

## ROOM SERVICE

Monday from 3 p.m. to 12 a.m.  
Tuesday - Friday from 11:30 a.m. to 12:00 a.m.  
Saturday 3 p.m. to 12 a.m.  
Sunday from 3 p.m. to 10:00 p.m.

Prices & availability subject to change without notice. Taxes not included.  
\$5 delivery fee & 15% gratuity will be added to all in-room dining orders.

To order, please use the room service button on your in-room telephone.

## APPETIZERS


**Lobster, Scallop & Gorgonzola Dip**  
roasted tomato sauce, served with crostini 17.95


**Chicken Wings**  
hot or salt & pepper, served with blue cheese dip 15.95

**Onion Rings**   
served with basil aioli 9.95


**Steak Bites**  
marinated bites of steak, with sweet Dijon bbq dip & horseradish aioli 17.95

**Crab Cakes**  
served with basil aioli 15.95

**Steamed Mussels**   
white wine cream sauce, grape tomatoes, chilies & torn basil 14.95

**Ahi Tuna Tataki**   
daikon radish, chilies, edamame, togarashi mayo & tamari lime vinaigrette 16.95

## SOUP & SALADS


**Seafood Chowder**   
variety of fish & shellfish in a creamy broth with sweet corn & tarragon 11.95

**French Onion Soup**  
caramelized onion & crostini, baked with a Swiss & Asiago cheese crust 10.95

**Blue Cheese Wedge Salad**   
iceberg wedge, crumbled bacon & blue cheese dressing 11.95

**Caesar Salad**  
croutons, Grana Padano 9.95

 Vegetarian menu item.

 Gluten conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

• Not all ingredients are listed. **Please speak directly to a manager if your allergy is severe.**

## STEAKS Ask your server how we can make your steak gluten conscious

Served with fresh seasonal vegetables, plus your choice of side.

**Choose your favourite cut:**

**Top Sirloin** 7 oz 29.95

**Filet Mignon** 6 oz 38.95

**Centre Cut New York** 11 oz 39.95

**Smoked Rib Eye** 13 oz 44.95

**Bone-In Rib Eye** 20 oz 46.95

**Add a steak topper for 3**

Classic Béarnaise

Blue Cheese

Peppercorn Sauce

Chimichurri

Roasted Garlic & Shallots

## PRIME RIB

Our fresh Canadian prime rib is rubbed with rock salt, cracked pepper & fresh herbs then slow roasted to retain moisture & maximum tenderness. Finished in an 1800°F infrared grill to intensify the flavour & create a perfect crust, our prime rib will melt in your mouth. Served with horseradish & au jus, fresh seasonal vegetables, plus your choice of side.

**10 oz** 34.95

**14 oz** 38.95



## FISH

**Seared Scallops**   
six scallops with Sicilian tomatoes & olives, served with wild rice pilaf & fresh seasonal vegetables 34.95

**Miso Glazed Salmon**  
Jail Island salmon, served with wild rice pilaf & fresh seasonal vegetables 33.95

## FAVOURITES

**Chop Salad**  
bacon, boiled egg, aged white cheddar, avocado, basil, tomatoes & fresh greens, red wine vinaigrette  
Chicken  19.95    Steak 22.95

**Avocado Super Bowl**   
fresh vegetables, artisan greens, quinoa, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette  
Vegan or soy protein available upon request   
Chicken 19.95    Salmon 22.95

**Oven Roasted Chicken**  
free-run chicken with basil lemon pan jus, served with wild rice pilaf & fresh seasonal vegetables 27.95

**The Chop Burger**  
100% Canadian ground chuck, aged white cheddar, bacon, special sauce on a toasted brioche bun, served with French Fries 18.95  
Care Bakery gluten-free, vegan bun, add 2.00



Chop supports sustainable beef production in Canada. [crsbcertified.ca](http://crsbcertified.ca)

## DESSERTS

**Flourless Chocolate Torte**   
with amaretto mousse filling, chocolate ganache & vanilla anglaise 9.50

**New York Cheesecake with Seasonal Fruit**  
slow baked & infused with ice wine & ginger 9.50

## WINE

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Chop is proud to offer an extensive wine list. If you prefer a varietal not listed here, please visit [chop.ca](http://chop.ca) for our full wine offering. We also have a wonderful selection of cocktails & bottled beers.

## RED

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**Red Blend**, Lockett Vineyards Phone Box Red  
Nova Scotia, CAN 12 (5 oz) | 56 (btl)

**Pinot Noir**, Meiomi  
Sonoma, USA 65 (btl)

**Merlot**, Charles Smith The Velvet Devil  
USA 49¾ (btl)

**Cab Sauv**, The Show,  
California, USA 11 (5 oz) | 52 (btl)

**Cab Sauv**, Liberty School  
Paso Robles, USA 64 (btl)

**Malbec**, Trapiche Broquel, ARG  
8¾ (5 oz) | 42 (btl)

**Shiraz**, 19 Crimes, AUS  
11 (5 oz) | 52 (btl)

## WHITE & ROSÉ

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**Dry Rosé**, Mercator Compass Rosé  
Nova Scotia, CAN 8½ (5oz) | 44 (btl)

**Pinot Grigio**, Montalto  
ITA 8 (5 oz) | 35 (btl)

**Chardonnay**, Sterling Vintner's Collection  
USA 9 (5 oz) | 44 (btl)

**Sauv Blanc**, Matua Valley  
NZL 54 (btl)

## SPARKLING

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**Sparkling**, Benjamin Bridge Nova 7  
Nova Scotia, CAN 56 (btl)

**Sparkling** Henkell Trocken  
DEU 12 (200 ml)

**Prosecco**, Il Mionetto  
ITA 49 (btl)

**Champagne**, Moët & Chandon Impérial Brut  
FRA 155 (btl)

chop  
STEAKHOUSE BAR

today's steakhouse



ROOM SERVICE