

## Appetizers

### Salmon Delight - \$12

Smoked Scottish salmon wrapped in a dill and cream cheese filling, served on toasted baguettes with capers, red onion and tomatoes, topped with a balsamic reduction dressing.

### Poseidon's Choice - \$12

Your choice of mussels or escargots lightly sautéed in garlic butter and white wine sauce, finished with fresh tomato and basil.

### Cheese Lovers - \$15

Oven baked brie cheese topped with your choice of strawberry or guava sauce, served with baguettes.

### Shrimp Cocktail - \$12

Classic shrimp cocktail served with horseradish sauce.

### Garlic Shrimp Crostini - \$12

Bread and goat cheese topped with garlic sautéed shrimp.

### Vintage Pearl Dip - \$7

Our traditional homemade hummus served with warm pita bread.

### Soup - \$6

We offer a rotating choice of daily soups made with only the freshest of ingredients. Please ask your server for today's selection.

### Salad - \$6

Mixed green salad served with tomato, cucumber, carrot and bacon topped with parmesan cheese and your choice of strawberry or Caesar dressing.

## Kids Menu

### Grilled Chicken - \$12

Grilled chicken breast served with 2 sides of your choice.

### Fettucine Chicken Pasta - \$12

Fettucine chicken pasta in your choice of red tomato or creamy alfredo sauce.

Before placing your order, please inform your server if you or a person in your party has food allergies or other dietary restrictions.

## Main Courses

### Grilled New Zealand Rack of Lamb - \$29

Grilled New Zealand rack of lamb served with mashed potatoes and sautéed mixed vegetables. Topped with your choice of rosemary demi-glace or chimichurri sauce.

### Vintage Pearl Catch of the Day - \$22

Fish filet served with jasmine rice and sautéed mixed vegetables, topped with your choice of spicy mango chili glaze, lemon basil sauce or coconut cream sauce.

### Tropical Shrimp - \$29

Island shrimp sautéed in your choice of papaya chili glaze or apple tropical sauce, served with jasmine rice and sautéed mixed vegetables.

### Classic Rib-Eye Steak - \$32

Grilled USDA rib-eye steak served with mashed potatoes and sautéed mixed vegetables, topped with your choice of: peppercorn demi-glace sauce, roasted red pepper goat cheese cream sauce or horseradish cream sauce.

### Grilled Filet Mignon - \$32

USDA filet mignon steak served with mashed potatoes and sautéed mixed vegetables, topped with your choice of: balsamic reduction sauce, hollandaise sauce, or bleu cheese cream sauce.

### Broiled Lobster Tail (Seasonal)

One Tail - \$24 | Two Tails - \$36

Broiled lobster tail served with mashed potatoes, sautéed mixed vegetables and garlic butter.

### Surf and Turf - \$40

Grilled Kobe steak topped with a red wine demi-glace sauce, partnered with one lobster tail and a side of garlic butter. Served with mashed potatoes and sautéed mixed vegetables.

### Chef's Daily Choice & Vegetarian Specials

We offer a rotating choice of delicious daily entrees including vegetarian, gluten free and vegan options, please ask your server for today's dishes.

## Dessert

Tasty desserts made daily on premise.

Please ask your waiter for today's choices.

## Cocktails

Vintage Pearl Punch - \$7

House recipe, a refreshing mix of tropical flavors.

Bloody Mary - \$7

Our house blend with vodka or ceasars.

Caipirinha - \$7

White rum and mashed lime with sugar and bitters.

Strawberry Daiquiri - \$8

Vodka with strawberry, lime juice, and pineapple juice.

Angelcosmos - \$8

Tequila, cranberry, menthe, and lime.

Classic Margarita - \$9

Tequila and Cointreau with fresh lime juice.

Pearl Margaritas - \$10

Original, strawberry, or mango (seasonal).

Screwdriver - \$8

Vodka mixed with freshly squeezed orange juice.

Monkey LaLa - \$10

Baileys, Kahlua, Frangelico, and dark rum.

Tequila Sunrise - \$8

Tequila with fresh orange juice and Grenadine.

Vintage Mojitos - \$10

On the rocks with your choice of strawberry, classic, or mango (seasonal).

Negroni - \$8

Bombay gin, Campari, and Martini Rosso mixed with fresh orange juice.

Mai Tai - \$8

Myers Rum, Flor de Cana Gold and dry rum mixed with juice and Amaretto.

## Martinis

Chocolate Martini - \$10

Frangelico, RumChata, vodka, and vanilla.

Tropical Martini - \$8

Skyy Vodka, amaretto, and mango puree.

Spice and Sour - \$8

Spiced rum, Johnny Walker, champagne, and lime.

Pink Lady - \$9

Skyy Vodka, lime juice, and raspberry puree.

Lime Drop Martini - \$8

Skyy citrus, cointreau, and fresh lime.

Spanish Cosmo - \$9

Cuervo Gold, Cointreau, and cranberry.

Strawberry Kiss - \$8

Vodka, pineapple, strawberry puree, and champagne.