

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 10.95

Chili Garlic Shrimp
sautéed shrimp in white wine & brandy,
served with warm ciabatta 14.95

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 8.95


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 19.95 Salmon 22.95
Vegan or soy protein available upon request 

Chop Salad
bacon, boiled egg, aged white
cheddar, avocado, basil, tomatoes &
fresh greens, lemon vinaigrette
Chicken  19.95 Steak 22.95

Tomato Basil Linguine 
fresh torn basil with capers & chilies, in a
lightly smoked tomato sauce 18.95
Add chicken for 5.95 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 27.95

Baby Back Ribs 
served with French fries & fresh
seasonal vegetables
Full Rack 33.95 Half Rack 26.95

The Chop Burger
100% Canadian fresh
ground chuck, aged white
cheddar, bacon, special
sauce on a toasted brioche
bun, served with
French fries 18.95



*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 38.95

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 44.95

Bone-In Rib Eye 20 oz 46.95

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   8.50

Garlic Shrimp  11.95

Petite Atlantic
Lobster Tails  19.95


Searred 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

Searred Scallops 
six scallops with Sicilian tomatoes & olives, served with wild rice pilaf &
fresh seasonal vegetables 34.95

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

Stella Artois, BEL (50cl) 9¾

Creemore Springs, ON 8¾

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 7½
Gluten Free

Heineken 00, NLD 6½
Non - Alcoholic

WHITE WINE

	6oz	9oz	Bottle
160 Bianco, Pieno Sud, ITA Chop's Exclusive Steakhouse White	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 Chop's Exclusive Steakhouse Red	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