

Homemade Dressings

Red Wine-Black Pepper Vinaigrette

Balsamic Vinaigrette

Thousand Island Italian Vinaigrette Honey Mustard

Roquefort

Hot Bacon Ranch 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.

S	20	Hot Crab Dip
tize	20	*Sesame-Crusted Ahi Tuna
eti	20	*NC Tuna Tartare
dd	14	Beer-Battered Onion Rings
d	16	Spinach & Artichoke Dip
	18	Crispy Fried Calamari
	MKT	*NC Oysters on the Half Shell
	MKT	*Oysters Rockefeller
	30	Jumbo NC Shrimp Cocktail
	30	Jumbo Lump Crab Cocktail
	MKT	Fried Jumbo Cold Water Lobster Tail
Ş	8	Mixed Baby Lettuces
lac	10	French Onion Soup
sa	10	Vinnie's House Salad
Š	10	Classic Caesar Salad
9 50	12	Iceberg Lettuce Wedge
sdnos	12	Spinach & Bacon Salad
20	12	Vinnie's Caprese Salad

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.



*Flat Iron	
8 oz	45
*Bacon- Wrapped Filet Mignon	
6 oz	56
8 oz	72
10 oz	88
*New York Strip	
12 oz	60
16 oz	75
*Delmonico Ribeye	
12 oz	65
20 oz	95

ertified Angus Beef

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
- 8 Chimmichurri

Seafood Sauces

- 6 Citrus Beurre Blanc
- 6 Preserved Lemon Aioli*
- 6 Green Onion Tarter Sauce
- 6 Charred Onion Aioli
- 6 Old Bay Butter

Temperatures

Rare

cool red center

Medium Rare

warm red center

Medium

pink center

Medium Well

light pink center

We1

cooked throughout, no pink



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Hand-Breaded Eggplant Parmesan	24	•
Joyce Farms Chicken Parmesan	28	•
Joyce Farms Chicken Marsala	28	
Joyce Farms Chicken Piccata	28	
Certified Angus Beef Meatballs Marinara	28	
NC Shrimp Scampi	32	•
Heritage Farms Pork Tenderloin Saltimbocca	36	•
	•	

Fried Jumbo NC Shrimp	32
*Grilled Salmon	36
*Grilled Mahi Mahi	45
*Sesame-Crusted Ahi Tuna	40
*Seared Outer Banks Sea Scallops with Bacon Jam	44
Broiled Jumbo Cold Water Lobster Tail	МКТ

fresh seafood

GRATUITY

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

No separate checks for parties of six or more



SINCE	Giant Baked Potato	9
3 18	Vinnie's Fries	9
	Hash Browns	9
2	Homemade Mashed Potatoes	9
251	Cottage Fries	9
	Linguine butter & parmesan	9
	Parmesan Herb Risotto	9
	Spaghetti Marinara	9
	Mashed Sweet Potatoes butter & brown sugar	10
	Creamed Spinach	10
	Twice Baked Potato	10
ALLERGY INFORMATION:	Sauteed Spinach	10
Please alert your server to any food allergies or dietary restrictions at your table	Sautéed Mixed Vegetables	10
restrictions at your table	Fried Squash	10
	Sautéed Broccoli garlic & pecans	12
	*Asparagus Hollandaise	12
	Green Bean Stir-fry	12
GRATUITY	Duck Fat Mushrooms	12
All parties of six or more are subject to a 20% service charge No separate checks for parties	White Cheddar Mac & Cheese add Lobster	12 20
of six or more	Smoked Gouda Potato Gratin	14