



EVENTS PACKAGE 320 11TH AVE SW VINTAGECHOPHOUSE.COM

CHOPHOUSE • TAVERN



## VINTAGE CHOPHOUSE

NESTLED IN THE HEART OF CALGARY'S HISTORIC BELTLINE NEIGHBOURHOOD OF VICTORIA PARK, VINTAGE CHOPHOUSE & TAVERN HAS BEEN RATED ONE OF CALGARY'S BEST STEAKHOUSES FOR OVER 10 YEARS.

AS ONE OF ONLY TWO RESTAURANTS IN THE CITY TO RECEIVE THE BIRKS SILVER SPOON AWARD TWICE, WE OFFER CONSISTENCY AND INTEGRITY WHEN IT COMES TO ALL OF OUR DISHES. OUR EXECUTIVE CHEF SERVES UP PRISTINELY COOKED STEAKS, CHOPS AND SO MUCH MORE. THE DIFFERENCE BETWEEN US AND OTHER STEAKHOUSES IS THAT WE DO IT RIGHT; THE ALBERTA WAY.



# LEGACY ROOM 26 SEATED

## BERRINGER ROOM 12 SEATED

BISTRO 35 SEATED 60 COCKTAIL 20 BOARDROOM

**TAVERN PARTIAL** 24 SEATED 60 COCKTAIL

TAVERN BUY OUT 68 SEATED 200 COCKTAIL

FULL VENUE 200 SEATED 260 COCKTAIL



### AWARD WINNING MENU

SERVING THE FINEST CUTS OF MEAT FOR OVER A DECADE, VINTAGE CHOPHOUSE'S REPUTATION IS ANCHORED IN ITS EXTENSIVE AND EXCEPTIONAL MEAT PROGRAM.

THE MENU ALSO YIELDS A SCRUMPTIOUS SELECTION OF SEAFOOD, SALADS AND SIGNATURE SIDES.

VINTAGE'S MENU IS COMPLEMENTED BY AN ENTICING BEVERAGE SELECTION. MORE THAN 600 WINES FROM AROUND THE GLOBE, CLASSIC HANDCRAFTED COCKTAILS AND BREWS.

