

# VINTAGE™

CHOPHOUSE • TAVERN

## ■ APPETIZERS ■

CHEESE TOAST	• MORNAY SAUCE, 4 CHEESE BLEND	14
BIG PRAWN COCKTAIL	• BRANDY COCKTAIL SAUCE, RADISH SPROUTS	24
SEARED HOKKAIDO SCALLOPS	• CRISPY PORK BELLY, BUTTERNUT SQUASH PURÉE, APPLE CHILI GLAZE	28
PRIME STEAK TARTARE	• TRUFFLE AIOLI, HOUSE-MADE POTATO CHIPS	23
CANADIAN EAST COAST CRAB CAKES	• SMOKED OYSTER CRÈME FRAÎCHE, GRILLED GRAPEFRUIT, MUSTARD SPROUTS	26
CANADIAN EAST COAST OYSTERS	• APPLE MIGNONETTE, CHARRED LEMON	5 EA
FRENCH ONION SOUP	• SOURDOUGH CROSTINI, GRUYERE, CANADIAN SWISS	18
AHI TUNA TARTARE	• GOCHUJANG DRESSING, COMPRESSED APPLES, AVOCADO, RICE CHIPS	26
ALBERTA BEEF CARPACCIO	• CHARRED LEEK PUREE, PICKLED ONION, RADISH, PARMESAN, BALSAMIC CREMA	24
TOMATO ONION TART	• PUFF PASTRY, SMOKED TOMATO JAM, CARAMELIZED ONION, GOAT CHEESE, PESTO	22
VINTAGE'S SEAFOOD PLATTER FOR 2 OR MORE	• SEASONAL FRESH & SMOKED CANADIAN SEAFOOD	MP

## ■ SALADS ■

VINTAGE GREENS	• POMEGRANATE MOLASSES, AGED MANCHEGO, TAMARI ALMONDS	16
GOLDEN BEET & BURRATA	• BEEFSTEAK TOMATO, PICKLED PEACH, BASIL PESTO, CROSTINI	17
THE WEDGE	• CRISPY PANCETTA, FAVA BEAN SPROUTS, CANDIED BUTTERNUT SQUASH, BUTTERMILK DRESSING	16
CLASSIC CAESAR	• CRISPY DOUBLE SMOKED BACON, CONFIT GARLIC, REGGIANO, FOCACCIA	16

## ■ SIGNATURE DISHES ■

PAN ROASTED ICELANDIC COD	• SMOKED SEA SALT SAGE BUTTER, CREAMED SPAGHETTI SQUASH, BABY GREEN BEANS	45
PRIME BEEF BOLOGNESE	• PAPPARDELLE, AGED PARMIGIANO-REGGIANO	36
SLOW COOKED DUCK BREAST	• BUTTERNUT SQUASH RISOTTO, MUSHROOMS, RED GRAPE GASTRIQUE	40
PAN SEARED SPRING SALMON	• ORZO PASTA, EGGPLANT PUREE, ROASTED RED PEPPER, GRILLED ARTICHOKE, CHARRED LEMON	46
COC AU VIN	• MARINATED CHICKEN, BACON, PEARL ONION, FINGERLING POTATO, CARROT, MUSHROOM, RED WINE CHICKEN DEMI	38
BRAISED BEEF SHORT RIB	• POMME PUREE, OYSTER MUSHROOM, BABY CARROT, HASKAP BERRY JUS, CRISPY LEEK	45
ALBERTA LAMB RACK	• ROAST POTATO, CONFIT TOMATO, PARSNIP PUREE, CHIMICHURRI	60

## ■ CHOPHOUSE CUTS ■

### CHOICE OF ONE CLASSIC SIDE

ALBERTA TENDERLOIN	• 8oz	61
	• 12oz	80
CANADA PRIME NEW YORK STRIPLOIN	• 10oz	52
BUTTER AGED NEW YORK STRIPLOIN	• 16oz	105
CANADA PRIME RIBEYE	• 14oz	65
	• 18oz	82
35 DAY DRY AGE CANADA PRIME RIBEYE	• 12oz	125
BRANT LAKE WAGYU RIBEYE	• 10oz	MP

### CHOICE OF TWO CLASSIC SIDES

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

## ADD TO STEAK

OSCAR: CANADIAN  
DUNGENESS CRAB,  
BEARNAISE  
- 25 -

6oz LOBSTER TAIL,  
WARM CITRUS BUTTER  
- 40 -

JUMBO CAJUN SHRIMP  
3 PIECES  
- 16 -

## ■ SAUCES ■

- 6 -

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

## ■ CLASSIC SIDES ■

- TWICE FRIED FINGERLINGS, BACON CHIVE SOUR CREAM 14
- BROWN BUTTER CREAMED CORN 14
- CRISPY BRUSSELS SPROUTS 14
- YUKON GOLD MASHED 14
- HANDCUT FRIES, TOGARASHI MAYO 14
- CARDAMOM GLAZED KABOCHA SQUASH 14
- HERB ROASTED ROOT VEGETABLES 14

## ■ SIGNATURE SIDES ■

UPGRADE / À LA CARTE

- 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
- CRISPY ONION RINGS 8 / 17