

## 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

### Grilled Tofu Steak **GC**

miso glazed tofu, cauliflower rice, fresh seasonal vegetables 22.95

### 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

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

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 <b>Chop's Exclusive Steakhouse White</b>	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 <b>Chop's Exclusive Steakhouse Red</b>	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