

Vintage Pearl Restaurant & Wine Cellar
Entree options:

Below you will find a list of examples of menu options that you might encounter on any given night at the Vintage Pearl. Please remember we use only the freshest ingredients and our menu changes daily. If you have a special or specific request, please be sure to notify us in advance and we will do our best to accommodate you!

- * Grilled USDA Filet Mignon with bleu cheese and cognac demi glace*
- * Grilled USDA Filet Mignon topped with Lump Crab & Red Pepper Bernaise*
- * Grilled Kobe Beef flank steak with pink peppercorn demi glace*
- * Grilled Ribeye w/Caramelized Onions & Cognac Demi Glace*
- * Grilled NEW YORK STRIP Steak with brandied mushroom cream sauce*
- * Lollipop Pork Chop with Spinach Mushroom Cream Sauce*
- * Shrimp Scampi with garlic cream sauce*
- * Seafood Pasta: sauteed calamari, scallops, shrimp and mussels in a tomato garlic basil bisque over fettuccine*
- * Lobster and shrimp pasta with vodka tomato cream sauce.*
- * Lobster risotto with spinach garlic cream sauce.*
- * Shrimp & Scallop Brochettes w/Mango-Chili Glaze & Tropical Island Salsa*
- * Sesame Crusted Ahi Tuna w/Soy Sauce, Wasabi & Ginger*
- * Sesame seared Ahi Tuna with pineapple teriyaki Glaze*
- * Grilled Diablo Shrimp Skewers with Avocado Island Salsa*
- * Jumbo Braised Lobster Tail w/Garlic Butter*
- * Broiled Jumbo Lobster Tail with vanilla cream sauce*
- * Blackened Red Snapper with watermelon salsa*
- * Parmesan Crusted Salmon Filet w/pesto cream sauce*

**Herb crusted Salmon filet with Sundried tomato cream sauce*

** Surf & Turf: Filet Mignon with Broiled Lobster Tail with garlic butter*

** Lobster, Shrimp & Bacon Fettuccini w/spinach, basil & parmesan cream sauce*

**Panko Crusted Red Snapper Filet with mango chili glaze and tropical salsa*

**Cashew Crusted Rack of Lamb with port demi glace*

**Osso Bucco slow cooked in rich beef demiglace*