

■ 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	• CONFIT EGG YOLK, BONE MARROW, HOUSE-MADE POTATO CHIPS	23
ITALIAN STYLE MEATBALLS	• TOMATO MARINARA, MORNAY SAUCE, CROSTINI	20
CALAMARI	• CHARRED POBLANO AIOLI, PICKLED PEPPERS	19

■ SALADS & SOUPS ■

CHEF INSPIRED SOUP OF THE DAY	• WARM BAGUETTE	10
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
ADD TO ANY SALAD	• GRILLED FREE-RANGE CHICKEN BREAST	15
	• 8oz NY PRIME STRIPLOIN	29
	• 6oz SEARED SALMON	19

■ SIGNATURE SANDWICHES ■

CHOICE OF FRIES, SOUP OR SALAD

VINTAGE CHEESEBURGER	• CANADIAN CHEDDAR, DILL PICKLE RELISH, ICEBERG LETTUCE, TOMATO, REMOULADE	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
FRIED CHICKEN SANDWICH MILD OR NASHVILLE HOT	• DILL ZUCCHINI RELISH, COLESLAW, DIJON MUSTARD	25
8oz NY PRIME STRIPLOIN STEAK SANDWICH	• VINTAGE A1 SAUCE, PICKLED PEPPERS, FRIED ONIONS	37

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	35
STEAK CARBONARA	• SMOKED STEAK BITES, TAGLIATELLE, DOUBLE SMOKED BACON, PARMESAN	35
BAJA CHICKEN BOWL	• CORN SALSA, ICEBERG LETTUCE, BLACK BEAN RICE, CHIPOTLE REMOULADE, GUACAMOLE, TORTILLA CHIPS	30
STEAKHOUSE COBB SALAD	• STEAK BITES, ICEBERG LETTUCE, OVEN DRIED TOMATO, PICKLED ONION, BLUE CHEESE, SOFT BOILED EGG, BUTTERMILK RANCH DRESSING	30

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