

■ APPETIZERS ■

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

SEAFOOD PLATTER

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

■ SALADS ■

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

■ 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 |
| 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 |
| WILD CAUGHT SABLEFISH    | • BAY SCALLOP, FINGERLING POTATO, ASPARAGUS, MUSHROOMS, PERNOD CREAM SAUCE                          | 51 |

▪ 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  |
| TAJIMA WAGYU RIBEYE                     | • 14oz | 137 |

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                | LOBSTER TAIL                   | JUMBO CAJUN SHRIMP |
| SNOW CRAB, BÉARNAISE | SCALLION BUTTER, GRILLED LEMON | 3 PIECES           |
| - 20 -               | - 40 -                         | - 16 -             |

▪ SAUCES ▪

- 6 -

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

▪ CLASSIC SIDES ▪

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| • ROASTED BEETS:<br>BUTTER GLAZE, SUNFLOWER SEEDS,<br>MINT, RICOTTA SALATA | 14 |
| • FINGERLING POTATOES:<br>BACON, CHIVES, SOUR CREAM                        | 14 |
| • CRISPY CAULIFLOWER:<br>TRUFFLE AIOLI                                     | 14 |
| • ASPARAGUS:<br>BROWN BUTTER, SHALLOT, GARLIC                              | 14 |
| • CREAMED SPINACH                                                          | 14 |
| • ZUCCHINI FRITTE:<br>FETA ROSEMARY DIP                                    | 14 |
| • STEAKHOUSE FRIES:<br>MESQUITE SPICE                                      | 14 |
| • YUKON GOLD MASHED POTATO:<br>SCALLION BUTTER                             | 14 |
| • FOUR CHEESE MAC & CHEESE                                                 | 14 |

▪ SIGNATURE SIDES ▪

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| UPGRADE / À LA CARTE                                                           |       |
| • CRISPY BRUSSELS SPROUTS:<br>MAPLE YUZU, DOUBLE SMOKED<br>BACON, PEARL ONIONS | 8/17  |
| • ROASTED MUSHROOMS:<br>FOIE GRAS BUTTER                                       | 8/17  |
| • DOUBLE STUFFED<br>CHEDDAR POTATO:<br>HOUSE-MADE SMOKED MEAT                  | 8/17  |
| • TRUFFLE PARM FRIES:<br>TRUFFLE AIOLI                                         | 8/17  |
| • BACON & LEEK SCALLOPED<br>POTATOES                                           | 8/17  |
| • LOBSTER MAC & CHEESE                                                         | 15/25 |

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

MANAGED BY  VINTAGE GROUP