

APPETIZERS

Escargot Stuffed Mushrooms
drenched in garlic & parsley butter
with Asiago cheese 12.95

Onion Rings
served with basil aioli 9.95

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

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

Crab Cakes
served with basil aioli 15.95

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

Vegetable Tempura
broccolini, squash & mushrooms, in a
light crispy batter, with togarashi mayo
& tamari lime vinaigrette 10.95

Chili Garlic Shrimp
sautéed shrimp in white wine & brandy,
served with warm ciabatta 14.95

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

STARTER SOUPS & SALADS

Caesar Salad
croutons, Grana Padano 9.95

Artisan Greens
with avocado lime vinaigrette 9.95

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

Feature Soup
ask about today's creation 8.95

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

FAVOURITES

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

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

Tomato Basil Linguine
fresh torn basil with capers & chilies, in a
lightly smoked tomato sauce 18.95
Add chicken for 6.50 Vegan upon request

Beyond Meat Burger
plant based patty, aged white cheddar,
special sauce, sautéed mushrooms,
toasted brioche bun, served with
French fries 16.95

Oven Roasted Chicken
with basil lemon pan jus, served
with wild rice pilaf & fresh seasonal
vegetables 27.95

Baby Back Ribs
served with French fries & fresh
seasonal vegetables
Full Rack 33.95 Half Rack 26.95

The Chop Burger
100% Canadian fresh
ground chuck, aged white
cheddar, bacon, special
sauce on a toasted brioche
bun, served with
French fries 18.95



*Proudly serving Care Bakery gluten-free,
vegan bun, add 2.00*

**LIMITED
TIME
ONLY**

**RECEIVE A FREE MINI DESSERT
WITH YOUR CHOP EXPERIENCE**

CHOP EXPERIENCE
Add a starter soup or salad to any steak or
prime rib entrée for 6

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 Yukon gold mashed potatoes,
wild rice pilaf, loaded baked potato or French fries.



10 oz 34.95 **14 oz** 38.95

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

Our steaks are seasoned with Chop's custom spice blend, highlighting the
natural flavour of our top quality Canadian cuts.

Served with fresh seasonal vegetables, plus your choice of Yukon gold
mashed potatoes, wild rice pilaf, loaded baked potato or French fries.

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

GREAT WITH STEAKS

Sautéed Mushrooms 6.50

Asparagus 7.95

Garlic Shrimp 10.95

**Petite Atlantic
Lobster Tail** 10.95

Seared Scallops 12.95

DONENESS GUIDE

Perfectly seasoned. Perfectly cooked.
Use our Doneness Guide to tell us just how you like it.

BLUE RARE

Bright red inside, seared on the
outside

RARE

Bright red in centre, bright pink
toward the outside

MEDIUM RARE

Bright pink throughout

MEDIUM

Light pink throughout

MEDIUM WELL

Light pink in the centre only

WELL DONE

No pink throughout

SURF + TURF

Steak Oscar

garlic shrimp, seared scallops & sliced asparagus with béarnaise sauce,
top sirloin 7 oz 39.95

Steak & Shrimp

sautéed garlic shrimp, top sirloin 7 oz 39.95

Steak & Lobster

petite Atlantic lobster tail brushed with garlic butter, top sirloin 7 oz 39.95

SEAFOOD

Miso Glazed Salmon

Jail Island salmon, served with wild rice pilaf & fresh seasonal vegetables 33.95

Maple Bourbon Haddock

blackened & seared in maple bourbon butter, served with wild rice pilaf &
fresh seasonal vegetables 27.95

Shrimp Linguine

fresh torn basil with capers & chilies, in a lightly smoked tomato sauce 26.95

Seared Scallops

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

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

DRAFT 16oz

Big Life Amber, BC	8	Belgian Moon, USA	8
Big Life Euro, BC	8	Stella Artois, BEL	9¾
Mill St. Organic, ON	8	Local Guest IPA	MP
Coors Light, CAN	7¾	Local Guest Tap Handle	MP

BOTTLES 330ml - 500ml

Tool Shed IPA, AB	7½	Heineken, NLD	7¾
Village Blacksmith IBA, AB	7½	Guinness, IRL	8¾
Molson Canadian, CAN	7	Strongbow Cider, GBR	8½
Coors Original, USA	7½	Daura Damm, SPA Gluten Free	7¼
Corona, Mexico	7¾	Heineken 00, NLD Non - Alcoholic	6½
Peroni, ITA	7¾		

COCKTAILS

Hendrick's Gin & Tonic (1oz)

Hendrick's gin, with fresh shaved cucumber, pressed lemon & lime 10

Fresh Squeezed

Greyhound (1oz)
fresh squeezed grapefruit juice, grapefruit infused vodka, sparkling water 8¾

Chop Caesar (1oz)

with house-made hot sauce, pepperoni 8¾

Pink Lemonade (1oz)

raspberry liqueur, Limoncello, house-made lemonade, soda, raspberry sorbet 8¼

Sparkling Bellini (1oz)

