

## ■ APPETIZERS ■

<b>GARLIC CHEESE TOAST</b>	• THREE CHEESE BLEND, FRENCH LOAF	13
<b>CHICKEN FRIED LOBSTER TAIL</b>	• REMOULADE, GRILLED LEMON	39
<b>RED CRAB CAKE</b>	• MASSAMAN CURRY, MANGO CHUTNEY, SOUS VIDE POTATO	26
<b>BONE MARROW</b>	• PORT CHERRY GEL, SOURDOUGH TOAST	25
<b>HOKKAIDO SCALLOPS</b>	• BRAISED PORK BELLY, ROMESCO SAUCE, PRESERVED CHERRY TOMATO	29
<b>OYSTERS ON THE HALF SHELL</b>	• CUCUMBER & LEMON MIGNONNETTE, HOUSE MADE RED JALAPEÑO HOT SAUCE, LEMON, HORSERADISH (3 PIECE MIN. ORDER)	5/EA
<b>AIR DRIED BISON CARPACCIO</b>	• BLACK CURRANT MUSTARD, MICROGREENS, GRANA PADANO, AGRODOLCE, CRISPY CAPERS, POTATO CHIPS	25
<b>TUNA TARTARE</b>	• AVOCADO, MANGO, CUCUMBER, UMAMI SAUCE, TOGARASHI MAYO, TARO ROOT CHIPS	27
<b>STEAK TARTARE</b>	• CLASSIC GARNISH, WHITE WINE MUSTARD, BONE MARROW FOAM, POTATO CHIPS	24
<b>JUMBO PRAWN COCKTAIL</b>	• BLOODY MARY COCKTAIL SAUCE	28

### SEAFOOD PLATTER

KING CRAB, LOBSTER TAIL, TUNA TARTARE, GANDIED SALMON,  
JUMBO TIGER PRAWNS, OYSTERS  
88 (HALF PLATTER) | 175 (FULL PLATTER)

## ■ SALADS ■

<b>CLASSIC CAESAR</b>	• ROMAINE HEARTS, DOUBLE SMOKED BACON, PARMIGIANA REGGIANO, CROUTONS	16
<b>VINTAGE GREENS</b>	• LOCAL LETTUCE, CUCUMBER, CHERRY TOMATO, RADISH, PICKLED RED ONION, BALSAMIC HERB VINAIGRETTE	16
<b>THE WEDGE</b>	• DILL PEPPERCORN RANCH, PICKLED ONION, DOUBLE SMOKED BACON, CROUTONS, HERB OIL, PRESERVED CHERRY TOMATO, STILTON CHEESE	18
<b>BEET &amp; BURRATA</b>	• APPLE, LOCAL GREENS, PINE NUTS, AGED BALSAMIC, PESTO	23

## ■ SIGNATURE DISHES ■

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

## ▪ CHOPHOUSE CUTS ▪

### CHOICE OF ONE CLASSIC SIDE

CANADA PRIME TENDERLOIN	• 8oz	69
	• 12oz	95
CANADA PRIME NEW YORK STRIPLOIN	• 10oz	60
CANADA PRIME BONE-IN NEW YORK STRIPLOIN	• 16oz	85
CANADA PRIME RIBEYE	• 14oz	69
	• 18oz	85
BRANT LAKE WAGYU RIBEYE	• 12oz	150

### CHOICE OF TWO CLASSIC SIDES

CANADA PRIME BONE-IN PORTERHOUSE	• 32oz	149
CANADA PRIME COWBOY RIB CHOP	• 36oz	165
TAJIMA WAGYU TOMAHAWK	• 50oz	MP
	• 60oz	MP

## ADD TO STEAK

OSCAR  
SNOW CRAB, BÉARNAISE  
- 20 -

LOBSTER TAIL  
SCALLION BUTTER, GRILLED LEMON  
- 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
• CRISPY BRUSSELS SPROUTS: MAPLE YUZU, DOUBLE SMOKED BACON, PEARL ONIONS	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