

APPETIZERS

Onion Rings **V**
served with basil aioli 9.95

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

Crab Cakes
served with basil aioli 15.95

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

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

Vegetable Tempura **V**
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

STARTERS SOUP & SALADS

Caesar Salad
croutons, Grana Padano 9.95

Artisan Greens **V** **GC**
with avocado lime vinaigrette 9.95

Blue Cheese Wedge Salad **GC**
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 **GC**
fresh vegetables, artisan greens, quinoa, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette
Vegan or soy protein available upon request **V**
Chicken 19.95 Salmon 22.95

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

Tomato Basil Linguine **V**
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 **V**
plant based patty, aged white cheddar, special sauce, sautéed mushrooms, toasted brioche bun 16.95

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

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

The Chop Burger

100% Canadian 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

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 side.

10 oz 34.95 14 oz 38.95



Proudly serving premium Canadian beef

STEAKS **GC** 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 side.

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 14 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

CHOP EXPERIENCE 6

Add a starter soup or salad to any steak or prime rib entrée

GREAT WITH STEAKS

Sautéed Mushrooms **V** **GC** 6.50 Garlic Shrimp **GC** 10.95
Asparagus **V** **GC** 7.95 Petite Atlantic Lobster Tail **GC** 10.95
Seared Scallops **GC** 12.95

STEAK SIDES

French Fries **V** Wild Rice Pilaf **GC**
Yukon Gold Mashed Potatoes **V** **GC** Loaded Baked Potato **GC**

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

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

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

V Vegetarian menu item

GC 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 Lager, 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 10
Hendrick's gin, with fresh shaved cucumber, pressed lemon & lime (1oz)

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

Chop Caesar 8¾
with house-made hot sauce, pepperoni (1oz)

Pink Lemonade 8¼
raspberry liqueur, Limoncello, house-made lemonade, soda, raspberry sorbet (1oz)

Blood Orange Knickerbocker 11
Flor de Cana 7yr rum, triple sec, blood orange purée, fresh lemon juice (2oz)

Sparkling Bellini 8
Sparkling wine, white peach purée, Chambord Royale, over ice (1oz)

Negroni 11
Beefeater gin, Cinzano, Campari (2oz)

Whiskey Smash 12
Bulleit bourbon, pineapple juice & syrup, lemon juice, fresh mint (2oz)

Old Fashioned 12¾
George Dickel Tennessee whisky, peach & Angostura bitters, Demerara, Taylor 10 (2oz)

Smoked Old Fashioned 13¾
Lot No. 40 rye whisky, Angostura & orange bitters, Demerara, smoked to order with Canadian Cedar (2oz)

Dirty Martini 13
Tito's hand-made vodka, dry vermouth, olive brine, house-made blue cheese olives (2oz)

Moscow Mule 12
Ketel One vodka, Fever-Tree ginger beer, fresh lime (2oz)

WHITE WINE

	6oz	9oz	Bottle		6oz	9oz	Bottle
100 Cava, Codorníu Brut, SPA (200 ml)	11½	-	-	134 Pinot Grigio, Masi Masianco, ITA	-	-	49¾
101 Prosecco, Serenissima, ITA	-	-	47	140 Sauv Blanc, Viajero, CHI	9½	14	39¾
105 Champagne, Veuve Clicquot, FRA	-	-	155	144 Sauv Blanc, Whitehaven, NZL	-	-	54
110 Moscato, Jacob's Creek, AUS	-	-	37¼	150 Chardonnay, Jackson-Triggs, CAN House White	8	11¾	-
121 Dry Rosé, Megalomaniac Pink Slip, CAN	10	14¾	43¼	157 Chardonnay, Josh Cellars, California, USA	-	-	47½
122 Riesling, Tawse VQA, CAN	10	14¾	43¼	154 Chardonnay, Cave Spring Estate Bottled VQA, CAN	12	17¾	52
130 Pinot Grigio, Montalto, ITA	9¼	13½	39½				

RED WINE

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

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