

— The —

# VINTAGE ROOM

RESTAURANT

## STARTERS

### FRENCH ONION SOUP

*Crostini, broiled Swiss and asiago* 6/7

### SOUP OF THE DAY

*Changes daily, ask your server.* 5/6

### CHICKEN WINGS

*House smoked & fried chicken wings, blue cheese dressing, crudités, choice of sweet soy glaze or spicy buffalo sauce* 11

### SPINACH ARTICHOKE DIP

*Grilled flatbread, toasted bread crumbs* 9

### CAROLINA PULLED PORK NACHOS

*Tri-colored chips, smoked pork shoulder, Carolina BBQ sauce, cheese, black bean, jalapeño, black olives, salsa, sour cream* 12

### OREGON BAY SHRIMP & CRAB CAKES

*Pan-seared Dungeness crab & bay shrimp cakes, smoked Anjo chili aioli, lemon oiled baby greens*  
2 piece 15/ 3 piece 18

## SANDWICHES

### VINTAGE BURGER

*Grilled half pound patty, Tillamook cheddar, house smoked peppered bacon, lettuce, red onion, tomato, garlic toasted brioche bun, Oregon blue cheese mayo* 14

### SMOKEY RESERVE FRENCH DIP

*Slow smoked prime rib, au jus, horseradish cream, hoagie roll* 15/with Swiss 16

### BLACKENED CHICKEN SANDWICH

*Cold smoked and blackened chicken breast, house coleslaw, smoked chili aioli, pepper jack cheese, brioche bun* 12

### CAROLINA PULLED PORK SANDWICH

*Pit smoked pork shoulder, Carolina BBQ sauce, Tillamook cheddar, crispy onions, hoagie bun* 12

### TURKEY CLUBHOUSE

*Choice bread, house smoked turkey breast & peppered bacon, cheddar cheese, lettuce, red onion, tomato, mayo, Yukon gold chips* 12

## SALADS

*Add to any salad:*

*Chicken 4 / Crab Cake 7 / Wild Salmon 9*

### HOUSE SALAD

*Organic spring mix, grated carrots, cherry tomato, fresh cucumber, choice dressing* 5

### CAESAR SALAD

*Fresh romaine hearts, house lemon-garlic dressing, parmesan, asiago cheese, garlic croutons* 7/10

### RESERVE SALAD

*Mixed greens, raspberry vinaigrette, dried cranberries, Oregon blue cheese, candied nuts* 9/12

### THE WEDGE SALAD

*House candied & peppered bacon, red onion, cherry tomato, toasted hazelnuts, Oregon blue cheese crumbles, creamy house dressing* 11

## MAINS

### HALIBUT FISH & CHIPS

*Ale-battered Alaskan halibut, house coleslaw, beer battered fries, house tartar sauce* 2 piece - 17 / 3 piece - 19

### ALASKAN WILD SALMON

*Smoked cedar plank Sockeye salmon, brown sugar caramelized onions, parmesan roasted broccolini, wild rice pilaf* 18

### FRIED RAZOR CLAMS

*Pan fried razor clams, lemon butter sauce, Yukon gold mashed potatoes, seasonal steamed vegetables* 17

### BUTTERNUT SQUASH & GORGONZOLA RAVIOLI

*Roasted squash, onion, garlic, gorgonzola, parmesan & ricotta cheese, tomato pesto butter sauce, baby spinach, parmesan cheese, garlic bread* 14

### CAJUN CHICKEN PASTA

*Cold smoked and blackened chicken breast, bell peppers, caramelized onion, linguine, Cajun garlic cream sauce, garlic bread* 15

Parties of 8 or more will be assessed an 18% gratuity on one check.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\**

# CLASSIC COCKTAILS

8

## VINTAGE MARTINI

*Grey Goose Vodka, olive juice & 3 olives*

## VINTAGE BLOODY MARY

*Crater Lake Pepper Vodka & seasoned tomato juice*

## VINTAGE MARGARITA

*Sauza Commemorativo, Cointreau & house made sour*

## PINK SKUNK

*Ketel One Citroen, Mike's Hard Lemonade & ruby red grapefruit juice*

## CUCUMBER SPLASH

*Hendrick's Gin & Cucumber Dry Soda*

## MOSCOW MULE

*Tito's Vodka, Ginger Beer & lime*

# WINE

## THE RESERVE PRIVATE LABEL WINE

*Beacon Hill Pinot Noir 2011 - 8/28*  
*David Hill Clubhouse Red Blend - 7/24*  
*Folin Cellars Red Blend 2011 - 7/24*  
*Apolloni Pinot Gris 2014 - 7/24*  
*Apolloni Chardonnay 2014 - 7/24*

## WINE BY GLASS/BOTTLE

*14 Hands Chardonnay 2013 - 7/24*  
*Chateau Ste. Michelle Riesling 2013 - 7/24*  
*Brancott Sauvignon Blanc 2014 - 7/24*  
*King Estate Acrobat Pinot Gris 2014 - 7/24*  
*14 Hands Cabernet Sauvignon 2013 - 7/24*  
*Edna Valley Merlot 2013 - 7/24*  
*Kenwood Sparkling Wine (187ml) - 8*

# N/A FAVORITES

## NON-ALCOHOLIC FAVORITES

*Blood Orange Dry Soda - 3*  
*Cucumber Dry Soda - 3*  
*Reeds Original Ginger Brew - 3*  
*Strawberry Lemonade - 2.50*

# WINTER FAVORITES

8

## VINTAGE 75

*Smirnoff Pomegranate Vodka, Champagne & cranberry juice*

## HOT BLUEBERRY TEA

*Disaronno Amaretto, Grand Marnier & orange spice tea*

## PUMPKIN SPICE MARTINI

*Bailey's Irish Cream & pumpkin spice*

## WASHINGTON APPLE

*Crown Royal Apple, Sour Apple Pucker & cranberry juice*

# DAILY COCKTAIL SPECIALS

6.50

**SUNDAY** *Vintage Bloody Mary*

**MONDAY** *Moscow Mule*

**TUESDAY** *Vintage 75*

**WEDNESDAY** *Cucumber Splash*

**THURSDAY** *Vintage Margarita*

**FRIDAY** *Long Island Iced Tea*

**SATURDAY** *Pink Skunk*

# DRAFT BEER

## BEER

*Budweiser - 3.50*  
*Bud Light - 3.50*  
*Coors Light - 3.50*  
*Stella Artois - 5*  
*Hop Slice Session IPA - 5*  
*Guinness - 5*  
*Mirror Pond Pale Ale - 5*  
*Widmer Bros. Hefeweizen - 5*  
*HOP Valley Alphadelic IPA - 5*  
*Ninkasi Total Domination IPA - 5*  
*Omission IPA (bottle, gluten free) - 5*  
*Crabbie's Ginger Beer (bottle) - 5*

# NIGHTS

**THURSDAY** - *Live Music and 30% off bottled wine*

**FRIDAY** - *Prime Rib Night*

**SATURDAY & SUNDAY** - *BBQ Specials*

*Check out our website for monthly dinner specials.  
reservegolf.com*

# The VINTAGE ROOM RESTAURANT

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