



BEER-BATTERED ONION RINGS	\$10
SPINACH & ARTICHOKE DIP	12
CRISPY FRIED CALAMARI	12
TRADITIONAL ESCARGOT	12
HOT CRAB DIP	14
“BLACK & BLUE” CRAB CAKES	16
JUMBO SHRIMP COCKTAIL	18
OYSTERS ROCKEFELLER	14
*OYSTERS ON THE HALF SHELL	MKT
*SESAME-CRUSTED AHI TUNA	16
PECAN-CRUSTED SEA SCALLOPS	18
JUMBO LUMP CRAB COCKTAIL	18
FRIED JUMBO COLD WATER LOBSTER TAIL	MKT

appetizers

HOMEMADE DRESSINGS

- Roquefort*
- Creamy Balsamic*
- Balsamic Vinaigrette*
- Hot Bacon*
- Ranch*
- Thousand Island*
- Italian Vinaigrette*
- Honey Mustard*

FRENCH ONION SOUP	\$8
VINNIE'S HOUSE SALAD	8
CLASSIC CAESAR SALAD	8
ICEBERG LETTUCE WEDGE	10
SPINACH & BACON SALAD	10
MARINATED CUCUMBER SALAD	10
VINNIE'S CAPRESE SALAD	10

soups & salads

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



SINCE 1987

* HERITAGE FARMS BONE-IN PORK LOIN CHOP

* NEW ZEALAND RACK OF LAMB

* HERB-ROASTED CHÂTEAUBRIAND FOR TWO
Bordelaise & Béarnaise Sauces

~Add a potato or pasta and choice of house
or Caesar salad for an additional \$10

OVER THE TOP

- \$3 Sautéed Onions
- 4 Sautéed Mushrooms
- 4 Roasted Garlic & Herb Butter
- 6 Roquefort Crumbles
- 8 Jumbo Lump Crab
- 10 Oscar Style*

SAUCES

- \$4 Hollandaise*
- 4 Béarnaise*
- 4 Green Peppercorn
- 4 Bordelaise
- 4 Honey Bourbon Jus
- 4 Chef Tom's Steak Sauce

* STEAK OSCAR

Jumbo Lump Crab, Asparagus, Hollandaise

* BACON-WRAPPED *Petite*
FILET MIGNON *Queen*
King

* BONE-IN FILET MIGNON

* NEW YORK STRIP *Petite*
King

* PRIME NEW YORK STRIP

* DELMONICO RIBEYE *Petite*
King

* PRIME DRY AGED DELMONICO

* BONE-IN COWBOY STEAK

\$50
35
40
45
60
38
46
62
38
50
75
70
32
42
90

steaks & chops

TEMPERATURES

RARE
cool red center
MEDIUM RARE
warm red center
MEDIUM
pink center
MEDIUM WELL
light pink center
WELL
cooked throughout, no pink



NOT ALL ANGUS IS EQUAL | We're proud to serve Certified Angus Beef.[®]
Other labels may say Angus, but that's where the similarities end. Our beef must pass
10 stringent quality specifications to earn the brand's premium mark, ensuring you
always enjoy the most flavorful, tender, juicy cuts of beef.

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FRIED JUMBO SHRIMP	\$30
PAN-FRIED NC FLOUNDER	30
*GRILLED ATLANTIC SALMON	34
“BLACK & BLUE” CRAB CAKES	32
*SESAME-CRUSTED AHI TUNA	32
SEARED JUMBO SEA SCALLOPS <i>with Bacon Jam</i>	42
BROILED JUMBO COLD WATER LOBSTER TAIL	MKT

*~Add a potato or pasta and choice of house
or Caesar salad for an additional \$10*

seafood

SEAFOOD SAUCES	
\$4	<i>Citrus Beurre Blanc</i>
4	<i>Preserved Lemon Aioli*</i>
4	<i>Sriracha Aioli*</i>
4	<i>Green Onion Tartar Sauce</i>
6	<i>Brown Butter & Pecans</i>
6	<i>Crab Bisque Sauce</i>

MEATBALLS MARINARA	\$22
EGGPLANT PARMIGIANA	22
CHICKEN PARMIGIANA	24
JOYCE FARMS BALSAMIC CHICKEN	26
CHICKEN MARSALA	24
CHICKEN PICCATA	24
CHICKEN SALTIMBOCCA	26

*~Italian specialties include your
choice of potato or pasta*

italian specialties

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ALLERGY INFORMATION
 Please alert your server to
 any food allergies or dietary
 restrictions at your table.

GIANT BAKED POTATO	\$6
VINNIE'S FRIES	6
HASH BROWNS	6
HOMEMADE MASHED POTATOES	6
COTTAGE FRIES	6
TWICE BAKED POTATO	6
MASHED SWEET POTATOES <i>butter & brown sugar</i>	6
LINGUINE <i>butter & Parmesan</i>	6
SPAGHETTI MARINARA	6
MUSHROOMS BORDELAISE	\$7
CREAMED SPINACH	7
SAUTÉED SPINACH	7
SAUTÉED MIXED VEGETABLES	7
FRIED SQUASH	7
SAUTÉED BROCCOLI <i>garlic & pecans</i>	8
*ASPARAGUS HOLLANDAISE	10
MAC & CHEESE <i>wild mushroom & Gruyere</i>	10
SMOKED GOUDA POTATO GRATIN	10

choice of potato or pasta

additional sides

GRATUITY | All parties of six or more are subject to a 20% service charge

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