

STARTERS

OYSTERS

Fresh seasonal oysters, mignonette market price

SEAFOOD TOWER

Selection of fresh seafood..... \$30/person (minimum 2 people)

WEDGE SALAD

Iceberg lettuce, pancetta, blue cheese, cherry tomatoes, creamy peppercorn ranch \$12

CAESAR SALAD

Chopped romaine, grana padano, double smoked bacon \$10

BEET SALAD

Fresh goats cheese, toasted walnuts, apple & maple vinaigrette \$12

VCH BEEF TARTARE

Hand chopped tenderloin, classic garnish, truffle, egg yolk, fried rye \$14

SMOKED BEEF CARPACCIO

Shaved tenderloin, olive oil, grana padano \$12

SHRIMP COCKTAIL

Tiger prawns, cocktail sauce \$16

AHI TUNA TARTARE

Avocado, soy & lime dressing \$14

CRAB CAKE

Orange & chili crème fraiche \$16

CHOPHOUSE SPECIALTIES

TRUFFLE MAC & CHEESE

White truffle oil, smoked cheddar \$22 with lobster \$37

SEAFOOD FETTUCCINE

Shrimp, scallops, arugula, asparagus, roasted tomato, chili flakes, olive oil \$26

HERB ROASTED HALF CHICKEN

Tarragon jus, Yukon gold whipped potato \$24

BRAISED LAMB SHANK

Almond gremolata, Yukon gold whipped potato, braising jus \$24

BRAISED SHORT RIB

Broccolini, Yukon gold whipped potato, garlic jus \$26

GROUPS OF EIGHT OR MORE SUBJECT TO 18% GRATUITY

SEAFOOD

Served with choice of side

SABLEFISH 7oz

Caper brown butter \$35

SALMON STEAK 10oz

Chimichurri \$28

AHI TUNA 6oz (SEARED RARE)

Sesame crust, ginger butter sauce \$31

CHOPHOUSE CUTS

All steaks are served with Vintage steak sauce and choice of side

Our Chefs have developed a steak program that best hi-lights the unique qualities of each cut.

We then custom age each cut for up to 55 days to further enhance flavor and tenderness. All of our steaks are butchered on premise and grilled at 1600 °.

CANADIAN PRIME

STRIPLOIN

10oz \$36

14oz \$45

RIB EYE

14oz \$39

18oz \$46

32oz Bone In \$69

CERTIFIED ANGUS BEEF

TENDERLOIN

8oz \$39

12oz \$46

PRIME RIB

10oz \$29

16oz \$39

ADD-ONS

Sauce (béarnaise, chimichurri, peppercorn, blue cheese) \$4

Truffle mac & cheese \$12

Lobster mashed potatoes \$15

Broiled Atlantic lobster tail \$23

SHARED SIDES

vintage onion rings \$9

roasted baby potatoes \$9

yukon gold whipped potato \$9

roasted beets \$9

smoked bacon scalloped potatoes \$11

sautéed asparagus \$11

braised wild and cultivated mushrooms \$11

broccolini \$11

roasted carrots \$9