# CANAPÉS BY THE DOZEN

### VEGETARIAN

FRIED TRUFFLE MAC & CHEESE GOUDA, TRUFFLE MORNAY, HOUSE SMOKED TOMATO KETCHUR, PANKO, PARSLEY36MUSHROOM BRUSCHETTA (GF) (DF) CHARRED ONION TOMATO BRUSCHETTA (GF) (DF) OHARRED ONION, VINE RIPENED TOMATOES, BASIL, RICOTTA, BALSAMIC & HONEY REDUCTION32ROATRED ONION, VINE RIPENED TOMATOES, BASIL, RICOTTA, BALSAMIC & HONEY REDUCTION36MEAT60BEEF TARTARE (GF) (DF) GRAINY MUSTARD, CAPERS, SHALLOTS, GHERKINS, SHAVED CURED EGG YOLK, GALINY MUSTARD, CAPERS, SHALLOTS, GHERKINS, SHAVED CURED EGG YOLK, GRAINY MUSTARD, WHITE CHEDDAR, HOUSE BRIOCHE, LETTUCE, TOMATO, BURGER ISLAND SAUGE38SHORT RIB WELLINGTON BEEF SLIDER (GF) (DF) GROUND PRIME BEEF, FIRE RDASTED TOMATO SAUCE, BASIL, PARMESAN GROUND LAMB, ONION MARMALADE, HOUSE BRIOCHE, BRIE, HARISSA AIOLI TERIYAKI GHICKEN SKEWERS (DF) GROUND LAMB, ONION MARMALADE, HOUSE BRIOCHE, BRIE, HARISSA AIOLI TORANGE TERIYAKI GAZZ, SESAME SEEDS, SPRING ONION, PICKLED GINGER FOLE PARFAIT TOAST (GF) SMOKED BACEN, BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, RUFFLE AND KAZZ, SECAME SEEDS, SPRING ONION, PICKLED GINGAR SEAFFOOD22SEAFFOOD LOBSTER PROVENCALE ESAME SEED CLAW, TARRAGON, LEMON, CHIVES42SEAFFOOD VIZI & ORANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI, ESSAME SEEDS42SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREN APPLE & FE		
LEMON & ROSEMARY MUSHROOMS, RICOTTA, HOUSE BRIDCHE32CHARRED ONION, VINE RIPENED TOMATOES, BASIL, RICOTTA, BALSAMIC & HONEY REDUCTION32ROASTED MUSHROOM GOUGERE FARMENTAL GOUGERE, LEMON ZEST, TARRAGON, GRAINY MUSTARD BÉCHAMEL, PARMESAN36MEAT22BEEF TARTARE (GF) (DF) GRAINY MUSTARD, CAPERS, SHALLOTS, GHERKINS, SHAVED CURED EGG YOLK, GAUFRETTE42SHORT RIB, WELLINGTON SHORT RIB, PUFF PASTRY, PROSCIUTTO, MUSTARD, MUSHROOM DUXELLE, RED WINE DEMI GLACE, PICKLED HORSERADISH AIDLI, FRESH HORSERADISH38BEEF SLIDER (GF) (DF) GROUND RIME GAUGE, BASIL, PARMESAN40ITALIAN MEATBALLS (DF) GROUND RIME GER, FIRE ROASTED TOMATO SAUCE, BASIL, PARMESAN40LAMB SLIDER (GF) (DF) GROUND RAME SLAD SAUGE40TERIYAKI CHICKEN SKEWERS (DF) OUNDE TENIYAKI CHICKEN SKEWERS (DF) OUNDE TENIYAKI CHICKEN SKEWERS (DF) SMOKED BACON, MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, REDUND LAMB, ONION MARMALADE, HOUSE BRIDCHE, BRIE, HARISSA AIDLI TERIYAKI CHICKEN SKEWERS (DF) SMOKED BACON, GAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, RUUNDE TENIYAKI CHICKEN SKEWERS (DF) SMOKED BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, RUUNDE, SEAFODD40LOBSTER PROVENÇALE EMMENTAL GOUGERE, LEDSTER CLAW, TARRAGON, LEMON, CHIVES40SEAFODDSANAKED BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, RUUS SAME SEEDS41SEAFODDCORANSE MARINADE, CILANTRO, DRANGE SEGMENTS, TOGARASHI, SEAFODD40SEAFODDSANAKED SCALOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHAR		36
CHARRED DNION, VINE RIPENED TOMATDES, BASIL, RICDTTA, BALSAMIC & HONEY REDUCTION36RDASTED MUSHROOM GOUGERE EMMENTAL GOUGERE, LEMON ZEST, TARRAGON, GRAINY MUSTARD BÉCHAMEL, PARMESAN36MEAT8BEEF TARTARE (GF) (DF) GRAINY MUSTARD, CAPERS, SHALLOTS, GHERKINS, SHAVED CURED EGG YOLK. GAUFFETTE42SHORT RIB WELLINGTON SHORT RIB, PUFF PASTRY, PROSCIUTTO, MUSTARD, MUSHROOM DUXELLE, RED WINE DEMI GLAGE, PICKLED HORSERADISH AIOLI, FRESH HORSERADISH42BEEF SLIDER (GF) (DF) DOUBLE SMOKED BACON, WHITE CHEDDAR, HOUSE BRIDCHE, LETTUCE, TOMATO, BURGER ISLAND SAUCE38ITALIAN MEATBALLS (DF) GROUND LAME, ONION MARMALADE, HOUSE BRIDCHE, BRIE, HARISSA AIOLI40TERIYAKI GHICKEN SKEWERS (DF) ORANGE TERIYAKI GLAZE, SESAME SEEDS, SPRING ONION, PICKLED GINGER44GOUE MONSIEUR (GF) QUINCE JAM, HOUSE BRIOCHE, GRIE, HARISSA AIOLI38FOIE PARFAIT TOAST (GF) QUINCE JAM, HOUSE BRIOCHE, FRISÉE44SCAQUE MONSIEUR (GF) QUINCE JAM, HOUSE BRIOCHE, FRISÉE42SMOKED BACK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, RTRUFFLE MORNAY, CHIVES40SEAFOOD40LOBSTER PROVENÇALE EMMENTAL GOUGER, CLAW, TARRAGON, LEMON, CHIVES40SCAAME MARINADE, CILANTRO, ORANGE BEGMENTS, TOGARASHI, SEEAME40SEAFEO SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40SCAAME SEEDS41SAME SEEDS42MAWNING COKTAIL SAUCE, FRESH HORSERADISH, DILL40SCAAME SEEDS41SEAFEO DO40SAME SEEDS40SEAFEO D		34
