



Fall Lunch

Appetizers

Our Soup of the Day

Cup 5.95 Bowl 6.95

Mixed Seasonal Greens

House Vinaigrette, Croutons, Herbs
6.95

Small Caesar Salad

Garlic Croutons, Reggiano Parmesan
6.95

Petite Iceberg Wedge Salad

Bacon, Blue Cheese, Blue Cheese Vinaigrette
6.95

Wild Mushrooms

in Puff Pastry

Shimeja, Shallots, Cognac, Tarragon Cream
11.95

Green Chile Relleno

Mushrooms Duxelles, Goat Cheese,
Jalapeno Buerre Blanc, Cilantro, Grilled Scallion
11.95

Chilled Prawn Cocktail

Spicy Sauce, Celery, Shredded Lettuce
14.95

Hawaiian Ahi Sashimi

Ripe Avocado, Baby Greens, Sesame Vinaigrette
17.95

Sandwiches

Grilled Eggplant

Roasted Red Peppers,
Goat Cheese,
Tomato, Baby Greens
10.95

Peda Burger

Beef and Lamb,
Onion, Parsley, Tomato
10.95

Armenian Shish Kebob

Lamb, Onion, Parsley,
Tomato, Rice Pilaf
16.95

The Vintage Press

White Cheddar Burger

Red Onion, Tomato,
Kennebec Fries
11.95

Grilled Chicken and Caramelized Onions

Basil Aioli, Spinach,
Shaved Potatoes
10.95

Sirloin Steak Sandwich

Kennebec Fries,
Sautéed Mushrooms
18.95

One-Course Classics

Presented with your lunch hour in mind.

Soup of the Day *with* Half of a Salad

Cup of soup with Chinese Chicken, Classic Cobb, Caesar,
Fall Pear, Iceberg Wedge or Mediterranean Salad.

10.95



Fall Lunch

Salads

Fall Pear Salad

Toasted Pecans, Dried Cranberries,
Blue Cheese, Balsamic Vinaigrette

12.95

with Grilled Chicken 15.95

with Grilled Prawns 17.95

Classic Cobb

Chicken Breast, Crisp Romaine,
Apple-Wood Smoked Bacon, Avocado,
Blue Cheese, Cabernet Vinaigrette

13.95

Grilled Salmon

Baby Spinach, Cucumber, Feta, Tomato,
Apple-Wood Smoked Bacon

17.95

Iceberg Wedge

Blue Cheese, Crisp Bacon, Red Onion,
Cucumber, Blue Cheese Vinaigrette

9.95

with Grilled Chicken 14.95

with Grilled Prawns 16.95

Chinese Chicken

Napa Cabbage, Shaved Iceberg,
Sweet Ginger, Wonton, Cilantro,
Quail Egg, Almonds, Sesame Dressing

11.95

Caesar

Garlic Croutons, Reggiano Parmesan

9.95

with Grilled Chicken 14.95

with Grilled Prawns 16.95

Mediterranean

Grilled Vegetables, Feta Cheese,
Balsamic Vinaigrette, Calamata Olives

13.95

with Grilled Chicken 15.95

with Grilled Prawns 17.95

Entrées

Whole-Roasted Baby Pumpkin with Petite Fall Pear Salad

Spicy Smoked Chicken, Jarlsberg Cheese

16.95

Angel Hair Pasta with Smoked Chicken

Broccoli, Reggiano Parmesan,
Basil, Cream

14.95

Grilled Ground Lamb Steak

Petite Iceberg Wedge Salad, Cumin,
Blue Cheese Vinaigrette

11.95

Chicken and Mushroom Crêpes

Light Béchamel Sauce, Rice Pilaf

12.95

Linguini with Large Prawns, Clams and Mussels

Roma Tomatoes, Olive Oil

17.95

Grilled Brochette of Beef

Red Wine, Herbs, Rice Pilaf

15.95

Sesame-Marinaded Black Angus Flank Steak

Yukon Gold Mashed Potatoes,
Crispy Onions, Sautéed Spinach

16.95

Grilled Chicken Breast with Whole-Grain Mustard

Rice Pilaf, Carrot Puree

14.95

Petite Filet Mignon

Yukon Gold Mashed Potatoes,
Sautéed Spinach