

## 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 & citrus soy 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  
*Gluten-free bun, add 1.75*



## 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

Asparagus **V** **GC** 7.95

Garlic Shrimp **GC** 10.95

Petite Atlantic Lobster Tail **GC** 10.95

Searred 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**  
tender 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

**Searred 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	7¾	Belgian Moon, USA	7¾
Big Life Euro, BC	7¾	Stella Artois, BEL	9½
Mill St. Organic, ON	7¾	Local Guest IPA	MP
Coors Light, CAN	7¼	Local Guest Tap Handle	MP

## BOTTLES 330ml - 500ml

Half Pints Amber Ale, MB	7¼	Heineken, NLD	7¾
Farmery Lager, MB	7¼	Guinness, IRL	8½
Molson Canadian, CAN	6½	Strongbow Cider, GBR	8½
Coors Original, USA	7¼	Daura Damm, SPA Gluten Free	7¼
Corona, Mexico	7½	Heineken 00, NLD Non - Alcoholic	6½
Peroni, ITA	7¾		

## COCKTAILS

**Hendricks Gin & Tonic 10**  
Hendricks 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 8¼**  
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 11½**  
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)	12	-	-	132 Pinot Grigio, The Ned, NZL	10	14¾	43
101 Prosecco, Mionetto Treviso Brut, ITA	-	-	49	134 Pinot Gris, Mission Hill Estate Series VQA, BC	-	-	54
105 Champagne, Moët & Chandon, FRA	-	-	150	142 Sauv Blanc, Matua Valley, Hawke's Bay, NZL	12	17¾	52
110 Moscato, Jacob's Creek, AUS	9¾	14¼	40	154 Chardonnay, Jackson Triggs, CAN House White	8	11¾	-
120 Dry Rosé, Chateau Souverain, USA	10¼	15	44	150 Chardonnay, Longshot, USA	10½	15½	45¼
122 Dry Riesling, Dr. Loosen, DEU	9¾	14¼	40	152 Chardonnay, Wente Morning Fog, USA	-	-	54
130 Pinot Grigio, Montalto, ITA	8¾	12¾	37¼				

## RED WINE

	6oz	9oz	Bottle		6oz	9oz	Bottle
200 Pinot Noir, Cono Sur Bicicleta, CHI	9¾	14¼	40	272 Shiraz, Peter Lehmann, AUS	-	-	60
204 Pinot Noir, Matua Valley, NZL	12½	18½	54	300 Cab Sauv, Montalto, ITA	8¾	12¾	37¼
206 Pinot Noir, Meiomi, California, USA	-	-	69	302 Cab Sauv, Finca Los Primos, ARG	10	14¾	43
220 Chianti, Rocca Delle Macie Classico DOCG, ITA	-	-	57	304 Cab Sauv, Columbia Crest Grand Estates, USA	-	-	52
222 Ripasso, Folonari Valpolicella Classico, ITA	12½	18½	54¼	308 Cab Sauv, Buried Hope, USA	12¾	18¾	55
224 Rioja, Lopez de Haro Reserva, SPA	12	17¾	52	310 Cab Sauv, Liberty School, Paso Robles, USA	-	-	59
226 Châteauneuf-du-Pape, La Fiole, FRA	-	-	110	314 Cab Sauv, Bogle, California, USA	14¾	21¾	64
248 Merlot, Jackson Triggs, CAN House Red	8	11¾	-	318 Cab Sauv, James Mitchell, Lodi, USA	-	-	66
242 Merlot, McManis, USA	11¾	17¼	50	320 Cab Sauv, Joseph Phelps Innisfree, Napa, USA	-	-	110
246 Merlot, Duckhorn Vineyards Decoy, USA	-	-	85	322 Cab Sauv, Robert Mondavi, Napa, USA	-	-	120
249 Carmenère, Anakena Single Vineyard, CHI	-	-	48	324 Cab Sauv, Stags' Leap, Napa, USA	-	-	140
250 Zin, Pepperwood Grove Old Vine, USA	9¾	14¼	40	326 Cab Sauv, Caymus, Napa, USA	-	-	190
254 Zin, 7 Deadly Zins, Lodi, USA	-	-	65	340 Amarone, Masi Costasera Organic, ITA	-	-	110
262 Red Blend, Apothic, USA	10¾	15¾	46	342 Brunello Di Montalcino, Lisini, ITA	-	-	197
266 Grenache, Monasterio Gran Reserva, SPA	-	-	57	346 Malbec, Michel Torino Cuma Organic, ARG	9½	14	40
268 Bordeaux, Chateau La Maroutine, FRA	-	-	54	350 Malbec, Alamos, ARG	-	-	49
270 Shiraz, Burton Vineyards, AUS	9¾	14¼	40	352 Malbec, Trivento Golden Reserve, ARG	-	-	59
271 Shiraz, 19 Crimes, AUS	12½	19¼	54				

visit [chop.ca](http://chop.ca) for lounge & patio happy hour specials

## DESSERTS Ⓥ

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### **Crème Brûlée** Ⓞ

vanilla custard under caramelized sugar 8

**Mini Crème Brûlée** 4

### **Flourless Chocolate Torte** Ⓞ

amaretto mousse filling, chocolate ganache & vanilla anglaise 9½

**Mini Flourless Chocolate Torte** 5

### **New York Cheesecake with Seasonal Fruit**

slow baked & infused with ice wine & ginger 9½

**Mini New York Cheesecake with Seasonal Fruit** 5

### **Dessert Trio**

mini versions of our Flourless Chocolate Torte, Crème Brûlée & New York Cheesecake with Seasonal Fruit 14

Ⓥ Vegetarian menu item.

Ⓞ Gluten Conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

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## KIDS MENU

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All of our junior menu items come with one side, a beverage & ice cream dessert, for guests 12 & under, unless otherwise indicated.

**Pasta Dinner** 

served with garlic toast 11.95

**Burger & Fries** 11.95

**Chicken Fingers & Fries** 11.95

**Salmon Dinner**  14.95

served with fresh seasonal vegetables + your choice of French fries, Yukon gold mashed potatoes, wild rice pilaf or a loaded baked potato

**Steak Bites Dinner** 14.95

served with fresh seasonal vegetables + your choice of French fries, Yukon gold mashed potatoes, wild rice pilaf or a loaded baked potato

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