

## 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	12 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	750ml
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 White	8	11¾	-
157 Chardonnay, Josh Cellars, California, USA	-	-	47½
154 Chardonnay, Cave Spring Estate Bottled VQA, CAN	12	17¾	52

## DRAFT 16oz

Big Life Amber, BC 8½	Belgian Moon, USA 8½
Big Life Euro, BC 8½	Stella Artois, BEL (50cl) 9½
Mill St. Organic Lager, ON 8½	Local Guest IPA MP
Coors Light, CAN 8	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	750ml
200 Pinot Noir, Hob Nob, FRA	-	-	39¾
201 Pinot Noir, Long Barn, California, USA	11¾	17¼	49¾
204 Pinot Noir, Meiomi, 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, Napa, 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