



## START YOUR ENGINES

<b>FRY BAG</b> .....	4
Crinkle cut fries in a brown paper bag with Vintage sauce	
<b>CHIPS AND SALSA</b> .....	5
Blue corn tortilla chips fried in house, with house made fire roasted salsa ~ Add Queso (\$2) Extra Chips (\$2)	
<b>FRIED GREEN TOMATOES</b> .....	6
Cornmeal and flour battered fresh green tomatoes fried and drizzled with red bell pepper coulis	
<b>FRIED PICKLES</b> .....	6
Hand battered flash fried pickles with Sriracha ranch or classic ranch	
<b>FRIED MUSHROOMS</b> .....	6
Hand beer battered fried button mushrooms with Sriracha ranch or classic ranch	
<b>SHRIMP COCKTAIL</b> .....	8
Six chilled shrimp served with cocktail sauce	
<b>THE HICKS</b> .....	10
Roasted elephant garlic, brie, caramelized onions, and tomato compote with house crackers	
<b>CALAMARI</b> .....	12
Lightly breaded and flash fried, served with remoulade or "Gaines" style, tossed in Thai chili sauce	

## THE GREEN LIGHT

Add Chicken (\$4), Shrimp (\$5) Grilled Salmon or Cold Smoked Salmon (\$8) to any Salad

<b>SOUP OF THE DAY*</b> .....	4 cup/7 bowl
Soup of the day. Ask your server for details.	
<b>HOUSE SALAD</b> .....	6
Tuscan mix, diced tomatoes, red onions, Parmesan, house made croutons, and choice of dressing	
<b>CAESAR SALAD</b> .....	7
Romaine lettuce tossed with Parmesan, house made croutons, and house Caesar dressing	
<b>LA SALLE</b> .....	8
Mixed greens, grilled asparagus, carrots, green beans, avocado, feta, toasted pumpkin seeds, and lemon vinaigrette	
<b>SPINACH STRAWBERRY SALAD*</b> .....	7
Fresh spinach and chopped strawberries, topped with pecans, feta and house made honey poppy dressing	

## MAIN DRAG

### FARM TO MARKET

Two boneless chicken breast on a Belgian waffle, drizzled with hollandaise, served with chipotle maple syrup

<b>YARD BIRD</b> .....	12
One half of a fried chicken or roasted rosemary lemon chicken with choice of 2 sides	
<b>48 LINCOLN</b> .....	28
8 oz. Angus filet topped with TX whiskey butter, served with choice of 2 sides. Served with choice of biscuit or cornbread.	
<b>CHICKEN FRIED STEAK</b> .....	12/22
Half or full hand-battered Akaushi strip steak topped with pepper gravy, and served with choice of 2 sides. Served with choice of biscuit or cornbread.	
<b>BABY BACK RIBS</b> .....	14
Half rack served with choice of 2 sides	
<b>NORWEGIAN SALMON</b> .....	16
8 oz. Norwegian salmon topped lemon white wine sauce, pan seared, with choice of 2 sides	
<b>THE NOVA</b> .....	32
Sliced Black Angus tenderloin with TX whiskey-pink peppercorn cream sauce and caramelized scallops served with garlic mashed potatoes and sautéed asparagus. Served with choice of biscuit or cornbread.	
<b>THE FAIRLANE</b> .....	25
8 oz. thinly sliced seared Ahi Tuna steak, on a bed of lemon risotto and served with asparagus. Served with choice of biscuit or cornbread.	
<b>THE PIC</b> .....	33
8 oz. PIC coffee and pink peppercorn crusted Black Angus tenderloin sliced and topped with stout beer caramel sauce served with Italian cheese risotto and sautéed asparagus. Served with choice of biscuit or cornbread.	

# THE PIT STOP

All sandwiches, burgers, and tacos served with choice of steak, crinkle cut, sweet potato waffle fries, or side salad

