

VINTAGE™

CHOPHOUSE • TAVERN

▪ APPETIZERS ▪

CHEESE TOAST	• MORNAY SAUCE, FOUR CHEESE BLEND	14
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
PRIME STEAK TARTARE	• EGG YOLK, HOUSE-MADE POTATO CHIPS	24
ITALIAN STYLE MEATBALLS	• TOMATO MARINARA, MORNAY SAUCE, CROSTINI	19
CALAMARI	• CHARRED POBLANO AIOLI, PICKLED PEPPERS	20

▪ SALADS & SOUPS ▪

CHEF INSPIRED SOUP OF THE DAY	• WARM BAGUETTE	10
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
ADD TO ANY SALAD	• GRILLED FREE-RANGE CHICKEN BREAST	15
	• 6oz PRIME STRIPLOIN	26
	• 6oz SEARED SALMON	19

▪ SIGNATURE SANDWICHES ▪

CHOICE OF FRIES, SOUP OR SALAD

VINTAGE CHEESEBURGER	• CANADIAN CHEDDAR, DILL PICKLE RELISH, ICEBERG LETTUCE, TOMATO, RÉMOULADE	25
	ADD BACON	2
GRILLED CHEESE & ROASTED TOMATO SOUP	• ARTISAN CHEESE, HERB SOURDOUGH	22
PRIME BEEF DIP	• HORSERADISH AIOLI, CANADIAN SWISS, CARAMELIZED ONION JUS, FRENCH BAGUETTE	28
SMOKED TURKEY CLUBHOUSE	• CRANBERRY AIOLI, BACON, LETTUCE, TOMATO, SMOKED CHEDDAR, WHOLE WHEAT BREAD	27
8oz NY PRIME STRIPLOIN STEAK SANDWICH	• VINTAGE A1 SAUCE, PICKLED PEPPERS, FRIED ONIONS	39
VINTAGE SMOKED BEEF SANDWICH	• DIJON MAYO, SWISS CHEESE, DILL PICKLE	27

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■ SIGNATURE DISHES ■

BEER BATTERED FISH & CHIPS	• ATLANTIC COD, TARTAR SAUCE, COLESLAW, VINTAGE FRIES	27
PAN SEARED SALMON	• GREEN PEA RISOTTO, ROASTED LEEK, FRENCH BEANS, PARMESAN CRUMBLE	36
CHICKEN FAJITA BOWL	• GUACAMOLE, CORN SALSA, BLACK BEAN RICE, TORTILLA CHIPS, CHIPOTLE AIOLI	30
STEAKHOUSE COBB SALAD	• CANADA PRIME STRIPLOIN, BACON, ICEBERG LETTUCE, OVEN DRIED TOMATO, PICKLED ONION, BLUE CHEESE, SOFT BOILED EGG, BUTTERMILK RANCH DRESSING	29

■ 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