

APPETIZERS

Onion Rings ^V

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 14.95

STARTER SOUPS & SALADS

Caesar Salad

croutons, Grana Padano 9.95

Artisan Greens ^V ^{GC}

with avocado lime vinaigrette 9.95

Feature Soup

ask about today's creation 8.95

ENTRÉE SALADS

Chop Salad Chicken ^{GC}

bacon, boiled egg, aged white cheddar, avocado, basil, tomatoes & fresh greens, red wine vinaigrette 19.95

Chop Salad Steak

bacon, boiled egg, aged white cheddar, avocado, basil, tomatoes & fresh greens, red wine vinaigrette 22.95

Caesar Salad

croutons, Grana Padano 11.95

Add chicken 6.50 Add salmon 7.95 Add garlic shrimp 10.95

Artisan Greens ^V ^{GC}

with avocado lime vinaigrette 11.95

Add chicken 6.50 Add salmon 7.95 Add garlic shrimp 10.95

^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

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.



PRIME RIB

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.

10 oz 34.95 14 oz 38.95

STEAKS ^{GC} 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

Filet Mignon 6 oz 38.95

Centre Cut New York 11 oz 39.95

Smoked Rib Eye 13 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

LIMITED TIME ONLY

RECEIVE A FREE MINI DESSERT WITH YOUR CHOP EXPERIENCE
CHOP EXPERIENCE | Add a starter soup or salad to any steak or prime rib entrée 6

GREAT WITH STEAKS

Asparagus ^V ^{GC} 7.95

Garlic Shrimp ^{GC} 10.95

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 ^{GC}

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

Chicken Fingers

with French Fries 16.95

Beyond Meat Burger ^V

plant based patty, aged white cheddar, special sauce, sautéed mushrooms, toasted brioche bun, served with French fries 16.95

Chicken Avocado BLT

bacon, arugula, tomatoes, basil aioli, rustic ciabatta 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 18.95



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

DESSERT

Flourless Chocolate Torte ^{GC}

amaretto mousse, chocolate ganache & vanilla anglaise 9.50

Mini Flourless Chocolate Torte 5

New York Cheesecake

slow baked & infused with ice wine & ginger 9.50

KIDS

Chicken Fingers

served with French Fries 11.95

Steak Bites

served with fresh seasonal vegetables + your choice of French Fries, Yukon gold mashed potatoes or a loaded baked potato 14.95

DRAFT 16oz

Big Life Amber, BC	8½	Belgian Moon, USA	8½
Big Life Euro, BC	8½	Stella Artois, BEL (50cl)	9½
Mill St. Lager, ON	8½	Local Guest IPA	MP
Coors Light, CAN	8	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 (1oz)

Hendrick's gin, with fresh shaved cucumber, pressed lemon & lime 10

Fresh Squeezed

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

Chop Caesar (1oz)

with house-made hot sauce, pepperoni 8¾

Pink Lemonade (1oz)

raspberry liqueur, Limoncello, house-made lemonade, soda, raspberry sorbet 8¼

Sparkling Bellini (1oz)

Sparkling wine, white peach purée, Chambord Royale, over ice 8

Moscow Mule (2oz)

Ketel One vodka, Fever-Tree ginger beer, fresh lime 12

Old Fashioned (2oz)

George Dickel Tennessee whisky, peach & Angostura bitters, Demerara, Taylor 10 12¾

Smoked Old Fashioned (2oz)

Lot No. 40 rye whisky, Angostura & orange bitters, Demerara, smoked to order with Canadian Cedar 13¾

Negroni (2oz)

Beefeater gin, Cinzano, Campari 11

Whiskey Smash (2oz)

Bulleit bourbon, pineapple juice & syrup, lemon juice, fresh mint 12

Dirty Martini (2oz)

Tito's hand-made vodka, dry vermouth, olive brine, house-made blue cheese olives 13

Blood Orange Knickerbocker (2oz)

Flor de Cana 7yr rum, triple sec, blood orange purée, fresh lemon juice 11

WHITE WINE

	6oz	9oz	Bottle	6oz	9oz	Bottle
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	8	11¾	-			
157 Chardonnay, Josh Cellars, California, USA	-	-	47½			
154 Chardonnay, Cave Spring VQA, CAN	12	17¾	52			

RED WINE

	6oz	9oz	Bottle	6oz	9oz	Bottle
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, 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			

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