

## 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

### 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 11.95

### Chili Garlic Shrimp

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

## 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 9.95

## ENTRÉE

### Chop Salad

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

Chicken **GC** 20.95    Steak 23.95

### Caesar Salad

croutons, Grana Padano 11.95

Add chicken for 6.50    Add salmon for 7.95    Add prawns for 11.95

### Artisan Greens **V** **GC**

with avocado lime vinaigrette 9.95

Add chicken for 6.50    Add salmon for 7.95    Add prawns for 11.95

## 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, wild rice pilaf, loaded baked potato or French fries.

10 oz 34.95    14 oz 39.95

## 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, wild rice pilaf, loaded baked potato or French fries.

### Choose your favourite cut:

Top Sirloin 7 oz 29.95

Filet Mignon 7 oz 39.95

Centre Cut New York 11 oz 39.95

Smoked Rib Eye 13 oz 45.95

Bone-In Rib Eye 20 oz 47.95

### Add a steak topper for 3

Classic Béarnaise

Blue Cheese

Peppercorn Sauce

Chimichurri

Roasted Garlic & Shallots

**CHOP EXPERIENCE | Add a starter soup or salad to any steak or prime rib entrée 7**

## GREAT WITH STEAKS

Sautéed Mushrooms **V** **GC** 6.50    Garlic Shrimp **GC** 11.95

Asparagus **V** **GC** 8.95

## ENTRÉES

### Miso Glazed Salmon **GC**

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

### Oven Roasted Chicken

with basil lemon pan jus, served with wild rice pilaf & fresh seasonal vegetables 29.95

### Baby Back Ribs **GC**

served with French fries & fresh seasonal vegetables

Full Rack 34.95    Half Rack 27.95

### Beyond Meat Burger **V**

plant based patty, aged white cheddar, special sauce, sautéed mushrooms, toasted brioche bun 17.95

### Chicken Avocado BLT

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

### 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

## 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

**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