


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



Proudly serving premium
Canadian beef

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 12 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	8¾	Belgian Moon, USA	8¾
Big Life Euro, BC	8¾	Stella Artois, BEL (50cl)	9¾
Mill St. Organic, ON	8¾	Local Guest IPA	MP
Coors Light, CAN	8¼	Local Guest Tap Handle	MP

BOTTLES & TINS 330ml - 500ml

Steam Whistle, ON	7¾	Guinness, IRL	8¾
Molson Canadian, CAN	7	Strongbow Cider, UK	8½
Coors Original, USA	7¾	Daura Damm, SPA Gluten Free	7½
Corona, Mexico	8	Heineken 00, HOL Non - Alcoholic	6½
Peroni, ITA	8		
Heineken, HOL	8		

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	-	-			
101 Prosecco, Serenissima, ITA	-	-	47			
105 Champagne, Veuve Clicquot, FRA	-	-	155			
110 Moscato, Jacob's Creek, AUS	-	-	37¼			
121 Dry Rosé, Megalomaniac Pink Slip, CAN	10	14¾	43¼			
122 Riesling, Tawse VQA, CAN	10	14¾	43¼			
130 Pinot Grigio, Montalto, ITA	9¼	13½	39½			
134 Pinot Grigio, Masi Masianco, ITA	-	-	49¾			
140 Sauv Blanc, Viajero, CHI	9½	14	39¾			
144 Sauv Blanc, Whitehaven, NZL	-	-	54			
150 Chardonnay, Jackson-Triggs, CAN House	8	11¾	-			
157 Chardonnay, Josh Cellars, California, USA	-	-	47½			
154 Chardonnay, Cave Spring VQA, CAN	12	17¾	52			

RED WINE

	6oz	9oz	Bottle	6oz	9oz	Bottle
200 Pinot Noir, Hob Nob, FRA	-	-	39¾			
201 Pinot Noir, Long Barn, California, USA	11¾	17¼	49¾			
204 Pinot Noir, Meiomio, Sonoma, USA	-	-	67			
206 Pinot Noir, Schug, Sonoma Coast, USA	-	-	98			
208 Chianti, Fontella DOCG, ITA	-	-	45¼			
210 Ripasso, Folonari DOCG, ITA	12½	18½	54¼			
222 Sangiovese, Altesino, ITA	-	-	58			
228 Rioja, Lopez de Haro Reserva, SPA	-	-	54			
234 Châteauneuf-du-Pape, Domaine Chante Perdrix, FRA	-	-	110			
240 Merlot, Jackson Triggs, CAN House Red	8	11¾	-			
241 Merlot, The Velvet Devil, Washington, USA	-	-	43¼			
250 Zin, Pepperwood Grove Old Vine, Lodi, USA	10	14¾	43¼			
252 Zin, 7 Deadly Zins, Lodi, USA	-	-	67			
263 Grenache, Monasterio Gran Reserva, SPA	-	-	48			
272 Shiraz, 19 Crimes, AUS	12½	18½	54¼			
278 Shiraz, Mollydooker The Boxer, AUS	-	-	87			
280 Syrah, Michael David 6th Sense, Lodi, USA	-	-	64			
302 Cab Sauv, Montalto, ITA	9¼	13½	39½			
300 Cab Sauv, Torres Las Mulas Organic, CHI	-	-	42			
308 Cab Sauv, Beringer Founders' Estate, USA	-	-	49¾			
313 Cab Sauv, Black Oak, California, USA	13¼	19½	55			
310 Cab Sauv, Torres Gran Coronas Reserva, SPA	-	-	58			
312 Cab Sauv, Liberty School, Paso Robles, USA	-	-	59			
316 Cab Sauv, Rodney Strong, Sonoma, USA	-	-	60			
320 Cab Sauv, Lander-Jenkins, USA	14¾	21¾	63			
322 Cab Sauv, Two Hands Sexy Beast, AUS	-	-	79			
326 Cab Sauv, Rutherford Ranch, Napa, USA	-	-	98			
328 Cab Sauv, Joseph Phelps Innisfree, USA	-	-	125			
336 Cab Sauv, Caymus, Napa, USA	-	-	195			
334 Cab Sauv, Cakebread Cellars, Napa, USA	-	-	215			
338 Super Tuscan, Tenuta Monteti Caburnio, ITA	-	-	75			
339 Barolo, Marchesi Di Barolo La Tradizione, ITA	-	-	90			
340 Amarone, Zenato Classico, ITA	-	-	125			
342 Brunello di Montalcino, Carione, ITA	-	-	75			
344 Brunello Di Montalcino, Altesino, ITA	-	-	145			
350 Malbec, Marcus James, ARG	9¼	13½	39½			
352 Malbec, Amalaya, ARG	-	-	49¾			
360 Malbec, Canciller Reserva, ARG	-	-	60			
372 Petite Sirah, Stags' Leap, Napa, USA	-	-	95			

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