

■ APPETIZERS ■

CHEESE TOAST	• MORNAY SAUCE, FOUR CHEESE BLEND	14
FRENCH ONION SOUP	• TOASTED SOURDOUGH, GRUYÈRE CHEESE	18
SPINACH ARTICHOKE DIP	• GARLIC & HERB BAGUETTE	21
CANADIAN EAST COAST OYSTERS	• APPLE MIGNONETTE, CHARRED LEMON, HOUSE HOT SAUCE (2PC MINIMUM ORDER)	5 EA
JUMBO PRAWN COCKTAIL	• BRANDY COCKTAIL SAUCE, RADISH SPROUTS	24
SEARED HOKKAIDO SCALLOPS	• GLAZED PORK BELLY, BUTTERNUT SQUASH PURÉE, APPLE CHILI GLAZE	28
PRIME STEAK TARTARE	• EGG YOLK, HOUSE-MADE POTATO CHIPS	23
SEARED AHI TUNA	• SPINACH GOMAE, MANGO SALSA, SESAME GINGER DRESSING	25
ALBERTA BEEF CARPACCIO	• B.C. APPLE SLAW, MUSTARD VINAIGRETTE, CRISPY LEEK, ALMONDS	24

VINTAGE'S SEAFOOD PLATTER

MUSSELS, CRAB, LOBSTER, PRAWNS, OYSTERS, SMOKED SALMON
80 (HALF PLATTER) | 160 (FULL PLATTER)

■ SALADS ■

VINTAGE CAESAR	• DOUBLE SMOKED BACON, FOCACCIA, PARMESAN, CAPER CAESAR DRESSING	16
GARDEN GREENS	• CUCUMBER, TOMATO, BOURBON WALNUTS, GOAT CHEESE, GREEN GODDESS VINAIGRETTE	16
GOLDEN BEET & BURRATA	• BEEFSTEAK TOMATO, PICKLED PEACH, BASIL PESTO, CROSTINI	17
WEDGE SALAD	• ICEBERG LETTUCE, DRIED TOMATO, BACON CRUMBLE, PICKLED CRANBERRY, DANISH BLUE CHEESE, PEPPERCORN RANCH	18

■ SIGNATURE DISHES ■

BRAISED BEEF SHORT RIB	• KING OYSTER MUSHROOM, ROASTED CARROTS, POMME PURÉE, HASKAP BERRY JUS	45
PAN SEARED SALMON	• GREEN PEA RISOTTO, ROASTED LEEK, FRENCH BEANS, PARMESAN CRUMBLE	36
RED SNAPPER PICCATA	• PESTO TAGLIATELLE, TOMATO CONCASSÉ, LEMON GREMOLATA	35
COQ AU VIN	• MARINATED CHICKEN, BACON, PEARL ONION, FINGERLING POTATO, CARROT, MUSHROOM, RED WINE CHICKEN DEMI	39
PETITE SMOKED TENDERLOIN	• BUTTERNUT SQUASH PURÉE, MASHED POTATO, CREAMY MUSHROOM & BRUSSELS SPROUTS, RED WINE JUS	52
ALBERTA LAMB RACK	• ROAST POTATO, PARSNIP PURÉE, CONFIT TOMATO, CHIMICHURRI	62

▪ CHOPHOUSE CUTS ▪

CHOICE OF ONE CLASSIC SIDE

CANADA PRIME TENDERLOIN	• 8oz	67
	• 12oz	90
CANADA PRIME NEW YORK STRIPLOIN	• 10oz	55
CANADA PRIME BONE-IN NEW YORK STRIPLOIN	• 16oz	80
CANADA PRIME RIBEYE	• 14oz	66
	• 18oz	81
BRANT LAKE WAGYU RIBEYE	• 12oz	150

CHOICE OF TWO CLASSIC SIDES

CANADA PRIME BONE-IN PORTERHOUSE	• 32oz	145
CANADA PRIME COWBOY RIB CHOP	• 36oz	162
TAJIMA WAGYU TOMAHAWK	• 50oz	MP
	• 60oz	MP

ADD TO STEAK

OSCAR: SNOW CRAB,
BÉARNAISE

- 20 -

6oz LOBSTER
THERMIDOR

- 40 -

JUMBO CAJUN SHRIMP
3 PIECES

- 16 -

▪ SAUCES ▪

- 6 -

- CLASSIC BÉARNAISE
- HOUSE-MADE CHIMICHURRI
- BRANDY SHALLOT PEPPERCORN
- PORT WINE DEMI
- BLUE CHEESE BUTTER
- BONE MARROW BUTTER

▪ CLASSIC SIDES ▪

• BABY CARROTS: HOT HONEY GLAZE, CRISPY SHALLOTS	14
• FINGERLING POTATOES: BACON, CHIVES, SOUR CREAM	14
• CRISPY CAULIFLOWER: TRUFFLE AIOLI	14
• ASPARAGUS: BROWN BUTTER, SHALLOT, GARLIC	14
• CREAMED SPINACH	14
• ZUCCHINI FRITTE: FETA ROSEMARY DIP	14
• STEAKHOUSE FRIES: MESQUITE SPICE	14
• YUKON GOLD MASHED POTATO: SCALLION BUTTER	14
• FOUR CHEESE MAC & CHEESE	14

▪ SIGNATURE SIDES ▪

UPGRADE / À LA CARTE	
• BRUSSELS SPROUTS: BACON, PEARL ONION, MAPLE WALNUT BROWN BUTTER SAUCE	8/17
• ROASTED MUSHROOMS: FOIE GRAS BUTTER	8/17
• DOUBLE STUFFED CHEDDAR POTATO: HOUSE-MADE SMOKED MEAT	8/17
• TRUFFLE PARM FRIES: TRUFFLE AIOLI	8/17
• BACON & LEEK SCALLOPED POTATOES	8/17
• LOBSTER MAC & CHEESE	15/25

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