EMMENTAL GOUGERE, LEMON ZEST, TARRAGON, GRAINY MUSTARD BÉCHAMEL,         PARMESAN         MEAT         BEEF TARTARE (GF) (DF)       42         GAUFRETTE       42         SHORT RIB WELLINGTON       42         SHORT RIB, PUFF PASTRY, PROSCIUTTO, MUSTARD, MUSHROOM DUXELLE, RED WINE DEMI GLACE, PICKLED HORSERADISH AIGLI, FRESH HORSERADISH       42         BEEF SLIDER (GF) (DF)       38         DOUBLE SMOKED BACON, WHITE CHEDDAR, HOUSE BRIDCHE, LETTUCE, TOMATO, BURGER ISLAND SAUCE       38         ITALIAN MEATBALLS (DF)       40         GROUND PRIME BEEF, FIRE ROASTED TOMATO SAUCE, BASIL, PARMESAN       40         LAMB SLIDER (GF) (DF)       40         GROUND LAMB, DNION MARMALADE, HOUSE BRIDCHE, BRIE, HARISSA AIGLI       40         TERIYAKI GLAZE, SESAME SEEDS, SPRING ONION, PICKLED GINGER       46         FOIE PARFAIT TOAST (GF)       44         QUINCE JAM, HOUSE BRIDCHE, FRISÉE       44         SEAFOOD       42         KOKKED BACK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, TRUFFLE MORNAY, CHIVES       42         SEAFOOD       42         LOBSTER PROVENÇALE EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES       40         SEARED SCALLOP & PORK BELLY (GF) (DF)       40         YUZU & GRANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI, SEEAME SEEOS       40	CHARRED ONION, VINE RIPENED TOMATOES, BASIL, RICOTTA, BALSAMIC & HONEY	32
BEEF TARTARE (GF) (DF) GRAINY MUSTARD, DAPERS, SHALLOTS, GHERKINS, SHAVED CURED EGG YOLK, GAUFRETTE42SHORT RIB, PUFF PASTRY, PROSCIUTTO, MUSTARD, MUSHROOM DUXELLE, RED WINE DEMI GLAGE, PICKLED HORSERADISH AIDLI, FRESH HORSERADISH42BEEF SLIDER (GF) (DF) DUBLE SMOKED BACON, WHITE CHEDDAR, HOUSE BRIDCHE, LETTUCE, TOMATO, BURGER ISLAND SAUCE38ITALIAN MEATBALLS (DF) GROUND PRIME BEEF, FIRE ROASTED TOMATO SAUCE, BASIL, PARMESAN38LAMB SLIDER (GF) (DF) DOUND LAMB, DNION MARMALADE, HOUSE BRIDCHE, BRIE, HARISSA AIDLI40TERIYAKI CHICKEN SKEWERS (DF) ORANGE TERIYAKI GLAZE, SESAME SEEDS, SPRING DNION, PICKLED GINGER36FOIE PARFAIT TOAST (GF) QUINCE JAM, HOUSE BRIDCHE, FRISÉE44CROQUE MONSIEUR (GF) SMOKED BACK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, TRUFFLE MORNAY, CHIVES38SEAFOODLOBSTER PROVENÇALE EMMENTAL GOUSER, CLAST ARRAGON, LEMON, CHIVES40SEARED SCALLOP & PORK BELLY (GF) (DF) YUZU & CRANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI, SESARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40PRAWN CEVICHE (GF) (DF) 	EMMENTAL GOUGERE, LEMON ZEST, TARRAGON, GRAINY MUSTARD BÉCHAMEL,	36
GRAINY MUSTARD, CAPERS, SHALLOTS, GHERKINS, SHAVED CURED EGG YOLK, GAUFRETTE42SHORT RIB, PUFF PASTRY, PROSCIUTTO, MUSTARD, MUSHROOM DUXELLE, RED WINE DEMI GLACE, PICKLED HORSERADISH AIOLI, FRESH HORSERADISH42BEEF SLIDER (GF) (DF) DUBBLE SMOKED BADDN, WHITE CHEDDAR, HOUSE BRIDCHE, LETTUCE, TOMATO, BURGER ISLAND SALDEE38ITALIAN MEATBALLS (DF) GROUND PRIME BEEF, FIRE ROASTED TOMATO SAUCE, BASIL, PARMESAN40LAMB SLIDER (GF) (DF) GROUND LAMB, ONION MARMALADE, HOUSE BRIDCHE, BRIE, HARISSA AIOLI40TERIYAKI CHICKEN SKEWERS (DF) ORANGE TERIYAKI GLAZE, SESAME SEEDS, SPRING ONION, PICKLED GINGER36FOIE PARFAIT TOAST (GF) QUINCE JAM, HOUSE BRIDCHE, FRISÉE44CROQUE MONSIEUR (GF) SMOKED