<b>THE PRIUS</b> .....	10
Black bean burger, topped with ginger garlic hummus, baby spinach, and avocado, on a tomato basil bun	
<b>THE TRABANT</b> .....	11
Grilled chicken breast topped with lettuce, tomato, pickles, and Monterey jack cheese on a brioche bun	
<b>THE 4X4</b> .....	9
Our muscled up take on a grilled cheese: Cheddar, Provolone, Muenster, and Mozzarella on Texas toast Add Bacon (\$2), Chicken (\$4), Beef (\$5), Pulled Pork (\$4)	
<b>THE BELLA</b> .....	11
8 oz. Akaushi beef patty, sautéed portabella mushrooms, and Swiss Cheese on a brioche bun	
<b>THE GLADIATOR</b> .....	12
8 oz. Akaushi beef patty, sliced crispy pork belly, grilled jalapenos, jalapeno Havarti and a fried egg on a brioche bun	
<b>THE INTERNATIONAL SCOUT</b> .....	11
8 oz. Akaushi beef patty, fried mac and cheese, cheddar, and bacon on a brioche bun	
<b>THE TYPHOON</b> .....	15
8 oz. Ahi Tuna steak, Sriracha slaw, avocado on a brioche bun	
<b>HIGHWAY 51</b> .....	11
8 oz. Akaushi beef patty, brie, arugula, chef choice berry compote, and Dijon aioli	
<b>TUNE UP YOUR BURGER</b> .....	8
8 oz. Akaushi beef patty, lettuce, tomato, pickle, and onion served on the side	
<p style="text-align: center;">+All burgers cooked to medium, unless otherwise requested+</p> <p style="text-align: center;">1. Bun Choice- Brioche, Tomato Basil, Wheat, Gluten Free, Jalapeno/Cheddar, or Texas Toast</p> <p style="text-align: center;">2. Cheese (\$1.50)- Swiss, Provolone, Mozzarella, Monterey Jack, Muenster, Blue, Cheddar, Jalapeno-Havarti</p> <p style="text-align: center;">3. Extras- Caramelized Onions, Fresh or Grilled Jalapenos (\$1.50) Avocado, Fried Egg (\$1) 3 Slices of Bacon (\$2)</p>	
<b>TACO TRIO</b> .....	11
Three flour tortillas served with your choice of toppings	
<p style="text-align: center;">1. Meat Choice-(choose 1) pulled pork, Ahi tuna, chicken, beef tips, fried cod, or sautéed shrimp</p> <p style="text-align: center;">2. Cheese Choice-(choose 1) queso fresco, feta, mozzarella, or cheddar</p> <p style="text-align: center;">3. Topping Choice- (choose up to 3) Jalapeno Slaw, Sriracha Slaw, Apple Pico de Gallo, Avocado, Pico de Gallo</p> <p style="text-align: center;">4. Sauce Choice- (choose 1) Lime Creme Fraiche, Sriracha Creme Fraiche, Smoky Enchilada Sauce, or Red Bell Pepper Coulis</p>	
<b>FISH AND CHIPS</b> .....	12
Fried Corona battered cod with steak fries, served with cocktail and tartar sauce, garnished with a lemon wedge	
<b>TM SCAMPI</b> .....	12
Shrimp Scampi made with angel hair pasta, garlic, shallots, red pepper flakes, lemon juice, and white wine	
<b>DE TOMASO</b> .....	9
Penne pasta tossed with spicy tomato compote, sautéed squash, sautéed zucchini, basil, and cream Add chicken (\$4), shrimp (\$5), grilled salmon, or cold smoked salmon (\$8)	
<b>HIGHWAY 180*</b> .....	8
Linguine tossed in pesto, chopped pecans, feta, garlic, shallots, and cream Add chicken (\$4), shrimp (\$5), grilled salmon, or cold smoked salmon(\$8)	
<b>MARINA DEL REY</b> .....	13
Yellow stone ground cheddar cheese grits topped with bacon, sautéed shrimp, and parsley	

## SIDE CARS

(\$2) Crinkle Cut Fries + Steak Fries + Sweet Potato Fries + Garlic Mashed Potatoes (\$3) Sautéed Broccoli + Sautéed Squash & Zucchini + Maple Bacon Brussel Sprout (\$3) Jalapeno Cole Slaw + Fruit Cup + Side Salad

(\$4) Macaroni & Cheese + Jalapeno Bacon Macaroni & Cheese + Lemon Risotto + Italian Cheese Risotto + Cheddar Grits  
Beverages: Dr. Pepper, Diet Dr. Pepper, Coke, Diet Coke, Vitamin Water XXX, Root Beer, Sprite, Lemonade, Unsweet Tea, Sweet Tea, Coffee \$2.50 + Milk, Orange Juice, Cranberry Juice, Apple Juice \$2.00 + Bottled Water \$1.00 + Red Bull \$4.00

MONDAY CLOSED  
TUESDAY-THURSDAY 11AM - 9PM  
FRIDAY 11AM - 10PM  
SATURDAY 10AM - 10PM (BRUNCH SERVED UNTIL 3PM)  
SUNDAY 10AM - 3PM (BRUNCH ONLY)



202 FORT WORTH HWY + WEATHERFORD, TX 76086  
www.vintagegrillandmuseum.com  
817.594.3750