

■ APPETIZERS ■

CHEESE TOAST	• MORNAY SAUCE, 4 CHEESE BLEND	14
CANADIAN EAST COAST OYSTERS	• APPLE MIGNONETTE, CHARRED LEMON	5 EA
BIG PRAWN COCKTAIL	• BRANDY COCKTAIL SAUCE, RADISH SPROUTS	24
STEAK TARTARE	• TRUFFLE AIOLI, HOUSE-MADE POTATO CHIPS	23
CANADIAN EAST COAST CRAB CAKES	• SMOKED OYSTER CRÈME FRAÎCHE, GRILLED GRAPEFRUIT, MUSTARD SPROUTS	26
ITALIAN STYLE BEEF MEATBALLS	• TOMATO MARINARA, PARMESAN CHEESE, CROSTINI	20
CALAMARI	• CHARRED POBLANO CHILI AIOLI, PICKLED PEPPERS	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 DRESSING	16
CLASSIC CAESAR	• CRISPY DOUBLE SMOKED BACON, CONFIT GARLIC, REGGIANO, FOCACCIA	16
GOLDEN BEET & BURRATA	• BEEFSTEAK TOMATO, PICKLED PEACH, BASIL PESTO, CROSTINI	17
ADD TO ANY SALAD	• GRILLED FREE-RANGE CHICKEN BREAST	15
	• 7oz N.Y. STRIPLOIN	25
	• 6oz SEARED SALMON	20

■ SIGNATURE SANDWICHES ■

CHOICE OF FRIES, SOUP OR SALAD

VINTAGE CHEESE BURGER	• CANADIAN CHEDDAR, DILL PICKLE RELISH, ONION, ICEBERG LETTUCE, TOMATO, REMOULADE	25
	ADD BACON	2
SOURDOUGH GRILLED CHEESE & CHARRED TOMATO SOUP	• HERB SOURDOUGH, LOCAL ARTISAN CHEESES	22
PRIME BEEF DIP	• HORSERADISH AIOLI, CANADIAN SWISS, CARAMELIZED ONION JUS, FRENCH BAGUETTE	26
FRIED CHICKEN SANDWICH MILD OR NASHVILLE HOT	• DILL ZUCCHINI RELISH, COLESLAW, DIJON MUSTARD	25
7oz N.Y. STRIPLOIN STEAK SANDWICH	• 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	• 12oz	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 ■

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|---|----|
| • 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