BACCHARAY, CHIVES38SEAFOOD42LOBSTER PROVENÇALE EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES40PRAVN CEVICHE (GF) (DF) YUZU & ORANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI, SESARED SCALLOP & PORK BELLY (GF) (DF) YUZU & ORANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI, SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACCN, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEŇO40PRAWN COCKTAIL (GF) (DF) SMOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL38TUNA TARTARE (GF) (DF) SMOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL42	MEAT	
Short Rie, PUFF PASTRY, PROSCIUTTO, MUSTARD, MUSHROOM DUXELLE, RED WINE DEMI GLACE, PICKLED HORSERADISH AIDLI, FRESH HORSERADISHBEEF SLIDER (GF) (DF) DUBLE SMOKED BADDN, WHITE CHEDDAR, HOUSE BRIDCHE, LETTUCE, TOMATO, BURGER ISLAND SAUCE38ITALIAN MEATBALLS (DF) GROUND PRIME BEEF, FIRE ROASTED TOMATO SAUCE, BASIL, PARMESAN40LAME SLIDER (GF) (DF) GROUND LAME, ONION MARMALADE, HOUSE BRIDCHE, BRIE, HARISSA AIDLI40TERIYAKI CHICKEN SKEWERS (DF) ORANGE TERIYAKI GLAZE, SESAME SEEDS, SPRING ONION, PICKLED GINGER36FDIE PARFAIT TOAST (GF) QUINCE JAM, HOUSE BRIOCHE, FRISÉE44CROQUE MONSIEUR (GF) SMOKED BACK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, TRUFFLE MORNAY, CHIVES38SEAFOOD42LOBSTER PROVENÇALE EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES40PRAWN CEVICHE (GF) (DF) YUZU & ORANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI, SESAME SEEDS40SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40PRAWN COCKTAIL (GF) (DF) SMOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL38TUNA TARTARE (GF) (DF) MOLKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL42	GRAINY MUSTARD, CAPERS, SHALLOTS, GHERKINS, SHAVED CURED EGG YOLK,	42
DUBLE SMOKED BACON, WHITE CHEDDAR, HOUSE BRIDCHE, LETTUCE, TOMATO, BURGER ISLAND SAUCE38ITALIAN MEATBALLS (DF) GROUND PRIME BEEF, FIRE ROASTED TOMATO SAUCE, BASIL, PARMESAN40LAMB SLIDER (GF) (DF) GROUND LAMB, ONION MARMALADE, HOUSE BRIOCHE, BRIE, HARISSA AIOLI40TERIYAKI CHICKEN SKEWERS (DF) DRANGE TERIYAKI GLAZE, SESAME SEEDS, SPRING ONION, PICKLED GINGER36FDIE PARFAIT TOAST (GF) QUINCE JAM, HOUSE BRIOCHE, FRISÉE44CROQUE MONSIEUR (GF) SMOKED BACCK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, TRUFFLE MORNAY, CHIVES38SEAFOOD42LOBSTER PROVENÇALE EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES40SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40PRAWN CCVICHE (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40PRAWN COCKTAIL GC) (DF) SMOKED TOMATO COCKTAIL SAUGE, FRESH HORSERADISH, DILL38TUNA TARTARE (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40	SHORT RIB, PUFF PASTRY, PROSCIUTTO, MUSTARD, MUSHROOM DUXELLE,	42
GROUND PRIME BEEF, FIRE ROASTED TOMATO SAUCE, BASIL, PARMESAN40LAMB SLIDER (GF) (DF) GROUND LAMB, ONION MARMALADE, HOUSE BRIDCHE, BRIE, HARISSA AIDLI40TERIYAKI CHICKEN SKEWERS (DF) DRANGE TERIYAKI GLAZE, SESAME SEEDS, SPRING ONION, PICKLED GINGER36FOIE PARFAIT TOAST (GF) QUINCE JAM, HOUSE BRIDCHE, FRISÉE44CROQUE MONSIEUR (GF) SMOKED BACKN, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, TRUFFLE MORNAY, CHIVES38SEAFOOD42LOBSTER PROVENÇALE EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES40PRAWN CEVICHE (GF) (DF) YUZU & ORANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI, SESARE SEEDS40SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40FRAWN COCKTAIL (GF) (DF) SMOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL38TUNA TARTARE (GF) (DF) MOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL42	DOUBLE SMOKED BACON, WHITE CHEDDAR, HOUSE BRIDCHE, LETTUCE, TOMATO,	38
