

VINTAGE™

CHOPHOUSE • TAVERN

■ APPETIZERS ■

DETROIT STYLE CHEESE PAN BREAD	• LOCAL GOUDA, CHEESE CURDS, SMOKED CHEDDAR, HERB BUTTER	14
CHOICE CANADIAN EAST COAST OYSTERS	• GREEN APPLE CHIVE MIGNONETTE, CHARRED LEMON	5 EA
BIG PRAWN COCKTAIL	• SMOKED TOMATO COCKTAIL SAUCE, RADISH SPROUTS	24
PRIME STEAK TARTARE	• TRUFFLE AIOLI, LOCAL PURPLE POTATO CHIPS	23
CANADIAN EAST COAST CRAB CAKES	• SMOKED OYSTER CRÈME FRAÎCHE, GRILLED GRAPEFRUIT, MUSTARD SPROUTS	26
CALAMARI	• CHARRED POBLANO CHILI AIOLI, ZUCCHINI PICKLE	19

■ SALADS & SOUPS ■

SEASONAL INSPIRED SOUP OF THE DAY	• WARM BAGUETTE	10
VINTAGE GREENS	• POMEGRANATE MOLASSES, AGED MANCHEGO, TAMARI ALMONDS	16
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
AHI TUNA NIÇOISE	• SEAWEED CRUSTED AHI, SOFT EGG, CRIMSON PEPPER PURÉE	23
GRILLED N.Y. STRIPLOIN & BEEFSTEAK TOMATO PANZANELLA	• CHICORY LEAVES, CORN SHOOTS, BOCCONCINI, SQUASH SEEDS	35
ADD TO ANY SALAD	• GRILLED FREE-RANGE CHICKEN BREAST	15
	• GRILLED CHILI PRAWN SKEWER	16
	• GRILLED N.Y. STRIPLOIN BROCHETTE	22

■ SIGNATURE SANDWICHES ■

CHOICE OF FRIES, SOUP OR SALAD

VINTAGE PRIME BEEF BURGER	• AGED WHITE CHEDDAR, GARLIC TARRAGON AIOLI, DOUBLE SMOKED BACON	25
SOURDOUGH GRILLED CHEESE & CHARRED TOMATO SOUP	• HERB SOURDOUGH, BONE MARROW BUTTER, LOCAL ARTISAN CHEESES.	22
ALBERTA PRIME RIB DIP	• SLOW ROASTED WITH RED-EYE GRAVY, HORSERADISH AIOLI, CRISPY LEEK	26
CRISPY FRIED CHICKEN SANDWICH	• JAPANESE STEAK SAUCE, HOUSE ZUCCHINI PICKLE	23
VINTAGE 7oz N.Y. STRIPLOIN STEAK SANDWICH	• VINTAGE A1 SAUCE, POBLANO PICKLE, CRISPY FRIED ONIONS	35

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■ SIGNATURE DISHES ■

ICELANDIC COD & CHIPS	• 2 PIECES, VINTAGE RED ALE BEER BATTER, TOGARASHI MAYO, SLAW	27
SEARED ORGANIC SALMON & CRISPY BRUSSELS GRAIN BOWL	• RED QUINOA, BRASSICA SHOOTS, SALT & VINEGAR CASHEWS	32
WEST COAST MUSSELS, FRITES	• THAI GREEN CURRY, WARM BAGUETTE	34
PRIME BEEF BOLOGNESE	• PAPPARDELLE, AGED PARMIGIANO-REGGIANO	36

■ 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

GROUPS OF 8 OR MORE ARE SUBJECT TO A 20% GRATUITY