

VINTAGE CHOPHOUSE & TAVERN  
BEST STEAKS IN CALGARY  
IT ISN'T BRAGGING IF YOU BACK IT UP

VINTAGE

CHOPHOUSE  
TAVERN





## VINTAGE CHOPHOUSE

NESTLED IN THE HEART OF CALGARY'S HISTORIC BELTLINE NEIGHBOURHOOD OF VICTORIA PARK, VINTAGE CHOPHOUSE & TAVERN HAS BEEN RATED ONE OF CALGARY'S BEST STEAKHOUSES FOR OVER 10 YEARS.

AS ONE OF ONLY TWO RESTAURANTS IN THE CITY TO RECEIVE THE BIRKS SILVER SPOON AWARD TWICE, WE OFFER CONSISTENCY AND INTEGRITY WHEN IT COMES TO ALL OF OUR DISHES. OUR EXECUTIVE CHEF SERVES UP PRISTINELY COOKED STEAKS, CHOPS AND SO MUCH MORE. THE DIFFERENCE BETWEEN US AND OTHER STEAKHOUSES IS THAT WE DO IT RIGHT; THE ALBERTA WAY.





**LEGACY ROOM**  
26 SEATED

**BERINGER ROOM**  
12 SEATED

**BISTRO**  
35 SEATED  
60 COCKTAIL  
20 BOARDROOM



**TAVERN PARTIAL**  
24 SEATED  
60 COCKTAIL

**TAVERN BUY OUT**  
68 SEATED  
200 COCKTAIL

**FULL VENUE**  
200 SEATED  
260 COCKTAIL





## AWARD WINNING MENU

SERVING THE FINEST CUTS OF MEAT FOR OVER A DECADE, VINTAGE CHOPHOUSE'S REPUTATION IS ANCHORED IN ITS EXTENSIVE AND EXCEPTIONAL MEAT PROGRAM.

THE MENU ALSO YIELDS A SCRUMPTIOUS SELECTION OF SEAFOOD, SALADS AND SIGNATURE SIDES.

VINTAGE'S MENU IS COMPLEMENTED BY AN ENTICING BEVERAGE SELECTION. MORE THAN 600 WINES FROM AROUND THE GLOBE, CLASSIC HANDCRAFTED COCKTAILS AND BREWS.



