

## FRESHLY SQUEEZED

Grapefruit Soda fresh squeezed grapefruit juice, grapefruit simple syrup, soda	4.75
Lemonade house-made with fresh squeezed lemons	4.75

## STARTERS

Feature Soup	8.95
French Onion Soup	10.95
Onion Rings <b>V</b>	9.95
Caesar Salad croutons, Grana Padano	9.95
Chicken Wings hot or salt & pepper	15.95
Steak Bites sweet Dijon bbq dip, horseradish aioli	17.95
Vegetable Tempura <b>V</b> broccolini, squash & mushrooms, togarashi mayo, tamari lime vinaigrette	10.95
Crab Cakes basil aioli	15.95
Ahi Tuna Tataki <b>GC</b> chilies, edamame, togarashi mayo, tamari lime vinaigrette	16.95
Escargot Stuffed Mushrooms drenched in garlic & parsley butter, with Asiago cheese	12.95
Chili Garlic Shrimp white wine & brandy, warm ciabatta	14.95
Lobster, Scallop & Gorgonzola Dip roasted tomato sauce, crostini	17.95

## COFFEE & TEA

Coffee	3.95
Tea	3.95
Espresso	4.50
Cappuccino	5.50
Latte	5.50

## GREENS

Blue Cheese Wedge Salad <b>GC</b> iceberg wedge, crumbled bacon, blue cheese dressing		11.95
Chicken Caesar Salad croutons, crumbled bacon, Grana Padano		17.95
Chop Salad bacon, boiled egg, aged white cheddar, avocado, tomatoes, lemon vinaigrette	Chicken <b>GC</b> Steak	19.95 22.95
Tuna Salad <b>GC</b> seared rare ahi tuna, arugula & quinoa, edamame, miso dressing		21.95
Avocado Super Bowl <b>GC</b> fresh vegetables, quinoa, baby kale, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette Vegan or soy protein available upon request <b>V</b>	Chicken Salmon	19.95 22.95

## STEAK & FRITES

Served with French fries & arugula  
Substitute sweet potato fries, onion rings or  
soup for 3.50

Steak Sandwich top sirloin, beefsteak tomatoes, crispy onion rings	7 oz	25.95
Prime Rib horseradish & au jus	8 oz	26.95
Top Sirloin	7 oz	25.95
Filet Mignon	7 oz	36.95
Centre Cut New York	11 oz	36.95
Smoked Rib Eye	13 oz	39.95

**GC** Ask your server how we can make your  
steak gluten conscious

**chop**  
STEAKHOUSE BAR

# LUNCH

## HANDHELDS

Served with a choice of French fries, Caesar  
salad or artisan greens

Substitute sweet potato fries, onion rings or  
soup for 3.50

Care Bakery gluten-free, vegan bun, add 2.00

Prime Beef Dip slow roasted prime rib, French baguette, horseradish, au jus	19.95
Chicken Avocado BLT bacon, arugula, tomatoes, basil aioli, rustic ciabatta	16.95
Nashville Chicken Sandwich buttermilk fried chicken, aged white cheddar, mayo, sweet & spicy sauce, quick dill pickles	17.95
Lunch Combo ½ Chicken Avocado BLT or ½ Prime Beef Dip + choice of side	15.75
Beyond Meat Burger <b>V</b> plant based patty, aged white cheddar, special sauce, sautéed mushrooms, toasted brioche bun	17.95

The Chop Burger 100% Canadian fresh ground chuck, aged white cheddar, bacon, special sauce, toasted brioche bun	18.95
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## 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.



## 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

## 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

If you prefer a varietal not listed here please ask your server for the full wine list or visit chop.ca

Share the good times!

   @chopsteakhouse

## WINE

	6oz	9oz	Bottle
160 Bianco, Pieno Sud, ITA Chop's Exclusive Steakhouse White	9¼	13½	39
110 Moscato, Jacob's Creek, AUS	9	13¼	38
122 Riesling, Tawse VQA, CAN	10½	15½	44½
130 Pinot Grigio, Montalto, ITA	9¾	14¼	40
134 Pinot Grigio, Masi Masianco, ITA	12	17¾	51
144 Sauv Blanc, Whitehaven, NZL	13	19¼	56
150 Chardonnay, Jackson-Triggs, CAN	8	11¾	-
154 Chardonnay, Cave Spring VQA, CAN	12½	18½	54
375 Rosso, Pieno Sud, ITA Chop's Exclusive Steakhouse Red	9¼	13½	39
201 Pinot Noir, Long Barn, California, USA	12	17¾	50¾
210 Ripasso, Folonari DOCG, ITA	13	19¼	55½
240 Merlot, Jackson Triggs, CAN	8	11¾	-
250 Zin, Pepperwood Grove Old Vine, USA	10¼	15	44
272 Shiraz, 19 Crimes, AUS	12¾	18¾	55
302 Cab Sauv, Montalto, ITA	9¾	14¼	40
313 Cab Sauv, Black Oak, California, USA	13½	20	57¼
320 Cab Sauv, Lander-Jenkins, USA	15¼	22½	66
350 Malbec, Marcus James, ARG	9¾	14¼	40
360 Malbec, Canciller Reserva, ARG	14¾	21¾	62

## DRAFT 16oz

Big Life Amber, BC	8¾	Belgian Moon, USA	8¾
Big Life Euro, BC	8¾	Goose Island IPA, USA	8¾
Mill St. Organic, ON	8¾	Creemore Springs, ON	8¾
Coors Light, CAN	8¼	Stella Artois, BEL (50cl)	9¾

## BOTTLES & TINS 330ml - 500ml

Steam Whistle, ON	7¾	Guinness, IRL	8¾
Molson Canadian, CAN	7	Strongbow Cider, UK	8½
Coors Original, USA	7¾	Daura Damm, SPA Gluten Free	7½
Corona, MEX	8	Heineken 00, NLD Non - Alcoholic	6½
Peroni, ITA	8		
Heineken, NLD	8		