

## 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


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 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

Coors Organic, CAN 8¼

Stanley Park Pale Ale, BC 8¾

Stanley Park IPA, BC 8¾

Granville Island Rotating Tap, BC 8¾

Belgian Moon, USA 8¾

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

Molson Canadian, CAN 7

Coors Original, USA 7¾

Corona, MEX 8

Peroni, ITA 8

Heineken, NLD 8

Guinness, IRL 9¾

Erdinger Dunkel, DEU 9½

Strongbow Cider, UK 8½

Whistler Brewing Forager, BC 8  
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	-	-	54
105 Champagne, Veuve Clicquot, FRA	-	-	155
110 Moscato, Jacob's Creek, AUS	-	-	39
121 Dry Rosé, Culmina R&D VQA, BC	11¾	17¼	49½
122 Riesling, See Ya Later Ranch VQA, BC	10	14¾	41¾

## RED WINE

	6oz	9oz	Bottle
375 Rosso, Pieno Sud, ITA <b>Chop's Exclusive Steakhouse Red</b>	9	13¼	38
200 Pinot Noir, Cassini Cellars, BC	11½	16¾	49
208 Pinot Noir, King Estate Lorane Valley, USA	-	-	88
210 Pinot Noir, Quails' Gate Stewart Reserve VQA, BC	-	-	98
220 Chianti, Da Vinci, ITA	-	-	56
222 Ripasso, Folonari Valpolicella Classico, ITA	-	-	54
224 Rioja, Lopez de Haro Reserva, SPA	-	-	60
228 Châteauneuf-du-Pape, Louis Bernard, FRA	-	-	95
230 Cab Franc, Tinhorn Creek VQA, BC	14	20¾	60
240 Merlot, Jackson Triggs, CAN	8	11¾	-
242 Merlot, Red Rooster VQA, Okanagan, BC	-	-	39¾
246 Merlot, Sandhill VQA, Okanagan, BC	-	-	56
248 Merlot, Nk'Mip Cellars Qwam Qwmt VQA, BC	-	-	66
252 Zin, 7 Deadly Zins, Lodi, USA	-	-	66
253 Meritage, Culmina R&D VQA, BC	15½	23	66½
262 Grenache, Monasterio Gran Reserva, SPA	-	-	54
263 Bordeaux, Château, Argadens Supérieur, FRA	-	-	65
272 Meritage, Moon Curser VQA, BC	-	-	56
270 Meritage, See Ya Later Ranch Ping VQA, BC	-	-	62
286 Meritage, Black Hills Nota Bene VQA, BC	-	-	150

	6oz	9oz	Bottle
130 Pinot Grigio, Montalto, ITA	9¾	14¼	40
132 Pinot Gris, Sandhill VQA, Okanagan, BC	10½	15½	45
134 Pinot Gris, Burrowing Owl VQA, BC	-	-	52
142 Sauv Blanc, Matua Valley, NZL	-	-	48
144 Sauv Blanc, Whitehaven, NZL	12½	18½	54
150 Chardonnay, Jackson-Triggs, CAN	8	11¾	-
152 Chardonnay, CedarCreek VQA, BC	-	-	46
156 Chardonnay, La Crema, Sonoma, USA	-	-	75

	6oz	9oz	Bottle
290 Shiraz, 19 Crimes, AUS	12	17¾	52
292 Shiraz, Layer Cake, AUS	-	-	65
296 Syrah, Kanazawa Raku, Okanagan, BC	-	-	75
300 Cab Sauv, Montalto, ITA	9¾	14¼	40
304 Cab Sauv, Buried Hope, California	12¾	18¾	55
310 Cab Sauv, Liberty School, USA	15	22¼	64
314 Cab Sauv, Rodney Strong, Sonoma, USA	-	-	65
312 Cab Sauv, Black Sage Vineyard VQA, BC	-	-	68
316 Cab Sauv, First Press, Napa, USA	17¾	26¼	76
318 Cab Sauv, Edge, USA	-	-	92
320 Cab Sauv, Stags' Leap, Napa, USA	-	-	140
324 Cab Sauv, Caymus, Napa, USA	-	-	185
322 Cab Sauv, Cakebread Cellars, Napa, USA	-	-	205
326 Cab Sauv, Silver Oak, Alexander Valley, USA	-	-	215
340 Amarone, Zenato Classico, ITA	-	-	115
344 Barolo, Mauro Molino, ITA	-	-	120
342 Brunello di Montalcino, Pian Delle Vigne, ITA	-	-	165
350 Malbec, Cuma Organic, ARG	10	14¾	41
354 Malbec, Finca La Linda, ARG	-	-	52¾
352 Malbec, Kaiken Reserva, ARG	-	-	57