GROUND LAMB, ONION MARMALADE, HOUSE BRIOCHE, BRIE, HARISSA AIOLITERIYAKI CHICKEN SKEWERS (DF) ORANGE TERIYAKI GLAZE, SESAME SEEDS, SPRING ONION, PICKLED GINGER36FOIE PARFAIT TOAST (GF) QUINCE JAM, HOUSE BRIOCHE, FRISÉE44CROQUE MONSIEUR (GF) SMOKED BACK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, TRUFFLE MORNAY, CHIVES38SEAFOOD42LOBSTER PROVENÇALE EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES42PRAWN CEVICHE (GF) (DF) YUZU & ORANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI, SESAME SEEDS40SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40PRAWN COCKTAIL (GF) (DF) SMOKED TOMATO COCKTAIL SAUGE, FRESH HORSERADISH, DILL38TUNA TARTARE (GF) (DF) SMOKED TOMATO COCKTAIL SAUGE, FRESH HORSERADISH, DILL42		38
DRANGE TERIYAKI GLAZE, SESAME SEEDS, SPRING DNIDN, PICKLED GINGER44FDIE PARFAIT TOAST (GF) QUINCE JAM, HOUSE BRIDCHE, FRISÉE44CROQUE MONSIEUR (GF) SMDKED BACK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, TRUFFLE MORNAY, CHIVES38SEAFOOD42LOBSTER PROVENÇALE EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES42PRAWN CEVICHE (GF) (DF) YUZU & DRANGE MARINADE, CILANTRO, DRANGE SEGMENTS, TOGARASHI, SESAME SEEDS40SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40PRAWN COCKTAIL (GF) (DF) SMDKED TOMATD COCKTAIL SAUCE, FRESH HORSERADISH, DILL38TUNA TARTARE (GF) (DF)42		40
QUINCE JAM, HOUSE BRIDCHE, FRISÉE38CROQUE MONSIEUR (GF) SMOKED BACK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, TRUFFLE MORNAY, CHIVES38SEAFOOD42LOBSTER PROVENÇALE EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES42PRAWN CEVICHE (GF) (DF) YUZU & DRANGE MARINADE, CILANTRO, DRANGE SEGMENTS, TOGARASHI, SESAME SEEDS40SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40PRAWN COCKTAIL (GF) (DF) SMOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL38TUNA TARTARE (GF) (DF)42		36
SMOKED BACK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA,         TRUFFLE MORNAY, CHIVES         SEAFOOD         LOBSTER PROVENÇALE       42         EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES       40         YUZU & ORANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI,       40         SEARED SCALLOP & PORK BELLY (GF) (DF)       40         HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO       40         PRAWN COCKTAIL (GF) (DF)       38         TUNA TARTARE (GF) (DF)       42		44
LOBSTER PROVENÇALE EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES42PRAWN CEVICHE (GF) (DF) YUZU & DRANGE MARINADE, CILANTRO, DRANGE SEGMENTS, TOGARASHI, SESAME SEEDS40SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40PRAWN COCKTAIL (GF) (DF) SMOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL38TUNA TARTARE (GF) (DF)42	SMOKED BACK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA,	38
EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES40PRAWN CEVICHE (GF) (DF) YUZU & DRANGE MARINADE, CILANTRO, DRANGE SEGMENTS, TOGARASHI, SESAME SEEDS40SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40PRAWN COCKTAIL (GF) (DF) SMOKED TOMATO COCKTAIL SAUGE, FRESH HORSERADISH, DILL38TUNA TARTARE (GF) (DF)42	SEAFOOD	
YUZU & DRANGE MARINADE, CILANTRO, DRANGE SEGMENTS, TOGARASHI, SESAME SEEDS40SEARED SCALLOP & PORK BELLY (GF) (DF) HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO40PRAWN COCKTAIL (GF) (DF) SMOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL38TUNA TARTARE (GF) (DF)42	3	42
HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑOTOPRAWN COCKTAIL (GF) (DF)38SMOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL42	YUZU & ORANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI,	40
SMOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL TUNA TARTARE (GF) (DF) 42		40
		38
		42

