

VINTAGE CHOPHOUSE & TAVERN
BEST STEAKS IN CALGARY
IT ISN'T BRAGGING IF YOU BACK IT UP

VINTAGE

CHOPHOUSE
TAVERN

■ VINTAGE ■
CHOPHOUSE • TAVERN

EVENTS PACKAGE

320 11TH AVE SW

VINTAGECHOPHOUSE.COM



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

BERINGER 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.

VEGETARIAN

FRIED TRUFFLE MAC & CHEESE 36
 GOUDA, TRUFFLE MORNAY, HOUSE SMOKED TOMATO KETCHUP, PANKO, PARSLEY

PICKLED BEETS & WHIPPED HONEY 34
 MASCARPONE, CANDIED WALNUT, BALSAMIC

CHARRED ONION TOMATO BRUSCHETTA (GF) (DF) 32
 CHARRED ONION, VINE RIPENED TOMATOES, BASIL, RICOTTA, BALSAMIC & HONEY REDUCTION

MUSHROOM ARANCINI 36
 PARMESAN, MORNAY SAUCE

MEAT

BEEF TARTARE (GF) (DF) 42
 GRAINY MUSTARD, CAPERS, SHALLOTS, GHERKINS, SHAVED CURED EGG YOLK, GAUFRETTE

SHORT RIB WELLINGTON 42
 SHORT RIB, PUFF PASTRY, MUSTARD, MUSHROOM DUXELLE, RED WINE DEMI GLACE, PICKLED HORSERADISH AIOLI

BEEF SLIDER (GF) (DF) 38
 DOUBLE SMOKED BACON, WHITE CHEDDAR, HOUSE BRIOCHE, LETTUCE, TOMATO, BURGER ISLAND SAUCE

ITALIAN MEATBALLS (DF) 38
 GROUND PRIME BEEF, FIRE ROASTED TOMATO SAUCE, BASIL, PARMESAN

LAMB SLIDER (GF) (DF) 40
 GROUND LAMB, ONION MARMALADE, HOUSE BRIOCHE, BRIE, HARISSA AIOLI

TERIYAKI CHICKEN SKEWERS (DF) 36
 ORANGE TERIYAKI GLAZE, SESAME SEEDS, SPRING ONION, PICKLED GINGER

FOIE PARFAIT TOAST (GF) 44
 QUINCE JAM, HOUSE BRIOCHE, FRISÉE

CROQUE MONSIEUR (GF) 38
 SMOKED BACK BACON, GRAINY MUSTARD BÉCHAMEL, CHALLAH BREAD, GOUDA, TRUFFLE MORNAY, CHIVES

SEAFOOD

LOBSTER PROVENÇALE 42
 EMMENTAL GOUGERE, LOBSTER CLAW, TARRAGON, LEMON, CHIVES

PRAWN CEVICHE (GF) (DF) 40
 YUZU & ORANGE MARINADE, CILANTRO, ORANGE SEGMENTS, TOGARASHI, SESAME SEEDS

SEARED SCALLOP & PORK BELLY (GF) (DF) 40
 HOUSE BACON, GREEN APPLE & FENNEL SALSA, CHARRED JALAPEÑO

PRAWN COCKTAIL (GF) (DF) 38
 SMOKED TOMATO COCKTAIL SAUCE, FRESH HORSERADISH, DILL

TUNA TARTARE (GF) (DF) 42
 AHI TUNA, TERIYAKI, WASABI, SESAME SEEDS, AVOCADO

CRAB CAKE 38
 SHAVED FENNEL, ORANGE SEGMENTS, TOMATO EMULSION

RECEPTION PLATTERS

SERVES 20 PEOPLE

VEGETABLE CRUDITÉS (GF) (DF) 100
 ASSORTMENT OF FRESH VEGETABLES
 HOUSE MADE DIP

ARTISAN CHEESE BOARD (GF) 175
 VARIETY OF CHEESES
 ASSORTED BREADS
 FRUIT COMPOTE

ASSORTED CHARCUTERIE (GF) 200
 CURED MEATS & PATÉ
 CROSTINI
 PICKLES & FRUIT COMPOTES

SEAFOOD PLATTER (GF) 28/PERSON
 SMOKED SALMON
 COLD POACHED PRAWNS
 COLD POACHED KING CRAB LEGS

SEASONAL DESSERT PLATTER (GF) (DF) 120
 CHEF'S SEASONAL SELECTION

CHEF CARVING STATION

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

PRIME RIB OF BEEF 18/PERSON

CERTIFIED ANGUS STRIPLOIN 18/PERSON

CHICKEN BALLANTINE 16/PERSON

FILET OF SALMON 14/PERSON

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

PAN SEARED ATLANTIC SALMON (GF)

