepper coulis* \$19

Classic Caesar Salad

Fresh romaine, Sarvecchio parmesan cheese, croutons, and our own Caesar dressing* \$13

Add Chicken \$4

Add Salmon \$5

Warm Pear-Bleu Cheese Salad

Mixed greens, Maytag bleu cheese, warm pears, candied walnuts, and balsamic vinaigrette \$13

Shrimp Linguini

In a garlic sage butter on a bed of linguini \$21

Lobster Ravioli

Lobster meat, lobster stuffed ravioli with squid ink pasta, and a saffron cream sauce garnished with Sarvecchio parmesan cheese \$25

Crawfish Diablo

Penne Pasta tossed with crawfish, andouilli sausage, and a spicy sriracha sauce \$19

Wild Mushroom Risotto

Arborio rice cooked short with wild forest blend mushrooms \$18

Substitute whole grain pasta for an additional \$2.5

Entrees

Chef's Tasting:

Five Course Degustation \$55
With Wine Flight \$65

Trio of Duck

Grilled Duck Breast, Foie Gras, and Duck
Confit with a cherry and port wine gastrique
\$26

Chicken St Charles

Pan roasted semi boneless ½ chicken,
finished with caramelized shallots and
bordelaise sauce \$21

All Fresh Fish is Flown in Daily
(If Fresh is unavailable, we offer premium IQF fish
selections)

Scallops Dauphine

Pan seared sea scallops topped with an
avocado relish \$22

Catch of the Day

\$Market\$

Seafood Bouillabaisse

Shrimp, Scallops, Crab Meat, Crawfish and
Tuna in a saffron tomato broth \$28

Pan-Fried Walleye

Pan-fried wild Canadian walleye with
maple sugar butter and toasted pecans \$26

Rare Seared Ahi Tuna

With a soy ginger vinaigrette* \$24

Grilled Salmon

Salmon with an anchovy vinaigrette and
roasted pepper and black olive relish* \$21

Mixed Grill

Petite Filet, Lamb Chops, and Quail stuffed
with polenta. Accented with a burgundy
demi glace* \$34

Grilled Tenderloin

8 oz. Char grilled Angus Beef tenderloin
topped with lump crab meat and green
onions* \$30

New York Strip Au Poivre

14oz. Angus Beef strip steak with a sweet
whiskey sauce* \$28

Roasted Pork Tenderloin

With a sweet fig glaze* \$23

Sirloin Filet

10 oz. Angus Beef sirloin filet served with a
grilled mushroom skewer and brandy
peppercorn cream sauce* \$23

Lamb Chops

Roasted garlic & herb encrusted rack of
New Zealand lamb served in a savory
Pan ju Lie *\$33

Rare: Red Cool Center
Medium Rare: Red Warm Center
Medium: Pink Throughout
Medium Well: Trace of Pink
Well: No Pink

We are not responsible for steaks ordered over medium.
**Wisconsin Consumer Advisory: our menu may contain*
raw or undercooked animal ingredients, therefore, there
is an increased risk of food borne illness associated with
raw animal derived foods, especially if the person has
certain medical conditions.

18% gratuity will be added to parties of 6 or more.
There will be an \$8 charge for a split entrée.

Chef Brett Voss
Chef Alex Shea
Chef Dane Campbell

Be sure to visit us online at www.thevintagedining.com