



HOMEMADE DRESSINGS

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

BEER-BATTERED ONION RINGS	\$12
SPINACH & ARTICHOKE DIP	14
CRISPY FRIED CALAMARI	14
TRADITIONAL ESCARGOT	14
HOT CRAB DIP	16
“BLACK & BLUE” CRAB CAKES	18
JUMBO SHRIMP COCKTAIL	20
OYSTERS ROCKEFELLER	18
*OYSTERS ON THE HALF SHELL	MKT
*SESAME-CRUSTED AHI TUNA	18
PECAN-CRUSTED SEA SCALLOPS	18
JUMBO LUMP CRAB COCKTAIL	18
FRIED JUMBO COLD WATER LOBSTER TAIL	MKT

FRENCH ONION SOUP	\$9
VINNIE’S HOUSE SALAD	9
CLASSIC CAESAR SALAD	9
ICEBERG LETTUCE WEDGE	11
SPINACH & BACON SALAD	11
MARINATED CUCUMBER SALAD	12
VINNIE’S CAPRESE SALAD	12

appetizers

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	36
*SESAME-CRUSTED AHI TUNA	36
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>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



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

GIANT BAKED POTATO	\$7
VINNIE'S FRIES	7
HASH BROWNS	7
HOMEMADE MASHED POTATOES	7
COTTAGE FRIES	7
TWICE BAKED POTATO	7
MASHED SWEET POTATOES <i>butter & brown sugar</i>	7
LINGUINE <i>butter & Parmesan</i>	7
SPAGHETTI MARINARA	7
MUSHROOMS BORDELAISE	\$8
CREAMED SPINACH	8
SAUTÉED SPINACH	8
SAUTÉED MIXED VEGETABLES	8
FRIED SQUASH	8
SAUTÉED BROCCOLI <i>garlic & pecans</i>	9
*ASPARAGUS HOLLANDAISE	11
MAC & CHEESE <i>wild mushroom & Gruyere</i>	11
SMOKED GOUDA POTATO GRATIN	12

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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