

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, citrus soy	10.95
Crab Cakes basil aioli	15.95
Ahi Tuna Tataki GC chilies, edamame, togarashi mayo, tamari lime vinaigrette	16.95
Chili Garlic Shrimp white wine & brandy, warm ciabatta	14.95

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 eggs, 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 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	12 oz	35.95
Smoked Rib Eye	14 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

Gluten-free bun, add 1.75

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 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, Codorniu Brut, SPA (200 ml)	12	-	-
101 Prosecco, Mionetto Treviso Brut, ITA	-	-	49
105 Champagne, Moët & Chandon, FRA	-	-	150
110 Moscato, Jacob's Creek, AUS	9¾	14¼	40
120 Dry Rosé, Chateau Souverain, USA	10¼	15	44
122 Dry Riesling, Dr. Loosen, DEU	9¾	14¼	40
130 Pinot Grigio, Montalto, ITA	8¾	12¾	37¼
132 Pinot Grigio, The Ned, NZL	10	14¾	43
134 Pinot Gris, Mission Hill Estate Series VQA, BC	-	-	54
142 Sauv Blanc, Matua Valley, Hawke's Bay, NZL	12	17¾	52
154 Chardonnay, Jackson Triggs, CAN House White	8	11¾	-
150 Chardonnay, Longshot, USA	10½	15½	45¼
152 Chardonnay, Wente Morning Fog, USA	-	-	54

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

COCKTAILS

Hendricks Gin & Tonic 10 Hendricks gin, with fresh shaved cucumber, pressed lemon & lime (1oz)	Negroni 11 Beefeater gin, Cinzano, Campari (2oz)
Fresh Squeezed Greyhound 8¾ fresh squeezed grapefruit juice, grapefruit infused vodka, sparkling water (1oz)	Whiskey Smash 12 Bulleit bourbon, pineapple juice & syrup, lemon juice, fresh mint (2oz)
Chop Caesar 8¼ with house-made hot sauce, pepperoni (1oz)	Old Fashioned 12¾ George Dickel Tennessee whisky, peach & Angostura bitters, Demerara, Taylor 10 (2oz)
Pink Lemonade 8¼ raspberry liqueur, Limoncello, house-made lemonade, soda, raspberry sorbet (1oz)	Smoked Old Fashioned 13¾ Lot No. 40 rye whisky, Angostura & orange bitters, Demerara, smoked to order with Canadian Cedar (2oz)
Blood Orange Knickerbocker 11 Flor de Cana 7yr rum, triple sec, blood orange purée, fresh lemon juice (2oz)	Dirty Martini 13 Tito's hand-made vodka, dry vermouth, olive brine, house-made blue cheese olives (2oz)
Sparkling Bellini 8 Sparkling wine, white peach purée, Chambord Royale, over ice (1oz)	Moscow Mule 11½ Ketel One vodka, Fever-Tree ginger beer, fresh lime (2oz)

RED WINE

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

DESSERTS Ⓥ

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.

- Not all ingredients are listed. **Please speak directly to a manager if your allergy is severe.**

KIDS MENU

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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