

■ APPETIZERS ■

CHEESE TOAST	• MORNAY SAUCE, FOUR CHEESE BLEND	14
TOMATO GAZPACHO "ESPRESSO"	• GARLIC TWIST	10
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	• CONFIT EGG YOLK, BONE MARROW, 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
CHORIZO SCOTCH EGG	• SOFT-BOILED EGG, GREEN BEAN SALAD, SMOKED TOMATO JAM	21

VINTAGE'S SEAFOOD PLATTER

MUSSELS, CRAB, LOBSTER, PRAWNS, OYSTERS, SMOKED SALMON
75 (HALF PLATTER) | 150 (FULL PLATTER)

■ SALADS ■

VINTAGE CAESAR	• DOUBLE SMOKED BACON, FOCACCIA, PARMESAN, CAPER CAESAR DRESSING	16
GARDEN GREENS	• SHAVED TOMATO, CUCUMBER, WALNUTS, PICKLED RED ONION, STRAWBERRIES, GOAT CHEESE, RASPBERRY BALSAMIC VINAIGRETTE	16
GOLDEN BEET & BURRATA	• BEEFSTEAK TOMATO, PICKLED PEACH, BASIL PESTO, CROSTINI	17
WEDGE SALAD	• ICEBERG LETTUCE, CHÈVRE, CANDIED SQUASH, PANCETTA CRISP, FAVA SHOOTS, BUTTERMILK RANCH DRESSING	17

■ SIGNATURE DISHES ■

HERB ROASTED HALIBUT	• CARROT JALAPEÑO PURÉE, POTATO RÖSTI, SAUTÉED BROCCOLINI, APPLE VIERGE	45
PAN SEARED SALMON	• GREEN PEA RISOTTO, ROASTED LEEK, FRENCH BEANS, PARMESAN CRUMBLE	35
STEAK CARBONARA	• SMOKED STEAK BITES, TAGLIATELLE, DOUBLE SMOKED BACON, PARMESAN	35
COQ AU VIN	• MARINATED CHICKEN, BACON, PEARL ONION, FINGERLING POTATO, CARROT, MUSHROOM, RED WINE CHICKEN DEMI	38
BRAISED BEEF SHORT RIB	• POMME PURÉE, OYSTER MUSHROOM, BABY CARROT, HASKAP BERRY JUS, CRISPY LEEK	45
ALBERTA LAMB RACK	• ROAST POTATO, PARSNIP PURÉE, CONFIT TOMATO, CHIMICHURRI	60

■ CHOPHOUSE CUTS ■

CHOICE OF ONE CLASSIC SIDE

CANADA PRIME TENDERLOIN	• 6oz	52
	• 10oz	75
CANADA PRIME NEW YORK STRIPLOIN	• 10oz	52
CANADA PRIME BONE IN NEW YORK STRIPLOIN	• 16oz	79
CANADA PRIME RIBEYE	• 14oz	65
	• 18oz	82
BRANT LAKE WAGYU RIBEYE	• 12oz	MP

CHOICE OF TWO CLASSIC SIDES

CANADA PRIME BONE-IN PORTERHOUSE	• 32oz	145
CANADA PRIME COWBOY RIB CHOP	• 36oz	152
TAJIMA WAGYU TOMAHAWK	• 50oz	399

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 ■

- TWICE-COOKED FINGERLINGS, BACON CHIVE SOUR CREAM 14
- JALAPEÑO CREAMED CORN 14
- CRISPY GLAZED BRUSSELS SPROUTS 14
- YUKON GOLD MASHED POTATO 14
- VINTAGE FRIES, PRESERVED LEMON MAYO 14
- HERB ROASTED ROOT VEGETABLES 14
- ARTICHOKE PAELLA 14

■ SIGNATURE SIDES ■

UPGRADE / À LA CARTE

- FOUR CHEESE MAC & CHEESE 8/17
- SMOKED CHEDDAR SCALLOPED POTATOES 8/17
- TRUFFLE PARM FRIES, PRESERVED LEMON MAYO 8/17
- SAUTÉED ONION AND WILD MUSHROOMS 8/17
- GARLIC BUTTER BROCCOLINI 8/17
- LOBSTER MAC & CHEESE 15/25

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