

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 8½

Big Life Euro, BC 8½

Mill St. Organic, ON 8½

Coors Light, CAN 8

Stanley Park IPA, BC 8½

Granville Island Rotating Tap, BC 8½

Belgian Moon, USA 8½

Stella Artois, BEL (50cl) 9¾

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

Village Blacksmith IBA, AB 7½

Molson Canadian, CAN 7

Coors Original, USA 7½

Corona, MEX 7¾

Peroni, ITA 7¾

Heineken, NLD 7¾

Guinness, IRL 8¾

Strongbow Cider, UK 8½

Daura Damm, SPA 7¼
Gluten Free

Heineken 00, NLD 6½
Non - Alcoholic

WHITE WINE

	6oz	9oz	Bottle
160 Bianco, Pieno Sud, ITA Chop's Exclusive Steakhouse White	9	13¼	38
100 Cava, Codorníu Brut, SPA (200 ml)	11½	-	-
101 Prosecco, Mionetto Treviso Brut, ITA	-	-	48
105 Champagne, Veuve Clicquot, FRA	-	-	145
110 Moscato, Jacob's Creek, AUS	9	13¼	38¼
120 Dry Rosé, Chateau Souverain, USA	-	-	39¾
122 Dry Riesling, Dr. Loosen, DEU	-	-	39¾

RED WINE

	6oz	9oz	Bottle
375 Rosso, Pieno Sud, ITA Chop's Exclusive Steakhouse Red	9	13¼	38
200 Pinot Noir, Mark West, USA	10¾	15¾	46
202 Pinot Noir, Seven Terraces, NZL	-	-	52
204 Pinot Noir, Quails' Gate VQA, Okanagan, BC	-	-	60
210 Pinot Noir, Argyle, Willamette Valley, USA	-	-	70
220 Chianti, Rocca Delle Macie Classico DOCG, ITA	-	-	45
222 Ripasso, Folonari Valpolicella, ITA	-	-	47
224 Rioja, Lopez de Haro Reserva, SPA	-	-	45¼
228 Châteauneuf-du-Pape, Louis Bernard, FRA	-	-	80
230 Cab Franc, Tinhorn Creek VQA, BC	-	-	53
240 Merlot, Beringer, USA	9	13¼	38
244 Merlot, Black Sage Vineyard VQA, BC	-	-	58
246 Merlot, Duckhorn Vineyards Decoy, USA	-	-	75
250 Zin, Pepperwood Grove Old Vine, USA	10	14¾	40½
252 Zin, 7 Deadly Zins, Lodi, USA	-	-	56
260 Grenache, Monasterio Gran Reserva, SPA	-	-	48
264 Bordeaux, Chateau La Maroutine, FRA	-	-	46
262 Carmenere, Coyam Organic, CHI	-	-	56

	6oz	9oz	Bottle
130 Pinot Grigio, Montalto, ITA	9	13¼	38
134 Pinot Gris, Mission Hill VQA, BC	11¾	17¼	49¼
136 Pinot Gris, Burrowing Owl VQA, BC	-	-	59
142 Sauv Blanc, Matua Valley, NZL	-	-	40
144 Sauv Blanc, Whitehaven, NZL	12½	18½	53
152 Chardonnay, Emiliana Organic, CHI	12	17¾	52
154 Chardonnay, Robert Mondavi, Napa, USA	-	-	60

	6oz	9oz	Bottle
266 Meritage, Daydreamer Jasper VQA, BC	-	-	69
270 Shiraz, 19 Crimes, AUS	12	17¾	50¾
271 Syrah, Blasted Church VQA, Okanagan, BC	-	-	75
300 Cab Sauv, Montalto, ITA	9	13¼	38
304 Cab Sauv, Stonecap, Washington, USA	-	-	43¼
306 Cab Sauv, Angus The Bull, AUS	-	-	48
310 Cab Sauv, Liberty School, USA	13¼	19½	57
320 Cab Sauv, Rodney Strong, USA	-	-	60
322 Cab Sauv, Louis .M. Martini, USA	14¾	21¾	63
326 Cab Sauv, Stags' Leap, Napa, USA	-	-	98
328 Cab Sauv, Caymus, Napa, USA	-	-	160
330 Cab Sauv, Silver Oak, Alexander Valley, USA	-	-	180
340 Amarone, Zenato Classico, ITA	-	-	90
344 Barolo, Mauro Molino, ITA	-	-	95
342 Brunello di Montalcino, Conti Costanti, ITA	-	-	145
350 Malbec, Cuma Organic, ARG	9¾	14¼	40
356 Malbec, Amalaya, ARG	12	17¾	52
358 Malbec, Zorzal Reserve, ARG	-	-	60
372 Petite Sirah, Michael David Petite Petit, USA	-	-	58