# CANAPÉS

SERVED IN MINIMUM 1 DOZEN

## VEGETARIAN

5/PERSON

**FRIED MAC & CHEESE BITES**  
WITH TRUFFLE AIOLI

**SMOKEY WHITE BEAN DIP**  
WITH HERB FOCACCIA

**CHARRED TOMATO ONION BRUSCHETTA**  
WITH BAGUETTE CRISPS

**MUSHROOM ARANCINI**  
WITH CHARRED PEPPER PUREE

## MEAT

7/PERSON

**BEEF TARTARE**  
WITH BAGUETTE CRISP

**GRILLED CHICKEN SALAD ROLLS**  
WITH JAPANESE STEAK SAUCE

**ITALIAN MEATBALLS**  
WITH BASIL TOMATO SAUCE

**GRILLED STRIPLOIN STEAK BITES**  
WITH HOUSE MADE A1 SAUCE

**GRILLED LAMB CHOPS**  
WITH HOUSE MADE CHIMICHURRI SAUCE

## SEAFOOD

7/PERSON

**EAST COAST CRAB CAKE**  
WITH SMOKED OYSTER AIOLI

**GRILLED CHILI PRAWN**  
WITH HOUSE COCKTAIL SAUCE

**SEARED SCALLOP & PORK BELLY**  
WITH APPLE CHILI GLAZE

**DILL TROUT GRAVLAX**  
WITH HERBED CRACKERS

**SEARED AHI TUNA**  
WITH SEAWEED, OLIVE TAPENADE

# RECEPTION PLATTERS

SERVES 15 - 20 PEOPLE

**VEGETABLE CRUDITÉS** 120  
SEASONAL GARDEN FRESH, HOUSE RANCH DIP

**ARTISAN CHEESE BOARD** 200  
IMPORT & DOMESTIC CHEESES, CRISPS

**ASSORTED CHARCUTERIE** 225  
ASSORTED PICKLE, CROSTINI

**SEAFOOD PLATTER** 35/PERSON  
CHILLED & SMOKED SEAFOODS,  
HOUSE MADE ACCOMPANIMENTS





## LUNCH MENU 1

68/PERSON

---

### STARTER CHOICE OF

#### CLASSIC CAESAR SALAD

DOUBLE SMOKED BACON, GRANA PADANO,  
HERB CROUTONS

OR

CHEF'S SEASONAL SOUP SELECTION

### ENTRÉE CHOICE OF

#### WILD MUSHROOM 3 CHEESE RISOTTO

FOREST MUSHROOMS, FRESH THYME

OR

#### GRILLED 7oz STRIPLOIN STEAK

CRISPY ONIONS, HOUSE MADE A1 SAUCE,  
VINTAGE FRIES

OR

#### PAN SEARED ORGANIC SALMON

PESTO FREGOLA PASTA, BROCCOLINI,  
GRAPE TOMATO VIERGE

### DESSERT

#### DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

## LUNCH MENU 2

75/PERSON

---

### STARTER CHOICE OF

#### VINTAGE GREENS

POMEGRANATE MOLASSES, GOAT CHEESE,  
TAMARI ALMONDS

OR

CHEF'S SEASONAL SOUP SELECTION

### ENTRÉE CHOICE OF

#### PRIME BEEF BOLOGNESE

PAPPARDELLE, AGED REGGIANO

FRESH THYME

OR

#### GRILLED 8oz PRIME STRIPLOIN STEAK

CREAM PEPPERCORN SAUCE, VINTAGE FRIES

OR

#### PAN SEARED ORGANIC SALMON

PESTO FREGOLA PASTA, BROCCOLINI,  
GRAPE TOMATO VIERGE

### DESSERT

#### DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

## LUNCH MENU 3

95/PERSON

---

### STARTER CHOICE OF

#### VINTAGE GREENS

POMEGRANATE MOLASSES, GOAT CHEESE,  
TAMARI ALMONDS

OR

PRIME BEEF TARTARE

TRUFFLE AIOLI, HOUSE MADE POTATO CHIPS

### ENTRÉE CHOICE OF

#### WILD MUSHROOM 3 CHEESE RISOTTO

EAST COAST CRAB, FOREST MUSHROOMS,  
FRESH THYME

OR

#### GRILLED 8oz PRIME BEEF TENDERLOIN

RED WINE DEMI, HERB MASHED, BROCCOLINI

OR

#### PAN SEARED ORGANIC SALMON

PESTO FREGOLA PASTA, BROCCOLINI,  
GRAPE TOMATO VIERGE

### DESSERT CHOICE OF

#### DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

OR

#### LEMON MERINGUE TART

SPICED GIN SYRUP, WILD BLUEBERRIES



## DINNER MENU 1

90/PERSON

---

MENU 1 SERVED FAMILY STYLE,  
MINIMUM OF 8 PEOPLE

### STARTER FAMILY STYLE

#### CLASSIC CAESAR SALAD

DOUBLE SMOKED BACON, GRANA PADANO,  
HERB CROUTONS

AND

#### WILD MUSHROOM 3 CHEESE RISOTTO

FOREST MUSHROOMS, FRESH THYME

### ENTRÉE FAMILY STYLE

INCLUDES 5oz OF EACH PROTEIN PER  
PERSON

#### ROASTED PRIME NEW YORK STRIPLOIN

FOREST MUSHROOM RED WINE DEMI

AND

#### PAN SEARED ORGANIC SALMON

CLASSIC BEARNAISE SAUCE

FOR THE TABLE

#### TRUFFLE MAC & CHEESE

ROASTED ROOT VEGETABLES

YUKON GOLD WHIPPED POTATOES

GRILLED BROCCOLINI

### DESSERT

#### DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

## DINNER MENU 2

95/PERSON

---

### SOUP

SEASONAL SOUP SELECTION

### STARTER CHOICE OF

#### VINTAGE GREENS

POMEGRANATE MOLASSES, GOAT CHEESE,  
TAMARI ALMONDS

OR

#### CANADIAN EAST COAST CRAB CAKE

SMOKED OYSTER CREMA, MUSTARD SPROUTS

### ENTRÉE CHOICE OF

SERVED WITH POTATO PAVE, SEASONAL VEGETABLES

#### PRIME BEEF 8oz TENDERLOIN

RED WINE DEMI

OR

#### HERB ROASTED CHICKEN BREAST

TARRAGON BROWN BUTTER JUS

OR

#### PAN SEARED ORGANIC SALMON

GRAPE TOMATO VIERGE

### DESSERT

#### DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

OR

#### LEMON MERINGUE TART

SPICED GIN SYRUP, WILD BLUEBERRIES

## DINNER MENU 3

110/PERSON

---

### SOUP

SEASONAL SOUP SELECTION

### STARTER CHOICE OF

#### VINTAGE GREENS

POMEGRANATE MOLASSES, GOAT CHEESE,  
TAMARI ALMONDS

OR

#### PRIME BEEF TARTARE

TRUFFLE AIOLI, HOUSE MADE POTATO CHIPS

### ENTRÉE CHOICE OF

SERVED WITH POTATO PAVE, SEASONAL VEGETABLES

#### PRIME BEEF 10oz STRIPLOIN

RED WINE DEMI

OR

#### HERB ROASTED CHICKEN BREAST

TARRAGON BROWN BUTTER JUS

OR

#### PAN SEARED ORGANIC SALMON

GRAPE TOMATO VIERGE

### DESSERT

#### DARK CHOCOLATE BROWNIE

B.C. CHERRY COULIS, NOTO VANILLA GELATO

OR

#### LEMON MERINGUE TART

SPICED GIN SYRUP, WILD BLUEBERRIES





## CONTACT

FOR INQUIRIES OR  
TO BOOK AN EVENT EMAIL  
[EVENTS@VINTAGECHOPHOUSE.COM](mailto:EVENTS@VINTAGECHOPHOUSE.COM)

PLEASE LET US KNOW IF YOU HAVE ANY  
DIETARY RESTRICTIONS, ALLERGIES OR  
SPECIAL REQUESTS.

VINTAGE CHOPHOUSE TAVERN  
320 11TH AVE SW, CALGARY  
403 262 7262