

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	• BRASSICA GREENS, 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 RACK	• CREAMY SHALLOT PEPPERCORN JUS CHOICE OF ONE CLASSIC SIDE	58
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

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■ CHOPHOUSE CUTS ■

CHOICE OF ONE CLASSIC SIDE

CANADIAN PRIME TENDERLOIN	• 8oz	61
	• 12oz	80
CANADIAN PRIME NEW YORK STRIPLOIN	• 10oz	52
CANADIAN PRIME RIBEYE	• 14oz	65
	• 18oz	82
35 DAY DRY AGE CANADIAN PRIME RIBEYE	• 12oz	125
BUTCHER BLOCK WAGYU FEATURE CUT	•	MRKT
CANADIAN PRIME BONE IN NEW YORK	• 24oz	115

CHOICE OF TWO CLASSIC SIDES

CANADIAN PRIME BONE IN PORTERHOUSE	• 34oz	145
CANADIAN PRIME COWBOY RIB CHOP	• 36oz	152

ADD TO STEAK

OSCAR: CANADIAN DUNGENESS
CRAB, BEARNAISE
- 25 -

6oz LOBSTER TAIL,
WARM CITRUS BUTTER
- 40 -

■ SAUCES ■

- 6 -

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

■ CLASSIC SIDES ■

- TWICE FRIED FINGERLINGS, BACON CHIVE SOUR CREAM 14
- BRULEÈ SWEET POTATO PUREÈ 14
- BROWN BUTTER CREAMED CORN
- BUTTER BRAISED BABY CARROTS, CHILI GOMA 14
- CARAMELIZED CHIPOLINI ONIONS, RED GRAPE VINCOTTO 14
- CRISPY BRUSSELS SPROUTS 14
- YUKON GOLD MASHED 14
- HANDCUT FRIES, TOGARASHI MAYO 14

■ SIGNATURE SIDES ■

- SMOKED CHEDDAR MAC & CHEESE 16
- LOBSTER, SYLVAN STAR GOUDA MAC & CHEESE 25
- SMOKED CHEDDAR SCALLOPED POTATOES 17
- TRUFFLE PARMESAN FRIES 17
- ROASTED FOREST MUSHROOMS, PARMIGIANO REGGIANO 16
- CHARRED BROCCOLINI, TAMARI ALMONDS 16

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