

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 V	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 V broccolini, squash & mushrooms, togarashi mayo, tamari lime vinaigrette	10.95
Crab Cakes basil aioli	15.95
Ahi Tuna Tataki GC 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 GC 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 GC Steak	19.95 22.95
Tuna Salad GC seared rare ahi tuna, arugula & quinoa, edamame, miso dressing		21.95
Avocado Super Bowl GC fresh vegetables, quinoa, baby kale, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette Vegan or soy protein available upon request V	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 V 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	750ml
100 Cava, Codorníu Brut, SPA (200 ml)	11½	-	-
101 Prosecco, Mionetto Treviso Brut, ITA	-	-	54
105 Champagne, Veuve Clicquot, FRA	-	-	155
110 Moscato, Jacob's Creek, AUS	-	-	39
113 Gewürzt, Wild Goose Vineyards VQA, BC	-	-	46
121 Dry Rosé, Culmina R&D VQA, BC	11¼	16½	48¼
122 Riesling, See Ya Later Ranch VQA, BC	9¾	14¼	39¾
130 Pinot Grigio, Montalto, ITA	9¼	13¾	40
132 Pinot Gris, Sandhill VQA, Okanagan, BC	-	-	43¼
136 Pinot Gris, Blue Mountain, Okanagan, BC	-	-	60
142 Sauv Blanc, Matua Valley, Hawke's Bay, NZL	-	-	48
144 Sauv Blanc, Whitehaven, NZL	12	17¾	52
150 Chardonnay, Jackson-Triggs, CAN House White	7¾	11¼	-
152 Chardonnay, CedarCreek VQA, Okanagan, BC	-	-	46
156 Chardonnay, La Crema, Sonoma Coast, USA	-	-	75

DRAFT 16oz

Big Life Amber, BC 8½	Belgian Moon, USA 8½
Big Life Euro, BC 8½	Stella Artois, BEL 9¾
Stanley Park Pale Ale, BC 8½	Local Guest IPA MP
Coors Light, CAN 7½	Local Guest Tap Handle MP

COCKTAILS

Hendrick's Gin & Tonic (1oz) Hendrick's gin, with fresh shaved cucumber, pressed lemon & lime 10	Old Fashioned (2oz) George Dickel Tennessee whisky, peach & Angostura bitters, Demerara, Taylor 10 12¾
Fresh Squeezed Greyhound (1oz) fresh squeezed grapefruit juice, grapefruit infused vodka, sparkling water 8¾	Smoked Old Fashioned (2oz) Lot No. 40 rye whisky, Angostura & orange bitters, Demerara, smoked to order with Canadian Cedar 13¾
Chop Caesar (1oz) with house-made hot sauce, pepperoni 8¾	Negroni (2oz) Beefeater gin, Cinzano, Campari 11
Pink Lemonade (1oz) raspberry liqueur, Limoncello, house-made lemonade, soda, raspberry sorbet 8½	Whiskey Smash (2oz) Bulleit bourbon, pineapple juice & syrup, lemon juice, fresh mint 12
Sparkling Bellini (1oz) Sparkling wine, white peach purée, Chambord Royale, over ice 8	Dirty Martini (2oz) Tito's hand-made vodka, dry vermouth, olive brine, house-made blue cheese olives 13
Moscow Mule (2oz) Ketel One vodka, Fever-Tree ginger beer, fresh lime 12	Blood Orange Knickerbocker (2oz) Flor de Cana 7yr rum, triple sec, blood orange purée, fresh lemon juice 11

RED WINE

	6oz	9oz	750ml
200 Pinot Noir, Cassini Cellars, Okanagan, BC	11	16¼	47½
202 Pinot Noir, See Ya Later Ranch VQA, BC	-	-	50
208 Pinot Noir, King Estate Lorane Valley, USA	-	-	88
210 Pinot Noir, Quails' Gate Stewart Reserve VQA, BC	-	-	98
220 Chianti, Da Vinci, ITA	-	-	56
222 Ripasso, Folonari Valpolicella Classico, ITA	-	-	54
224 Rioja, Lopez de Haro Reserva, SPA	-	-	60
228 Châteauneuf-du-Pape, Louis Bernard, FRA	-	-	95
230 Cab Franc, Tinhorn Creek VQA, Okanagan, BC	-	-	58
232 Cab Franc, Stag's Hollow VQA, Okanagan, BC	-	-	65
240 Merlot, Jackson Triggs, CAN House Red	7¾	11¼	-
242 Merlot, Red Rooster VQA, Okanagan, BC	-	-	39¾
246 Merlot, Sandhill VQA, Okanagan, BC	-	-	56
248 Merlot, Nk'Mip Cellars Qwam Qwmt VQA, BC	-	-	66
249 Carmenere, Koyle Reserva, CHI	-	-	55
252 Zin, 7 Deadly Zins, Lodi, USA	-	-	66
253 Red Blend, Culmina Family R&D VQA, BC	15	22¼	65
262 Grenache, Monasterio Gran Reserva, SPA	-	-	54
263 Bordeaux, Château, Argadens Supérieur, FRA	-	-	62
272 Meritage, Moon Curser Border Vines VQA, BC	-	-	56
270 Meritage, See Ya Later Ranch Ping VQA, BC	-	-	62
286 Meritage, Black Hills Nota Bene VQA, BC	-	-	150
290 Shiraz, 19 Crimes, AUS	12	17¾	52
292 Shiraz, Layer Cake, AUS	-	-	65
296 Syrah, Kanazawa Raku, Okanagan, BC	-	-	75
300 Cab Sauv, Montalto, ITA	9¼	13½	40
302 Cab Sauv, 337, Lodi, USA	-	-	56
304 Cab Sauv, Buried Hope, California	-	-	55
308 Cab Sauv, James Mitchell, Lodi, USA	-	-	58
310 Cab Sauv, Liberty School, Paso Robles, USA	14½	21½	63
314 Cab Sauv, Rodney Strong, Sonoma, USA	-	-	65
312 Cab Sauv, Black Sage Vineyard VQA, BC	-	-	68
316 Cab Sauv, First Press, Napa, USA	17½	26	75
320 Cab Sauv, Stags' Leap, Napa, USA	-	-	140
324 Cab Sauv, Caymus, Napa, USA	-	-	185
340 Amarone, Zenato Classico, ITA	-	-	115
344 Barolo, Mauro Molino, ITA	-	-	120
342 Brunello Di Montalcino, Pian Delle Vigne, ITA	-	-	165
350 Malbec, Michel Torino Cuma Organic, ARG	9¾	14¼	39¾
354 Malbec, Finca La Linda Old Vines, ARG	-	-	52¾
352 Malbec, Kaiken Reserva, ARG	-	-	57