CRAB CAKE SHAVED FENNEL, DRANGE SEGMENTS, TOMATO EMULSION

# RECEPTION PLATTERS

SERVES 20 PEOPLE

36	<b>VEGETABLE CRUDITÉS (GF) (DF)</b> ASSORTMENT OF FRESH VEGETABLES HOUSE MADE DIP	1 🗆 🗆
34 32	<b>ARTISAN CHEESE BOARD (GF)</b> VARIETY OF CHEESES ASSORTED BREADS FRUIT COMPOTE	175
36	<b>ASSORTED CHARCUTERIE</b> (GF) CURED MEATS & PATÉ CROSTINI PICKLES & FRUIT COMPOTES	200
12	<b>SEAFOOD PLATTER (GF)</b> SMOKED SALMON COLD POACHED PRAWNS COLD POACHED KING CRAB LEGS	28/PERSON
12	SEASONAL DESSERT PLATTER (GF) CHEF'S SEASONAL SELECTION	(DF) 120
38	CHEE CARVING STA	

# CHEF CARVING STATION

SERVED WTIH A SELECTION OF HOUSE MADE BREADS AND CONDIMENTS. (MINIMUM 25 GUESTS) (GF) (DF)

6		
_	PRIME RIB OF BEEF	18/PERSON
4	CERTIFIED ANGUS STRIPLOIN	18/PERSON
8	CHICKEN BALLANTINE	16/PERSON
	FILET OF SALMON	14/PERSON

42	_				
42					
40	•	MENU ITEMS ARE SUBJECT TO CHANGE DUE TO			
40		OUR SEASONALLY CHANGING MENU.			
40	•	PLEASE NOTE THAT MINORS ARE NOT PERMITTED			
40		AT VINTAGE CHOPHOUSE.			
38	•	THE (GF) (DF) INDICATE MENU ITEMS THAT ARE,			
		OR CAN BE MODIFIED TO GLUTEN FREE (GF) OR			

38

DAIRY FREE (DF). LET US KNOW IF YOU HAVE ANY

DIETARY RESTRICTIONS OR SPECIAL REQUESTS.

