

# Tapas / tah'puhz

noun (plural), origin: Andalusia, Spain  
light fare of appetizers to be shared amongst friends

## ***Tapas Wednesday at Vintage Restaurant***

Vintage Spinach Salad with Tossed Baby Spinach, Orzo Pasta, Capers, Holland Tomatoes,  
Toasted Pine Nuts, Parmesan Cheese, Blonde Balsamic Vinaigrette

5

Vintage Pan Roasted Lump Crab Cake with Shaved Fennel Salad, Summer Tomatoes,  
Arugula, Remoulade & Lemon

7

Grilled Avocado with Quinoa, Black Bean Pilaf, Grilled Bread & Mango Vinaigrette

6

Prince Edward Island Mussels in White Wine, Garlic & Tomato Broth & Herb Olive Oil  
Garlic Crostini

7

Seared & Spice Crusted Diver Sea Scallops over Summer Succotash, Sweet Red Pepper  
Cream, Celery Root Chips & Basil

8

Spice Crusted #1 Tuna with Jalapeno Honey Soy Glaze, Mango Vinaigrette, Icy Spicy  
Cucumber, Pickled Ginger, Sweet Red Pepper Slaw & Coconut Black Rice

9

Filet Mignon of Beef with Red Wine Truffle Sauce, Pomme Frites & Maitred Hotel Butter

8

House Made Pasta with Local Mushrooms, Asparagus, Tomato, Fennel, Spinach, Vegetable  
Broth & Basil Essence

6

Southwestern Style Fire Grilled Cauliflower "Steak" with Sweet Potato, Baby Bok Choy,  
Marinated Summer Vegetables & Sweet Red Pepper Cream

6

*We take food allergies seriously. Please alert your server of any special dietary requirements.  
\*Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness.*