

VINTAGE™

CHOPHOUSE • TAVERN

■ APPETIZERS ■

BIG PRAWN COCKTAIL	• SMOKED TOMATO COCKTAIL SAUCE, RADISH SPROUTS	24
AHI TUNA NIÇOISE	• SEAWEED CRUSTED AHI, SOFT EGG, CRIMSON PEPPER PURÉE	23
CONFIT DUCK, FRIULANO & WILD MUSHROOM TART	• SMOKY LEEK CRÈME FRAÎCHE, TRUFFLE, PICKLED CRANBERRIES	24
SEARED HOKKAIDO DIVER SCALLOPS	• CRISPY PORK BELLY, BUTTERNUT SQUASH PURÉE, APPLE CHILI GLAZE	28
PRIME STEAK TARTARE	• TRUFFLE AIOLI, LOCAL PURPLE POTATO CHIPS	23
CANADIAN EAST COAST CRAB CAKES	• SMOKED OYSTER CRÈME FRAÎCHE, GRILLED GRAPEFRUIT, MUSTARD SPROUTS	26
BAKED WEST COAST BEACH OYSTERS (2)	• ARUGULA, CHARRED RED PEPPER, PARMIGIANO-REGGIANO	19
CHOICE CANADIAN EAST COAST OYSTERS	• GREEN APPLE CHIVE MIGNONETTE, CHARRED LEMON	5 EA
WEST COAST MUSSELS & FRITES	• THAI GREEN CURRY, WARM BAGUETTE	34
VINTAGE'S SEAFOOD PLATTER FOR 2 OR MORE	• SEASONAL FRESH & SMOKED CANADIAN SEAFOOD	MRKT

■ SALADS ■

VINTAGE GREENS	• POMEGRANATE MOLASSES, AGED MANCHEGO, TAMARI ALMONDS	16
LOCAL BEEFSTEAK TOMATO, FRESH MINT PANZANELLA	• BIBB LETTUCE, CORN SHOOTS, BOCCONCINI, SQUASH SEEDS	18
THE WEDGE	• CRISPY PANCETTA, FAVA BEAN SPROUTS, CANDIED BUTTERNUT SQUASH, BUTTERMILK BASIL DRESSING	16
DEEPWATER BABY KALE, LOCAL ROMAINE CAESAR	• CRISPY DOUBLE SMOKED BACON, CONFIT GARLIC, REGGIANO, FOCACCIA	16

■ SIGNATURE DISHES ■

GRILLED AHI TUNA & FREGOLA SARDA	• CHARRED ARTICHOKE, SUN-DRIED TOMATO, CAPER, TUSCAN OLIVE TAPENADE	48
PAN ROASTED ICELANDIC COD	• SMOKED SEA SALT SAGE BUTTER, CREAMED SPAGHETTI SQUASH, ROAST YAM, BABY GREEN BEANS	45
HERB PRESERVED LEMON CRUSTED ARCTIC CHAR	• LOCAL BABY CARROTS, CORN SHOOTS, MAPLE DILL BROWN BUTTER RISOTTO	46
PRIME BEEF BOLOGNESE	• PAPPARDELLE, AGED PARMIGIANO-REGGIANO	36
ALBERTA LAMB LOIN	• CREAMY SHALLOT PEPPERCORN JUS CHOICE OF ONE CLASSIC SIDE	48
PAN ROASTED CHICKEN BREAST SUPREME	• TARRAGON BROWN BUTTER JUS CHOICE OF ONE CLASSIC SIDE	39
BRAISED PRIME BEEF SHORT RIBS	• WILD HASKAP BERRY JUS, CRISPY LEEKS CHOICE OF ONE CLASSIC SIDE	45

■ CHOPHOUSE CUTS ■

CHOICE OF ONE CLASSIC SIDE

CANADIAN PRIME TENDERLOIN	• 8oz	55
	• 12oz	80
CANADIAN PRIME NEW YORK STRIPLOIN	• 10oz	52
CANADIAN PRIME RIBEYE	• 14oz	69
	• 18oz	89
TAJIMA WAGYU RIBEYE	• 14oz	MRKT
CANADIAN PRIME BONE IN NEW YORK	• 24oz	115
CANADIAN PRIME BONE IN PORTERHOUSE	• 34oz	145
CANADIAN PRIME COWBOY RIB CHOP	• 34oz	152

ADD TO STEAK

OSCAR: CANADIAN CRAB, BEARNAISE 25 | FRESH EAST COAST LOBSTER TAIL 40

■ SAUCES ■

- 6 -

- CLASSIC SAUCE BEARNAISE
- ROCKY MOUNTAIN CHIMICHURRI
- BRANDY SHALLOT PEPPERCORN
- HASKAP BERRY RED WINE JUS
- GRASS FED MAÎTRE D BUTTER
- BONE MARROW BUTTER
- BLACK TRUFFLE BUTTER

■ CLASSIC SIDES ■

- 14 -

- SMOKED CHEDDAR MAC & CHEESE
ADD LOBSTER +10
- TWICE FRIED FINGERLING POTATOES,
BACON CHIVE SOUR CREAM
- BRÛLÉE SWEET POTATO PURÉE
- BROWN BUTTER CREAMED CORN
- SMOKED CHEDDAR SCALLOPED
POTATOES
- BUTTER BRAISED BABY CARROTS,
CHILI GOMA
- ROASTED FOREST MUSHROOMS
- CARAMELIZED CIPOLLINI ONIONS,
RED GRAPE VINCOTTO
- CRISPY BRUSSELS SPROUTS
- YUKON GOLD MASHED POTATOES
- CHARRED BROCCOLINI, TAMARI
ALMONDS
- TRUFFLE PARMESAN FRIES