### LUNCH MENU 1 48/person

STARTER CHOICE OF

CLASSIC CAESAR SALAD CHOPPED ROMAINE, GRANA PADANO, DOUBLE SMOKED BACON OR SEAFOOD CHOWDER

NEW ENGLAND STYLE WITH BACON

ENTRÉE CHOICE OF

CHICKEN CARBONARA
DOUBLE SMOKED BACON, CHICKEN,
WATERCRESS
OR
STEAK SANDWICH (GF) (DF)
CERTIFIED ANGUS STRIPLOIN, BRANDY
PEPPERCORN, CRISPY ONION
SERVED WITH VINTAGE FRIES
OR
CHICKEN SANDWICH (GF)
BUTTERMILK MARINATED FRIED CHICKEN,

COLESLAW, CHIPOTLE AIOLI, SESAME BRIOCHE SERVED WITH VINTAGE FRIES

### DESSERT

PRE-SELECT (1) SELECTION FROM OUR SEASONAL DESSERT MENU

LUNCH MENU 2

STARTER CHOICE OF

VINTAGE GREENS (GF) (DF) SPINACH, GOAT CHEESE, CANDIED NUTS, RASPBERRY VINAIGRETTE OR FRENCH ONION SOUP (GF) (DF) EMMENTAL, CROUTON

ENTRÉE CHOICE OF

STEAK SANDWICH (GF) (DF) CERTIFIED ANGUS STRIPLOIN, BRANDY PEPPERCORN, CRISPY ONION SERVED WITH VINTAGE FRIES OR ATLANTIC SALMON (GF) (DF) TOMATO RISOTTO, SAUCE VIERGE OR VINTAGE TRUFFLE MAC & CHEESE WHITE TRUFFLE OIL, GOUDA

### DESSERT

PRE-SELECT (1) SELECTION FROM OUR

LUNCH MENU 3 66/person

STARTER CHOICE OF

BEEF TARTARE (GF) CERTIFIED ANGUS BEEF, EGG YOLK, TRUFFLE OR BEET SALAD ARUGULA, GOAT CHEESE, CANDIED WALNUTS,

ENTRÉE CHOICE OF

SHERRY VINAIGRETTE

CERTIFIED ANGUS BEEF Boz TENDERLOIN (GF) (DF) POTATO PAVE, BROCCOLINI OR MARKET FISH (GF) (DF) POTATO PAVE, BROCCOLINI OR HERB ROASTED HALF CHICKEN (GF) (DF) POTATO PAVE, BROCCOLINI, TARRAGON JUS

DESSERT

PRE-SELECT (2) SELECTION FROM OUR SEASONAL DESSERT MENU

### DINNER MENU 1

66/PERSON

STARTER CHOICE OF

CLASSIC CAESAR SALAD (GF) CHOPPED ROMAINE, GRANA PADANO, DOUBLE SMOKED BACON OR FRENCH ONION SOUP (GF) (DF)

EMMENTAL, CROUTON

ENTRÉE CHOICE OF

BRAISED SHORT RIB (GF) (DF) POTATO PAVE, BROCCOLINI, GARLIC JUS OR PAN SEARED SALMON (GF) (DF) POTATO PAVE, BROCCOLINI, CHARRED ONION SAUCE OR CANADA PRIME NEW YORK STRIPLOIN (GF) (DF)

POTATO PAVE, BROCCOLINI

### DESSERT

PRE-SELECT (1) SELECTION FROM OUR SEASONAL DESSERT MENU **DINNER MENU 2** 

75/PERSON

#### SOUP

SOUP OF THE DAY

STARTER CHOICE OF

BEET SALAD ARUGULA, GOAT CHEESE, CANDIED WALNUTS, SHERRY VINAIGRETTE OR CRAB CAKES TOMATO EMULSION, SHAVED FENNEL, ORANGE

ENTRÉE CHOICE OF

MARKET FISH (GF) (DF) POTATO PAVE, BROCCOLINI OR CERTIFIED ANGUS BEEF BOZ TENDERLOIN (GF) (DF) POTATO PAVE, BROCCOLINI OR HERB ROASTED HALF CHICKEN (GF) (DF) POTATO PAVE, BROCCOLINI, TARRAGON JUS

### DESSERT

PRE-SELECT (2) SELECTION FROM OUR SEASONAL DESSERT MENU DINNER MENU 3

AMUSE BOUCHE

SOUP

MADE IN HOUSE DAILY

STARTER CHOICE OF

SEARED SCALLOPS (GF) (DF) CRISPY PORK BELLY, SMOKED SHALLOT, VINAGRETTE OR BEEF TARTARE (GF) (DF) EGG YOLK, TRUFFLE, GAUFRETTE

