

APPETIZERS


Escargot Stuffed Mushrooms
drenched in garlic & parsley butter
with Asiago cheese 12.95


Onion Rings 
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 
daikon radish, chilies, edamame,
togarashi mayo & tamari lime
vinaigrette 16.95

Vegetable Tempura 
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

Lobster, Scallop & Gorgonzola Dip
roasted tomato sauce, served with
crostini 17.95

STARTER SOUPS & SALADS

Caesar Salad
croutons, Grana Padano 9.95



Artisan Greens  
with avocado lime vinaigrette 9.95


Blue Cheese Wedge Salad 
iceberg wedge, crumbled bacon &
blue cheese dressing 11.95

Feature Soup
ask about today's creation 9.95


French Onion Soup
caramelized onion & crostini,
baked with a Swiss & Asiago
cheese crust 10.95

FAVOURITES


Avocado Super Bowl 
fresh vegetables, artisan greens,
quinoa, crispy chickpeas, candied
pumpkin seeds, avocado lime
vinaigrette
Chicken 20.95 Salmon 23.95
Vegan or soy protein available upon request 

Chop Salad
bacon, boiled egg, aged white
cheddar, avocado, basil, tomatoes &
fresh greens, lemon vinaigrette
Chicken  20.95 Steak 23.95

Tomato Basil Linguine 
fresh torn basil with capers & chilies, in
a lightly smoked tomato sauce 19.95
Add chicken for 6.50 Vegan upon request

Beyond Meat Burger 
plant based patty, aged white cheddar,
special sauce, sautéed mushrooms,
toasted brioche bun, served with
French fries 17.95

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

Baby Back Ribs 
served with French fries & fresh
seasonal vegetables
Full Rack 34.95 Half Rack 27.95

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*

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 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   6.50


Asparagus   8.95

Garlic Shrimp  11.95

Petite Atlantic
Lobster Tails  19.95


Sautéed Scallops  11.95

SEAFOOD

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

Maple Bourbon Haddock
blackened & seared in maple bourbon butter, served with wild rice pilaf &
fresh seasonal vegetables 28.95

Shrimp Linguine
fresh torn basil with capers & chilies, in a lightly smoked tomato sauce 27.95

Sautéed Scallops 
six scallops with Sicilian tomatoes & olives, served with wild rice pilaf &
fresh seasonal vegetables 35.95

SURF + TURF

Steak Oscar
garlic shrimp, seared scallops & sliced asparagus with béarnaise sauce,
top sirloin 7 oz 39.95

Steak & Shrimp
sautéed garlic shrimp, top sirloin 7 oz 39.95

Steak & Lobster
petite Atlantic lobster tails brushed with garlic butter, top sirloin 7 oz 48.95

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

 Vegetarian menu item

 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

Granville Island Rotating Tap, BC 8¾

Stella Artois, BEL (50cl) 9½

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

Paddock Wood IPA, SK 7½

Original 16 Pale Ale, SK 7½

Big Rock Traditional, AB 7½

Molson Canadian, CAN 7

Coors Original, USA 7½

Corona, Mexico 8

Peroni, ITA 8

Heineken, HOL 8

Guinness, IRL 8¾

Strongbow Cider, UK 8½

Daura Damm, SPA 7½
Gluten Free

Heineken 00, NLD 6½
Non - Alcoholic

WHITE WINE

160 Bianco, Pieno Sud, ITA 9 13¼ 38
Chop's Exclusive Steakhouse White

100 Cava, Codorníu Brut, SPA (200 ml) 11 - -

101 Prosecco, Mionetto Treviso Brut, ITA - - 48

105 Champagne, Veuve Clicquot, FRA - - 139

110 Moscato, Jacob's Creek, AUS 9¼ 13½ 39½

112 White Zin, Beringer, USA 8¼ 12 34¾

122 Dry Riesling, Dr. Loosen, DEU - - 45

RED WINE

375 Rosso, Pieno Sud, ITA 9 13¼ 38
Chop's Exclusive Steakhouse Red

200 Pinot Noir, Cono Sur, CHI 9¾ 14¼ 39¾

202 Pinot Noir, Matua Valley, NZL - - 49¾

206 Pinot Noir, Meiomi, USA - - 68

220 Chianti, Castello di Gabbiano Classico, ITA - - 52

222 Ripasso, Folonari Valpolicella, ITA 10¼ 15 44

224 Rioja, Lopez de Haro Reserva, SPA - - 49

228 Châteauneuf-du-Pape, M. Chapoutier, FRA - - 95

240 Merlot, Beringer, USA 8¾ 12¾ 37¼

244 Merlot, Ghost Pines, Sonoma, USA - - 56

246 Merlot, Duckhorn Vineyards Decoy, USA - - 69

248 Carmenere, Koyle Reserva, CHI - - 48

250 Zin, Pepperwood Grove Old Vine, USA 9¾ 14¼ 39¾

254 Zin, 7 Deadly Zins, Lodi, USA - - 59

260 Red Blend, Apothic, USA - - 39¾

264 Grenache, Monasterio Gran Reserva, SPA - - 54

268 Bordeaux, Chateau Pey La Tour, FRA - - 48

RED WINE

130 Pinot Grigio, Montalto, ITA 9 13¼ 38

132 Pinot Grigio, Oyster Bay, NZL - - 48

134 Pinot Gris, Mission Hill VQA, BC - - 39¾

142 Sauv Blanc, Matua Valley, NZL 12 17¾ 50½

150 Chardonnay, Alamos, ARG 10½ 15½ 44½

152 Chardonnay, Emiliana, CHI - - 48¼

154 Chardonnay, Rodney Strong, Sonoma, USA - - 58

RED WINE

272 Shiraz, 19 Crimes, AUS 12 17¾ 52

274 Shiraz, Skulls, AUS - - 58

300 Cab Sauv, Montalto, ITA 9 13¼ 38

302 Cab Sauv, Casillero del Diablo, CHI - - 39

306 Cab Sauv, Louis .M. Martini, USA - - 49

312 Cab Sauv, Liberty School, USA 13¼ 19½ 57

314 Cab Sauv, James Mitchell, Lodi, USA - - 58

316 Cab Sauv, Rodney Strong, Sonoma, USA - - 59

318 Cab Sauv, Bogle, California, USA - - 62

320 Cab Sauv, Hess Allomi, Napa, USA - - 85

322 Cab Sauv, Joseph Phelps Innisfree, USA - - 95

326 Cab Sauv, Caymus, Napa, USA - - 190

342 Brunello Di Montalcino, CastelGiocondo, ITA - - 105

350 Malbec, Cuma Organic, ARG 9¾ 14¼ 39¾

354 Malbec, Viña Cobos Felino, ARG - - 59

370 Petit Verdot, Kingston Estate, AUS - - 45

374 Petite Sirah, Stags' Leap, Napa, USA - - 95