



A SPECIAL THANKS TO OUR GUESTS | We'd like to thank you for your patience as we work to make your dining experience as safe and enjoyable as possible. We appreciate your continued loyalty and support.

Beer-Battered Onion Rings	14
Spinach & Artichoke Dip	16
Crispy Fried Calamari	18
Hot Crab Dip	20
*Sesame-Crusted Ahi Tuna	20
*Oysters Rockefeller	22
Jumbo NC Shrimp Cocktail	30
Jumbo Lump Crab Cocktail	30
Fried Jumbo Cold Water Lobster Tail	75

appetizers

Homemade Dressings

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

French Onion Soup	10
Vinnie's House Salad	10
Classic Caesar Salad	10
Iceberg Lettuce Wedge	12
Spinach & Bacon Salad	12
Vinnie's Caprese Salad	12

soups & salads



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

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



steaks & seafood

***Bacon- Wrapped Filet Mignon**

Petite 56
Queen 72
King 88

***New York Strip**

Petite 60
King 75

***Delmonico Ribeye**

Petite 65
King 95

***Herb-Roasted Chateaubriand For Two** 160

Fried Jumbo NC Shrimp 32

***Grilled Antarctic Salmon** 36

***Sesame-Crusted Ahi Tuna** 40

***Seared Outer Banks Sea Scallops** 44
with Bacon Jam

Broiled Jumbo Cold Water Lobster Tail 75

Over The Top

- 5 *Sautéed Onions*
- 6 *Sautéed Mushrooms*
- 6 *Roasted Garlic & Herb Butter*
- 8 *Roquefort Crumbles*
- 15 *Jumbo Lump Crab*
- 23 *Oscar Style*

Steak Sauces

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

Seafood Sauces

- 6 *Citrus Beurre Blanc*
- 6 *Preserved Lemon Aioli**
- 6 *Sriracha Aioli**
- 6 *Green Onion Tarter Sauce*
- 6 *Tomato Caper Relish*

Temperatures

Rare
cool red center

Medium Rare
warm red center

Medium
pink center

Medium Well
light pink center

Well
cooked throughout, no pink



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

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

Hand-Breaded Eggplant Parmesan	24
Joyce Farms Chicken Parmesan	28
Joyce Farms Chicken Marsala	28
Joyce Farms Chicken Piccata	28
Joyce Farms Balsamic Chicken	28
Certified Angus Beef Meatballs Marinara	28

Giant Baked Potato	9
Vinnie's Fries	9
Hash Browns	9
Homemade Mashed Potatoes	9
Cottage Fries	9
Linguine <i>butter & parmesan</i>	9
Spaghetti Marinara	9
Mashed Sweet Potatoes <i>butter & brown sugar</i>	10
Creamed Spinach	10
Twice Baked Potato	10
Sauteed Spinach	10
Sautéed Mixed Vegetables	10
Fried Squash	10
Sautéed Broccoli <i>garlic & pecans</i>	12
*Asparagus Hollandaise	12
Duck Fat Mushrooms	12
Mac & Cheese <i>wild mushrooms & gruyere</i>	12
Smoked Gouda Potato Gratin	14

italian specialties

sides

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