

# 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

# VINTAGE™

CHOPHOUSE • TAVERN

## ■ 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	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    | • BLUE CHEESE BUTTER        |
| • ROCKY MOUNTAIN CHIMICHURRI | • GRASS FED MAÎTRE D BUTTER |
| • BRANDY SHALLOT PEPPERCORN  | • BONE MARROW BUTTER        |
| • HASKAP BERRY RED WINE JUS  | • 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