

APPETIZERS

Onion Rings **V**
served with basil aioli 9.95

Chicken Wings
hot or salt & pepper, served with blue cheese dip 16.50

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 **GC**
daikon radish, chilies, edamame, togarashi mayo & tamari lime vinaigrette 16.95

Vegetable Tempura **V**
broccolini, squash & mushrooms, in a light crispy batter, with togarashi mayo 11.95

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

STARTER SOUP & SALADS

Caesar Salad
croutons, Grana Padano 9.95

Artisan Greens **V** **GC**
avocado lime vinaigrette 9.95

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

Feature Soup
ask about today's creation 8.95

ENTRÉE SALADS

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

Avocado Super Bowl **GC**
fresh vegetables, artisan greens, quinoa, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette
Chicken 21.95 Salmon 22.95 Vegan or soy protein available upon request **V**

Caesar Salad
croutons, crumbled bacon, Grana Padano 13.00
Add chicken for 6.95 Add salmon for 7.95 Add prawns for 11.95

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 **GC** 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 **V** **GC** 6.50 Seared Scallops **GC** 11.95

Garlic Shrimp **GC** 11.95 Oscar Topper 12.95

ENTRÉES

Miso Glazed Salmon **GC**
served with wild rice pilaf & fresh seasonal vegetables 33.95

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

Oven Roasted Chicken
with basil lemon pan jus, served with wild rice pilaf & fresh seasonal vegetables 28.95

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

Chicken Avocado BLT
bacon, arugula, tomatoes, basil aioli, rustic ciabatta, served with French fries 18.50

Prime Beef Dip
slow roasted prime rib, French baguette, horseradish, au jus, served with French fries 19.95

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

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

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

V Vegetarian menu item

GC 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

Smoked Old Fashioned (2oz)
Lot No. 40 rye whisky, Angostura & orange bitters, Demerara, smoked to order with Canadian cedar 14½

Negroni (2¼oz)
Beefeater gin, Cinzano, Campari 13½

Whiskey Smash (2oz)
Bulleit bourbon, pineapple juice & syrup, lemon juice, fresh mint 13

Chop Caesar (1oz)
Valentina hot sauce, pepperoni, dill pickle 9½

Dirty Martini (2oz)
Tito's hand-made vodka, dry vermouth, olive brine, house-made blue cheese olives 14

Blood Orange Knickerbocker (2oz)
Flor de Cana 7yr rum, triple sec, blood orange purée, fresh lemon juice 12½

Aperol Spritz (2oz)
Aperol, prosecco, soda 12

DRAFT 16oz

Big Life Amber, BC 8¾

Big Life Euro, BC 8¾

Coors Light, CAN 8¼

Belgian Moon, USA 9

Goose Island IPA, USA 9

Stella Artois, BEL (50cl) 9¾

MODERN 1oz

Moscow Mule on Tap
vodka, fresh lime, Muddlers ginger beer 9½

Hendrick's Gin & Tonic
Hendrick's gin, fresh shaved cucumber, pressed lemon & lime 10½

Fresh Squeezed Greyhound
fresh squeezed grapefruit juice, grapefruit infused vodka, sparkling water 9¼

Pink Lemonade
raspberry liqueur, Limoncello, house-made lemonade, soda, raspberry sorbet 9

Sparkling Bellini
prosecco, white peach purée, Chambord Royale, over ice 8¾

Mix, mingle & raise some spirits.

BOTTLES 330ml - 500ml

Paddock Wood IPA, SK 7¾

Original 16 Pale Ale, SK 7¾

Big Rock Traditional, AB 7¾

Molson Canadian, CAN 7¼

Coors Original, USA 7¾

Corona, Mexico 8¼

Peroni, ITA 8¼

Heineken, HOL 8¼

Guinness, IRL 9

Strongbow Cider, UK 8¾

Daura Damm, SPA
Gluten Free 7½

Heineken 00, NLD
Non - Alcoholic 6½

WHITE WINE

	6oz	9oz	Bottle
160 Bianco, Pieno Sud, ITA Chop's Exclusive Steakhouse White	9	13¼	38
100 Cava, Codorniu Brut, SPA (200 ml)	11	-	-
101 Prosecco, Mionetto Treviso Brut, ITA	-	-	48
102 Prosecco, Martini Dry, ITA (5oz)	6	-	-
105 Champagne, Veuve Clicquot, FRA	-	-	139
110 Moscato, Jacob's Creek, AUS	9¼	13½	39½
112 White Zin, Beringer, USA	8¼	12	34¾

RED WINE

	6oz	9oz	Bottle
375 Rosso, Pieno Sud, ITA Chop's Exclusive Steakhouse Red	9	13¼	38
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

	6oz	9oz	Bottle
122 Dry Riesling, Dr. Loosen, DEU	-	-	45
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

	6oz	9oz	Bottle
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	12	18	52½
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