

■ APPETIZERS ■

GARLIC CHEESE TOAST	• THREE CHEESE BLEND, FRENCH LOAF	13
RED CRAB CAKE	• MASSAMAN CURRY, MANGO CHUTNEY, SOUS VIDE POTATO	26
STEAK TARTARE	• CLASSIC GARNISH, WHITE WINE MUSTARD, BONE MARROW FOAM, POTATO CHIPS	24
OYSTERS ON THE HALF SHELL	• CUCUMBER & LEMON MIGNONETTE, HOUSE MADE RED JALAPEÑO HOT SAUCE, LEMON, HORSERADISH (3 PIECE MIN. ORDER)	5/EA
JUMBO PRAWN COCKTAIL	• BLOODY MARY COCKTAIL SAUCE	28
ITALIAN STYLE MEATBALLS	• TOMATO MARINARA, MORNAY SAUCE, CROSTINI	19
CALAMARI	• CHARRED POBLANO AIOLI, PICKLED PEPPERS	20

■ SOUPS & SALADS ■

ADD TO ANY SALAD			
• GRILLED CHICKEN	15	• SALMON	19
• CANADA PRIME 6oz NY STRIPLOIN	26	• TOMATO BISQUE	5
• GRILLED PRAWNS	19	• SOUP OF THE DAY	7
CHEF'S INSPIRED SOUP	• SOUP OF THE DAY, WARM BAGUETTE	10	
VINTAGE CHOP SALAD	• BUTTER LEAF LETTUCE, AVOCADO, TOMATO, CUCUMBER, AGED WHITE CHEDDAR, PICKLED ONION, ROASTED CORN, MEDIUM EGG, DILL PEPPERCORN RANCH	19	
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 SANDWICHES ■

CHOICE OF: FRIES, GREENS, TOMATO BISQUE, OR SOUP OF THE DAY. SUBSTITUTE CAESAR SALAD +3			
6oz CANADA PRIME NY STEAK SANDWICH	• FRENCH BREAD, WHITE WINE MUSTARD, ARUGULA SALAD, VINTAGE STEAK SAUCE	39	
GRILLED CHICKEN CLUB	• BACON, LETTUCE, TOMATO, PICKLED ONION, SWISS CHEESE, SPICY RANCH, TOASTED BAGUETTE	25	
DOUBLE CHEESEBURGER	• HOUSE GROUND CANADA PRIME BEEF PATTY, AMERICAN CHEESE, BURGER SAUCE, PICKLES, ICEBERG LETTUCE, POTATO BRIOCHE BUN	25	
	ADD BACON OR MUSHROOMS	3	
VINTAGE SMOKED MEAT SANDWICH	• WHITE WINE MUSTARD, SWISS CHEESE, PICKLES, TOASTED BAGUETTE	27	

■ 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

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

- 6 -

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

■ CLASSIC SIDES ■

• ROASTED BEETS: BUTTER GLAZE, SUNFLOWER SEEDS, MINT, RICOTTA SALATA	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