

## 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 SOUP & 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 11.95  
*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, served with French fries 17.95

**Chicken Avocado BLT**  
bacon, arugula, tomatoes, basil aioli, rustic ciabatta, served with French fries 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

## OLD SCHOOL

**Moscow Mule (2oz)**  
Ketel One vodka, Fever-Tree ginger beer, fresh lime 12½

**Old Fashioned (2oz)**  
George Dickel Tennessee whisky, peach & Angostura bitters, Demerara, Taylor 10 13

**Smoked Old Fashioned (2oz)**  
Lot No. 40 rye whisky, Angostura & orange bitters, Demerara, smoked to order with Canadian cedar 14

**Negroni (2¼oz)**  
Beefeater gin, Cinzano, Campari 12

**Whiskey Smash (2oz)**  
Bulleit bourbon, pineapple juice & syrup, lemon juice, fresh mint 12½

**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 12

**Aperol Spritz (2oz)**  
Aperol, sparkling wine, soda 11

## DRAFT 16oz

Big Life Amber, BC	8¾
Big Life Euro, BC	8¾
Mill St. Organic, ON	8¾
Coors Light, CAN	8¼
Belgian Moon, USA	8¾
Goose Island IPA, USA	8¾
Creemore Springs, ON	8¾
Stella Artois, BEL (50cl)	9¾
Local Rotating Tap	MP

## MODERN

**Hendrick's Gin & Tonic (1oz)**  
Hendrick's gin, 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 9

**Pink Lemonade (1oz)**  
raspberry liqueur, Limoncello, house-made lemonade, soda, raspberry sorbet 8½

**Sparkling Bellini (1oz)**  
sparkling wine, white peach purée, Chambord Royale, over ice 8¼

Mix, mingle & raise some spirits.

## BOTTLES 330ml - 500ml

Steam Whistle, ON	7¾
Molson Canadian, CAN	7
Coors Original, USA	7¾
Corona, MEX	8
Peroni, ITA	8
Heineken, NLD	8
Guinness, IRL	8¾
Strongbow Cider, UK	8½
Daura Damm, SPA Gluten Free	7½
Heineken 00, NLD Non - Alcoholic	6½

## WHITE WINE

	6oz	9oz	Bottle
160 Bianco, Pieno Sud, ITA <b>Chop's Exclusive Steakhouse White</b>	9¼	13½	39
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	9	13¼	38
121 Dry Rosé, Megalomaniac Pink Slip, CAN	-	-	43¼
122 Riesling, Tawse VQA, CAN	10½	15½	44½

## RED WINE

	6oz	9oz	Bottle
375 Rosso, Pieno Sud, ITA <b>Chop's Exclusive Steakhouse Red</b>	9¼	13½	39
200 Pinot Noir, Hob Nob, FRA	-	-	39¾
201 Pinot Noir, Long Barn, California, USA	12	17¾	50¾
204 Pinot Noir, Meiomi, USA	-	-	67
206 Pinot Noir, Schug, Sonoma Coast, USA	-	-	98
208 Chianti, Fontella DOCG, ITA	-	-	45¼
210 Ripasso, Folonari DOCG, ITA	13	19¼	55½
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	8	11¾	-
241 Merlot, The Velvet Devil, USA	-	-	43¼
250 Zin, Pepperwood Grove Old Vine, USA	10¼	15	44
252 Zin, 7 Deadly Zins, Lodi, USA	-	-	67
263 Grenache, Monasterio Gran Reserva, SPA	-	-	48
272 Shiraz, 19 Crimes, AUS	12¾	18¾	55
278 Shiraz, Mollydooker The Boxer, AUS	-	-	87
280 Syrah, Michael David 6th Sense, USA	-	-	64
302 Cab Sauv, Montalto, ITA	9¾	14¼	40
300 Cab Sauv, Torres Las Mulas Organic, CHI	-	-	42

	6oz	9oz	Bottle
130 Pinot Grigio, Montalto, ITA	9¾	14¼	40
134 Pinot Grigio, Masi Masianco, ITA	12	17¾	51
140 Sauv Blanc, Viajero, CHI	-	-	39¾
144 Sauv Blanc, Whitehaven, NZL	13	19¼	56
150 Chardonnay, Jackson-Triggs, CAN	8	11¾	-
157 Chardonnay, Josh Cellars, USA	-	-	47½
154 Chardonnay, Cave Spring VQA, CAN	12½	18½	54

	6oz	9oz	Bottle
308 Cab Sauv, Beringer Founders' Estate, USA	-	-	49¾
313 Cab Sauv, Black Oak, California, USA	13½	20	57¼
310 Cab Sauv, Torres Gran Coronas Reserva, SPA	-	-	58
312 Cab Sauv, Liberty School, Paso Robles, USA	-	-	62
316 Cab Sauv, Rodney Strong, Sonoma, USA	-	-	60
320 Cab Sauv, Lander-Jenkins, USA	15¼	22½	66
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	9¾	14¼	40
352 Malbec, Amalaya, ARG	-	-	49¾
360 Malbec, Canciller Reserva, ARG	14¾	21¾	62
372 Petite Sirah, Stags' Leap, Napa, USA	-	-	95