

VINTAGE YEAR

RESTAURANT & BAR

Share Plates

Oysters Your Way On the Half Shell, Butter Grilled, or Rockefeller	18/34
VY Charcuterie Chef's selection of Southern Charcuterie	23
Vintage Crab Cakes Corn Salsa, VY Remoulade, Basil Oil	22
Seafood Dynamite Dip Gulf Shrimp, Oysters, Crawfish Tails, Andouille Sausage, Sriracha cream sauce, Candied Jalapenos, Grilled Baguettes	20

Garden Greens

Add: Chicken 7, 4 Shrimp 10, Crab Cake 12, Filet 18, Mediterranean Anchovies 6

Soup Of the Day	10
Vintage Wedge MGM Lettuce, Candied Prosciutto, Red onions, Marinated Tomato, Bread Crumbs, Smokey Bleu Cheese Dressing	12
Cranberry Field of Greens Spinach and Artisan Lettuce, Cranberries, Candied Pecans, Chevre, Apple Cider Vinaigrette	10
Caesar Romaine, Parmesan Crisp, Vintage Caesar Dressing, Focaccia Croutons	10

Entrées

Catch Of the Day	MKT
Gulf Red Snapper Fingerling Potatoes, Seafood Veloute, Winter Greens, Basil Oil, Sea Fennel	38
Pesto Pasta Bowtie Pasta, Pesto Sauce, Cherry Tomatoes, Shaved Parmesan Cheese Add: Chicken +7, 4 Shrimp+ 10, Crab Cake +12, Filet +18	20
Sesame Seared Tuna Bok Choy, Zucchini, Bell Pepper, Avocado Wasabi Crema	34
Butcher's Cut	MKT
8oz House Cut Filet Mignon* Hasselback Potato, Citrus Grilled Asparagus, Blistered Tomatoes	46
Grilled Lamb Rack Root Vegetable Medley, Spinach, Chimichurri	56
Niman Ranch Iberian "Double" Bone Pork Chop* Hasselback Potato, Tri Color Cauliflower	42
Vintage Burger Dry Aged Wagyu Blend, White Cheddar, Peppered Bacon, LTO, Brioche Bun, French Fries	18
Poulet Rouge™ Chicken Garden Blend Wild Rice, Bacon Brussel Sprouts, Calabrian Honey Glaze	32

SUBSTITUTIONS FOR SIDE \$3

Sides

Additional sides +7
Simple Salad +10
Grilled Asparagus
Hasselback Potato
Bacon Braised Brussel Sprouts
Garden Blend Wild Rice
Vintage Mac and Cheese

Sauces & Toppings

*Choice of Sauce
Calabrian Chili Honey Glaze
Port Red Wine Reduction
Roasted Garlic and Herb Butter
Chimichurri

Founders Room

Need a private space? Please ask us about the Founders Room at VY for your next event.

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions****

20% Gratuity added to parties of 6 or more. \$7 Split plate charge.

Roses available \$5 each

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SPARKLING

PROSECCO 375ML 21 ADAMI "GARBEL", ITALY

PROSECCO 10/35 AVISSI GLERA, ITALY

MOSCATO 14/49 G.D. VAJRA, ITALY

WHITE

PINOT GRIGIO 11/39 BENAZZOLI VENETO, ITALY 2022

SAUVIGNON BLANC 10/35 ROUSSELY L'ESCALE, FRANCE 2023

SAUVIGNON BLANC 15/53 ST. CLAIRE, MARLBOROUGH, NEW ZEALAND 2022

CHARDONNAY 14/49 CAVE DE LUGNY LES CHARMES, BURGUNDY, FRANCE 2020

RIESLING 11/42 ESSENCE, GERMANY 2022

SEASONAL ROSE 9/31

RED

ITALIAN RED 14/51 CARPINETO DOGAJOLO TOSCANA, TUSCANY, 2024

PINOT NOIR 17/60 BRYN MAWR, WILLAMETTE, OREGON 2019

PINOT NOIR 20/70 STOLLER, WILLAMETTE, OREGON 2022

RED BLEND 14/51 BARACCHI O'LILLO, ITALY 2020

MALBEC 15/53 CLOS D' ARGENTINE, ARGENTINA 2021

ZINFANDEL 12/46 CLINE CONTRA COSTA, CA 2021

CABERNET SAUVIGNON 11/39 CATAclysm, COLUMBIA VALLEY WASHINGTON 2019

CABERNET SAUVIGNON 35/123 FAUST, NAPA VALLEY, CA 2020

FOR A LARGER BOTTLE SELECTION PLEASE REQUEST THE RESERVE WINE LIST