

## ■ APPETIZERS ■

<b>CHEESE TOAST</b>	• MORNAY SAUCE, 4 CHEESE BLEND	14
<b>CANADIAN EAST COAST OYSTERS</b>	• APPLE MIGNONETTE, CHARRED LEMON	5 EA
<b>BIG PRAWN COCKTAIL</b>	• BRANDY COCKTAIL SAUCE, RADISH SPROUTS	24
<b>STEAK TARTARE</b>	• TRUFFLE AIOLI, HOUSE-MADE POTATO CHIPS	23
<b>CANADIAN EAST COAST CRAB CAKES</b>	• SMOKED OYSTER CRÈME FRAÎCHE, GRILLED GRAPEFRUIT, MUSTARD SPROUTS	26
<b>ITALIAN STYLE BEEF MEATBALLS</b>	• TOMATO MARINARA, PARMESAN CHEESE, CROSTINI	20
<b>CALAMARI</b>	• CHARRED POBLANO CHILI AIOLI, PICKLED PEPPERS	19

## ■ SALADS & SOUPS ■

<b>SEASONAL INSPIRED SOUP OF THE DAY</b>	• WARM BAGUETTE	10
<b>VINTAGE GREENS</b>	• POMEGRANATE MOLASSES, AGED MANCHEGO, TAMARI ALMONDS	16
<b>THE WEDGE</b>	• CRISPY PANCETTA, FAVA BEAN SPROUTS, CANDIED BUTTERNUT SQUASH, BUTTERMILK DRESSING	16
<b>CLASSIC CAESAR</b>	• CRISPY DOUBLE SMOKED BACON, CONFIT GARLIC, REGGIANO, FOCACCIA	16
<b>GOLDEN BEET &amp; BURRATA</b>	• BEEFSTEAK TOMATO, PICKLED PEACH, BASIL PESTO, CROSTINI	17
<b>ADD TO ANY SALAD</b>	• GRILLED FREE-RANGE CHICKEN BREAST	15
	• 7oz N.Y. STRIPLOIN	25
	• 6oz SEARED SALMON	20

## ■ SIGNATURE SANDWICHES ■

### CHOICE OF FRIES, SOUP OR SALAD

<b>VINTAGE CHEESE BURGER</b>	• CANADIAN CHEDDAR, DILL PICKLE RELISH, ONION, ICEBERG LETTUCE, TOMATO, REMOULADE	25
	ADD BACON	2
<b>SOURDOUGH GRILLED CHEESE &amp; CHARRED TOMATO SOUP</b>	• HERB SOURDOUGH, LOCAL ARTISAN CHEESES	22
<b>PRIME BEEF DIP</b>	• HORSERADISH AIOLI, CANADIAN SWISS, CARAMELIZED ONION JUS, FRENCH BAGUETTE	26
<b>FRIED CHICKEN SANDWICH MILD OR NASHVILLE HOT</b>	• DILL ZUCCHINI RELISH, COLESLAW, DIJON MUSTARD	25
<b>7oz N.Y. STRIPLOIN STEAK SANDWICH</b>	• VINTAGE A1 SAUCE, PICKLED PEPPERS, 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 CASHEW	32
PRIME BEEF BOLOGNESE	• PAPPARDELLE, AGED PARMIGIANO-REGGIANO	36
PEPPER STEAK LETTUCE WRAPS	• LEAF LETTUCE, JASMINE RICE, "GANGNAM" CHILI SAUCE, CUCUMBER, PICKLED CARROT	29

## ■ 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    | • BLUE CHEESE BUTTER   |
| • ROCKY MOUNTAIN CHIMICHURRI | • BONE MARROW BUTTER   |
| • BRANDY SHALLOT PEPPERCORN  | • BLACK TRUFFLE BUTTER |
| • HASKAP BERRY RED WINE JUS  |                        |

## ■ 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

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