

APPETIZERS

Caesar Salad

croutons, Grana Padano 9.95

Artisan Greens

with avocado lime vinaigrette 9.95

Onion Rings

served with basil aioli 9.95

Chicken Wings

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

Steak Bites

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

Crab Cakes

served with basil aioli 15.95

Chili Garlic Shrimp

sautéed shrimp in white wine & brandy, served with warm ciabatta 15.95

ENTRÉE SALADS

Chop Salad Chicken

bacon, boiled egg, aged white cheddar, avocado, basil, tomatoes & fresh greens, lemon vinaigrette 20.95

Chop Salad Steak

bacon, boiled egg, aged white cheddar, avocado, basil, tomatoes & fresh greens, lemon vinaigrette 23.95

Caesar Salad

croutons, Grana Padano 11.95


Add chicken 6.50 Add salmon 7.95 Add garlic shrimp 11.95

Artisan Greens

with avocado lime vinaigrette 11.95

Add chicken 6.50 Add salmon 7.95 Add garlic shrimp 11.95

 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

SOURCED FROM CANADIAN RANCHERS

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. Always fresh with only the choicest cuts of premium beef making the grade.



3 COURSE SUNDAY PRIME RIB DINNER

\$39 PER PERSON While supplies last

Rubbed with rock salt, cracked pepper & fresh herbs then slow roasted to retain moisture & maximum tenderness. Served with horseradish & au jus, fresh seasonal vegetables, plus your choice of Yukon gold mashed potatoes, loaded baked potato or French fries.

STARTER

Caesar Salad or Artisan Greens

MAIN

10oz Canadian Prime Rib

DESSERT

Mini Flourless Chocolate Torte or Mini New York Cheesecake

STEAKS

 Ask us how we can make your steak gluten conscious.

Cooked in an 1800°F infrared grill to intensify the flavour & create a perfect crust, finished with Chop's custom spice blend. Served with fresh seasonal vegetables, plus your choice of Yukon gold mashed potatoes, loaded baked potato or French fries.

Choose your favourite cut:

Top Sirloin 7 oz 29.95



Rib Eye 13 oz 45.95

Filet Mignon 7 oz 39.95

Bone-In Rib Eye 20 oz 47.95

Centre Cut New York 11 oz 39.95

STEAK ADD-ONS

Asparagus   8.95

Peppercorn Sauce 3

Garlic Shrimp  11.95

Chimichurri 3

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

ENTRÉES

Miso Glazed Salmon

Jail Island salmon, served with Yukon gold mashed potatoes & fresh seasonal vegetables 33.95

Beyond Meat Burger

plant based patty, aged white cheddar, special sauce, sautéed mushrooms, toasted brioche bun, served with French fries 17.95

Chicken Avocado BLT

bacon, arugula, tomatoes, basil aioli, rustic ciabatta French Fries 17.95

Chicken Fingers

with French Fries 16.95

The Chop Burger

100% Canadian fresh ground chuck, aged white cheddar, bacon, special sauce on a toasted brioche bun, served with French fries 19.95



Proudly serving Care Bakery gluten-free, vegan bun, add 2.00

DESSERT

Flourless Chocolate Torte

amaretto mousse, chocolate ganache & vanilla anglaise 9.50

New York Cheesecake

slow baked & infused with ice wine & ginger 9.50

Mini Flourless Chocolate Torte 5 Mini New York Cheesecake 5

KIDS

Chicken Fingers

served with French Fries 12.50

Steak Bites

served with French Fries 15.75

Salmon

served with French Fries 15.75

Grilled Chicken

served with French Fries 15.75