

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	9.95
French Onion Soup	10.95
Onion Rings V	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 V broccolini, squash & mushrooms, togarashi mayo, tamari lime vinaigrette	11.95
Crab Cakes basil aioli	15.95
Ahi Tuna Tataki GC 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	15.95
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 GC iceberg wedge, crumbled bacon, blue cheese dressing		11.95
Chicken Caesar Salad croutons, crumbled bacon, Grana Padano		18.95
Chop Salad bacon, boiled egg, aged white cheddar, avocado, tomatoes, lemon vinaigrette	Chicken GC Steak	20.95 23.95
Tuna Salad GC seared rare ahi tuna, arugula & quinoa, edamame, miso dressing		22.95
Avocado Super Bowl GC fresh vegetables, quinoa, baby kale, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette Vegan or soy protein available upon request V	Chicken Salmon	20.95 23.95

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	26.95
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	17.95
Nashville Chicken Sandwich buttermilk fried chicken, aged white cheddar, mayo, sweet & spicy sauce, quick dill pickles	18.95
Lunch Combo ½ Chicken Avocado BLT or ½ Prime Beef Dip + choice of side	15.75
Beyond Meat Burger V 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	19.95
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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

taxes not included

WINE

	6oz	9oz	Bottle
160 Bianco, Pieno Sud, ITA Chop's Exclusive Steakhouse White	9	13¼	38
121 Dry Rosé, Culmina R&D VQA, BC	11¾	17¼	49½
122 Riesling, See Ya Later Ranch VQA, BC	10	14¾	41¾
130 Pinot Grigio, Montalto, ITA	9¾	14¼	40
132 Pinot Gris, Sandhill VQA, BC	10½	15½	45
144 Sauv Blanc, Whitehaven, NZL	12½	18½	54
150 Chardonnay, Jackson-Triggs, CAN	8	11¾	-
375 Rosso, Pieno Sud, ITA Chop's Exclusive Steakhouse Red	9	13¼	38
200 Pinot Noir, Cassini Cellars, BC	11½	16¾	49
230 Cab Franc, Tinhorn Creek VQA, BC	14	20¾	60
240 Merlot, Jackson Triggs, CAN	8	11¾	-
253 Meritage, Culmina R&D VQA, BC	15½	23	66½
290 Shiraz, 19 Crimes, AUS	12	17¾	52
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
316 Cab Sauv, First Press, Napa, USA	17¾	26¼	76
350 Malbec, Cuma Organic, ARG	10	14¾	41

DRAFT 16oz

Big Life Amber, BC	8¾	Stanley Park IPA, BC	8¾
Big Life Euro, BC	8¾	Granville Island Rotating Tap, BC	8¾
Coors Organic, CAN	8¼	Belgian Moon, USA	8¾
Stanley Park Pale Ale, BC	8¾	Stella Artois, BEL (50cl)	9¾

BOTTLES & TINS 330ml - 500ml

Molson Canadian, CAN	7	Erdinger Dunkel, DEU	9½
Coors Original, USA	7¾	Strongbow Cider, UK	8½
Corona, MEX	8	Whistler Brewing Forager, BC Gluten Free	8
Peroni, ITA	8	Heineken 00, NLD Non - Alcoholic	6½
Heineken, NLD	8		
Guinness, IRL	9¾		