TOMATO RISOTTO, SAUCE VIERGE

DESSERT

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

LUNCH MENU 2

52/PERSON

STARTER CHOICE OF

VINTAGE GREENS (GF) (DF)

SEASONAL GREENS, GOAT CHEESE,
CANDIED WALNUTS, 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

PAN SEARED ATLANTIC SALMON (GF)

TOMATO RISOTTO, SAUCE VIERGE

OR

VINTAGE TRUFFLE MAC & CHEESE

WHITE TRUFFLE OIL, GOUDA

DESSERT

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

LUNCH MENU 3

66/PERSON

STARTER CHOICE OF

BEEF TARTARE (GF)

CERTIFIED ANGUS BEEF, EGG YOLK, TRUFFLE
OR

BEET SALAD

SEASONAL GREENS, GOAT CHEESE,
CANDIED WALNUTS, SHERRY VINAIGRETTE

ENTRÉE CHOICE OF

*SERVED WITH POTATO PAVE, BROCCOLINI

CERTIFIED ANGUS BEEF

8oz TENDERLOIN (GF) (DF)

RED WINE DEMI

OR

PAN SEARED ATLANTIC SALMON (GF)

CLASSIC BÉRNAISE SAUCE

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

*SERVED WITH POTATO PAVE, BROCCOLINI

BRAISED SHORT RIB (GF) (DF)

CRISPY ONIONS, GARLIC JUS

OR

PAN SEARED ATLANTIC SALMON (GF)

CLASSIC BÉRNAISE SAUCE

OR

CANADA PRIME

NEW YORK STRIPLOIN (GF) (DF)

PEPPERCORN SAUCE

DESSERT

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

DINNER MENU 2

75/PERSON

SOUP

SOUP OF THE DAY

MADE IN HOUSE DAILY

STARTER CHOICE OF

BEET SALAD

SEASONAL GREENS, GOAT CHEESE,
CANDIED WALNUTS, SHERRY VINAIGRETTE

OR

CRAB CAKES

TOMATO EMULSION, SHAVED FENNEL, ORANGE

ENTRÉE CHOICE OF

*SERVED WITH POTATO PAVE, BROCCOLINI

PAN SEARED ATLANTIC SALMON (GF)

CLASSIC BÉRNAISE SAUCE

OR

CERTIFIED ANGUS BEEF

8oz TENDERLOIN (GF) (DF)

RED WINE DEMI

OR

HERB ROASTED HALF CHICKEN (GF) (DF)

TARRAGON JUS

DESSERT

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

DINNER MENU 3

91/PERSON

AMUSE BOUCHE

SOUP

SOUP OF THE DAY

MADE IN HOUSE DAILY

STARTER CHOICE OF

SEARED SCALLOPS (GF) (DF)

CRISPY PORK BELLY, SMOKED SHALLOT,
VINAIGRETTE

OR

BEEF TARTARE (GF) (DF)

CANADA PRIME TENDERLOIN, EGG YOLK,
TRUFFLE, CROSTINI

ENTRÉE CHOICE OF

*SERVED WITH POTATO PAVE, BROCCOLINI

VINTAGE SURF & TURF CERTIFIED ANGUS

BEEF 8oz TENDERLOIN (GF) (DF)

SAUTÉED SHRIMP, BÉRNAISE

OR

PAN SEARED ATLANTIC SALMON (GF)

CLASSIC BÉRNAISE SAUCE

OR

LAMB SHANK (GF) (DF)

GREMOLATA

DESSERT

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

FAMILY STYLE DINNER MENU

65/PERSON (MINIMUM 10 GUESTS)

STARTER CHOICE OF

SOUP OF THE DAY
MADE IN HOUSE DAILY

OR

VINTAGE GREENS (GF) (DF)
SEASONAL GREENS, GOAT CHEESE, CANDIED WALNUTS, RASPBERRY
VINAIGRETTE

ENTRÉE SERVED FAMILY STYLE

CANADA PRIME NEW YORK STRIPLON (GF) (DF)
RED WINE DEMI

AND

PAN SEARED ATLANTIC SALMON (GF)
CLASSIC BÉRNAISE SAUCE

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 CHOCOLATE BROWNIE
CHOCOLATE SAUCE, VANILLA ICE CREAM, CANDIED PECANS

CRÈME BRÛLÉE (GF)
VANILLA CUSTARD

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





CONTACT

FOR INQUIRIES OR
TO BOOK AN EVENT EMAIL
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