Sparkling wine, white peach purée, Chambord Royale, over ice 8

Moscow Mule (2oz)

Ketel One vodka, Fever-Tree ginger beer, fresh lime 12

Old Fashioned (2oz)

George Dickel Tennessee whisky, peach & Angostura bitters, Demerara, Taylor 10 12¾

Smoked Old Fashioned (2oz)

Lot No. 40 rye whisky, Angostura & orange bitters, Demerara, smoked to order with Canadian Cedar 13¾

Negroni (2oz)

Beefeater gin, Cinzano, Campari 11

Whiskey Smash (2oz)

Bulleit bourbon, pineapple juice & syrup, lemon juice, fresh mint 12

Dirty Martini (2oz)

Tito's hand-made vodka, dry vermouth, olive brine, house-made blue cheese olives 13

Blood Orange Knickerbocker (2oz)

Flor de Cana 7yr rum, triple sec, blood orange purée, fresh lemon juice 11

WHITE WINE

	6oz	9oz	Bottle		6oz	9oz	Bottle
100 Cava, Codorníu Brut, SPA (200 ml)	11½	-	-	134 Pinot Gris, Mission Hill VQA, BC	11¼	16½	48¼
101 Prosecco, Mionetto Treviso Brut, ITA	-	-	48	136 Pinot Gris, Burrowing Owl VQA, BC	-	-	59
105 Champagne, Veuve Clicquot, FRA	-	-	145	142 Sauv Blanc, Matua Valley, NZL	-	-	40
110 Moscato, Jacob's Creek, AUS	-	-	37¼	144 Sauv Blanc, Whitehaven, NZL	12	17¾	52
120 Dry Rosé, Chateau Souverain, USA	9¾	14¼	39¾	152 Chardonnay, Emiliana Organic, CHI	12	17¾	52
122 Dry Riesling, Dr. Loosen, DEU	-	-	39¾	154 Chardonnay, Robert Mondavi, Napa, USA	-	-	60
130 Pinot Grigio, House White, Montalto, ITA	8¾	13	37¼				

RED WINE

	6oz	9oz	Bottle		6oz	9oz	Bottle
200 Pinot Noir, Mark West, USA	10½	15½	45¼	270 Shiraz, 19 Crimes, AUS	11¾	17¼	49¾
202 Pinot Noir, Seven Terraces, NZL	-	-	52	271 Syrah, Blasted Church VQA, Okanagan, BC	-	-	75
204 Pinot Noir, Quails' Gate VQA, Okanagan, BC	-	-	60	300 Cab Sauv, House Red, Montalto, ITA	8¾	13	37¼
210 Pinot Noir, Argyle, Willamette Valley, USA	-	-	70	304 Cab Sauv, Stonecap, Washington, USA	-	-	43¼
220 Chianti, Rocca Delle Macie Classico DOCG, ITA	-	-	45	306 Cab Sauv, Angus The Bull, AUS	-	-	48
222 Ripasso, Folonari Valpolicella, ITA	-	-	47	310 Cab Sauv, Liberty School, USA	13	19¼	56
224 Rioja, Lopez de Haro Reserva, SPA	10½	15½	45¼	320 Cab Sauv, Rodney Strong, Sonoma, USA	-	-	60
228 Châteauneuf-du-Pape, Louis Bernard, FRA	-	-	80	322 Cab Sauv, Louis .M. Martini, Sonoma, USA	15	22¼	63
230 Cab Franc, Tinhorn Creek VQA, BC	-	-	53	326 Cab Sauv, Stags' Leap, Napa, USA	-	-	98
240 Merlot, Beringer California Collection, USA	8¾	12¾	37¼	328 Cab Sauv, Caymus, Napa, USA	-	-	160
244 Merlot, Black Sage Vineyard VQA, BC	-	-	58	330 Cab Sauv, Silver Oak, Alexander Valley, USA	-	-	180
246 Merlot, Duckhorn Vineyards Decoy, USA	-	-	75	340 Amarone, Zenato Classico, ITA	-	-	90
250 Zin, Pepperwood Grove Old Vine, USA	9½	14	39¾	344 Barolo, Mauro Molino, ITA	-	-	95
252 Zin, 7 Deadly Zins, Lodi, USA	-	-	56	342 Brunello Di Montalcino, Conti Costanti, ITA	-	-	145
260 Grenache, Monasterio Gran Reserva, SPA	-	-	48	350 Malbec, Michel Torino Cuma Organic, ARG	9½	14	39¾
264 Bordeaux, Chateau La Maroutine, FRA	-	-	46	356 Malbec, Amalaya, ARG	-	-	49¾
262 Carmenere, Coyam Organic, CHI	-	-	56	358 Malbec, Zorzal Reserve, ARG	-	-	60
266 Meritage, Daydreamer Jasper VQA, BC	-	-	69	372 Petite Sirah, Michael David Petite Petit, USA	-	-	58

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