

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	61
	• 12oz	80
CANADIAN PRIME NEW YORK STRIPLON	• 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 -

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|------------------------------|-----------------------------|
| • 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 ■

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| • 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 ■

UPGRADE / À LA CARTE

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|---|---------|
| • SMOKED CHEDDAR MAC & CHEESE | 7 / 16 |
| • LOBSTER, SYLVAN STAR GOUDA MAC & CHEESE | 14 / 25 |
| • SMOKED CHEDDAR SCALLOPED POTATOES | 8 / 17 |
| • TRUFFLE PARMESAN FRIES | 8 / 17 |
| • ROASTED FOREST MUSHROOMS, PARMIGIANO REGGIANO | 7 / 16 |
| • CHARRED BROCCOLINI, TAMARI ALMONDS | 7 / 16 |

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