

## FRESHLY SQUEEZED

Grapefruit Soda fresh squeezed grapefruit juice, grapefruit simple syrup, soda	4.75
Lemonade house-made with fresh squeezed lemons	4.75

## STARTERS

Feature Soup	8.95
French Onion Soup	10.95
Onion Rings <b>V</b>	9.95
Caesar Salad croutons, Grana Padano	9.95
Chicken Wings hot or salt & pepper	15.95
Steak Bites sweet Dijon bbq dip, horseradish aioli	17.95
Vegetable Tempura <b>V</b> broccolini, squash & mushrooms, togarashi mayo, tamari lime vinaigrette	10.95
Crab Cakes basil aioli	15.95
Ahi Tuna Tataki <b>GC</b> chilies, edamame, togarashi mayo, tamari lime vinaigrette	16.95
Escargot Stuffed Mushrooms drenched in garlic & parsley butter, with Asiago cheese	12.95
Chili Garlic Shrimp white wine & brandy, warm ciabatta	14.95
Lobster, Scallop & Gorgonzola Dip roasted tomato sauce, crostini	17.95

## COFFEE & TEA

Coffee	3.85
Tea	3.85
Espresso	4.50
Cappuccino	5.50
Latte	5.50

## GREENS

Blue Cheese Wedge Salad <b>GC</b> iceberg wedge, crumbled bacon, blue cheese dressing		11.95
Chicken Caesar Salad croutons, crumbled bacon, Grana Padano		17.95
Chop Salad bacon, boiled egg, aged white cheddar, avocado, tomatoes, red wine vinaigrette	Chicken <b>GC</b> Steak	19.95 22.95
Tuna Salad <b>GC</b> seared rare ahi tuna, arugula & quinoa, edamame, miso dressing		21.95
Avocado Super Bowl <b>GC</b> fresh vegetables, quinoa, baby kale, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette Vegan or soy protein available upon request <b>V</b>	Chicken Salmon	19.95 22.95

## STEAK & FRITES

Served with French fries & arugula  
Substitute sweet potato fries, onion rings or  
soup for 3.50

Steak Sandwich top sirloin, beefsteak tomatoes, crispy onion rings	7 oz	25.95
Prime Rib horseradish & au jus	8 oz	25.95
Top Sirloin	7 oz	25.95
Filet Mignon	6 oz	34.95
Centre Cut New York	11 oz	35.95
Smoked Rib Eye	13 oz	39.95

**GC** Ask your server how we can make your  
steak gluten conscious

**chop**  
STEAKHOUSE BAR

# LUNCH

## HANDHELDS

Served with a choice of French fries, Caesar  
salad or artisan greens

Substitute sweet potato fries, onion rings or  
soup for 3.50

Care Bakery gluten-free, vegan bun, add 2.00

Prime Beef Dip slow roasted prime rib, French baguette, horseradish, au jus	19.95
Chicken Avocado BLT bacon, arugula, tomatoes, basil aioli, rustic ciabatta	16.95
Nashville Chicken Sandwich buttermilk fried chicken, aged white cheddar, mayo, sweet & spicy sauce, quick dill pickles	17.95
Lunch Combo ½ Chicken Avocado BLT or ½ Prime Beef Dip + choice of side	14.95
Beyond Meat Burger <b>V</b> plant based patty, aged white cheddar, special sauce, sautéed mushrooms, toasted brioche bun	16.95

The Chop Burger 100% Canadian fresh ground chuck, aged white cheddar, bacon, special sauce, toasted brioche bun	18.95
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## TASTE WITHOUT COMPROMISE

Chop Steakhouse & Bar is a proud member of the  
**Canadian Roundtable for Sustainable Beef.**  
Together we support a commitment to environmental,  
social and economic sustainability in the Canadian  
beef industry. Our steaks are sourced from Canadian  
ranchers. Always fresh with only the choicest cuts of  
premium beef making the grade.



## WHITE WINE

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

## 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

## COCKTAILS

<b>Hendrick's Gin &amp; Tonic (1oz)</b> Hendrick's gin, with fresh shaved cucumber, pressed lemon & lime 10	<b>Old Fashioned (2oz)</b> George Dickel Tennessee whisky, peach & Angostura bitters, Demerara, Taylor 10 12¾
<b>Fresh Squeezed Greyhound (1oz)</b> fresh squeezed grapefruit juice, grapefruit infused vodka, sparkling water 8¾	<b>Smoked Old Fashioned (2oz)</b> Lot No. 40 rye whisky, Angostura & orange bitters, Demerara, smoked to order with Canadian Cedar 13¾
<b>Chop Caesar (1oz)</b> with house-made hot sauce, pepperoni 8¾	<b>Negroni (2oz)</b> Beefeater gin, Cinzano, Campari 11
<b>Pink Lemonade (1oz)</b> raspberry liqueur, Limoncello, house-made lemonade, soda, raspberry sorbet 8¼	<b>Whiskey Smash (2oz)</b> Bulleit bourbon, pineapple juice & syrup, lemon juice, fresh mint 12
<b>Sparkling Bellini (1oz)</b> Sparkling wine, white peach purée, Chambord Royale, over ice 8	<b>Dirty Martini (2oz)</b> Tito's hand-made vodka, dry vermouth, olive brine, house-made blue cheese olives 13
<b>Moscow Mule (2oz)</b> Ketel One vodka, Fever-Tree ginger beer, fresh lime 12	<b>Blood Orange Knickerbocker (2oz)</b> Flor de Cana 7yr rum, triple sec, blood orange purée, fresh lemon juice 11

## RED WINE

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