ENTRÉE CHOICE OF

VINTAGE SURF & TURF CERTIFIED ANGUS BEEF 8oz TENDERLOIN (GF) (DF) SAUTÉED SHRIMP, BÉARNAISE, POTATO PAVE, BROCCOLINI OR MARKET FISH (GF) (DF) POTATO PAVE, BROCCOLINI OR LAMB SHANK (GF) (DF) POTATO PAVE, BROCCOLINI, GREMOLATA

#### DESSERT

PRE-SELECT (2) SELECTION FROM OUR SEASONAL DESSERT MENU

(GF) (DF) : INDICATES MENU ITEMS THAT ARE/CAN BE MODIFIED TO GLUTEN FREE (GF) OR DAIRY FREE (DF) UPON REQUEST

# FAMILY STYLE DINNER MENU

65/PERSON (MINIMUM 10 GUESTS)

### STARTER CHOICE OF

SOUP OF THE DAY MADE IN HOUSE DAILY

ΠR

VINTAGE GREENS (GF) (DF) SPINACH, GOAT CHEESE, CANDIED NUTS, RASPBERRY VINAIGRETTE

ENTRÉE SERVED FAMILY STYLE

CANADA PRIME NEW YORK STRIPLOIN (GF) (DF) RED WINE DEMI and MARKET FISH (GF) (DF) CHEF'S SEASONAL SELECTION

### ACCOMPANIMENTS

TRUFFLE MAC & CHEESE BROCCOLINI (GF) (DF) YUKON GOLD WHIPPED POTATOES (GF) MUSHROOMS (GF) (DF)

# SEASONAL DESSERT MENU

KEY LIME PIE LIME CURD, GRAHAM CRUST, SWISS MERINGUE

WARM STICKY DATE PUDDING CAKE CARAMEL, HOKEY-POKEY ICE GREAM

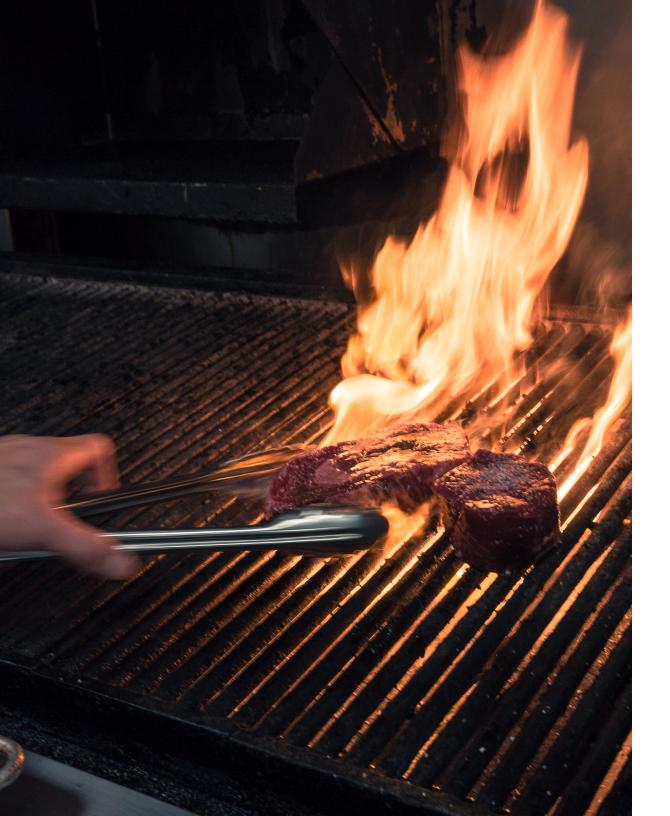
RASPBERRY BROWNIE CHEESECAKE RASPBERRY COULIS, CHANTILLY CREAM

VINTAGE BAKED ALASKA VANILLA ICE CREAM, WHITE CAKE, STRAWBERRY SORBET, MERINGUE

CRÈME BRÛLÉE (GF) VANILLA GUSTARD

> (GF) (DF) : INDICATES MENU ITEMS THAT ARE/CAN BE MODIFIED TO GLUTEN FREE (GF) OR DAIRY FREE (DF) UPON REQUEST





# CONTACT

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