

FRESHLY SQUEEZED

Grapefruit Soda

fresh 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 9.95

Onion Rings  9.95

Vegetable Tempura 

broccolini, carrot, asparagus, wasabi aioli & citrus soy 9.95

Fire Roasted Chicken Wings

Parmesan bacon, hot or bourbon glaze
8pc 13.95 12pc 17.95

Beef Carpaccio

capers, arugula, lemon truffle aioli, extra virgin olive oil & shaved Grana Padano 18.95

Prime Rib Yorkies

horseradish aioli, au jus, crispy onions 15.95

Pulled Chicken Tacos

house-smoked pulled chicken, fresh guacamole, crumbled feta 11.95

Steak Bites

sweet Dijon bbq dip, horseradish aioli 16.95

Crab Cakes

chipotle lime aioli 14.95

Ahi Tuna Tataki

wasabi aioli, soy garlic lime vinaigrette 16.95

Escargot Stuffed Mushrooms 11.95

Chili Garlic Prawns

sautéed prawns, white wine & brandy, warm ciabatta, caramelized lemon 15.95

Lobster, Scallop & Gorgonzola Dip

with mushrooms, served with focaccia crostini 17.95

SANDWICHES

All of our sandwiches are served with a choice of Chop cut fries, caesar salad or artisan greens.

Substitute sweet potato fries, onion rings or soup for 2.95

Prime Beef Dip

slow roasted prime rib, horseradish aioli on a french baguette, au jus 18.95

Steak Sandwich

6 oz top sirloin, tomatoes, arugula, crispy onions 22.95

Chicken Avocado BLT

grilled chicken, double smoked bacon, basil aioli, arugula, basil marinated tomatoes on a rustic ciabatta 17.95

Nashville Chicken Sandwich

buttermilk fried chicken, smoked cheddar, sweet & spicy hot sauce, quick dill pickles 16.95

Lunch Combo

½ Chicken Avocado BLT **or** ½ Prime Beef Dip, with choice of one side 14.95

BURGERS

Our beef & veggie burgers come topped with the classic “LTO” - lettuce, tomato & onion. Served on a toasted brioche bun unless otherwise indicated, with a choice of Chop cut fries, caesar salad or artisan greens.

Hand-Pressed Burger

100% Canadian fresh ground chuck, tomato jam & Dijon mayo 15.95

The Chop Burger

100% Canadian fresh ground chuck, smoked white cheddar, bacon, tomato jam & Dijon mayo 18.95

Grilled Veggie Burger 


smoked white cheddar, sautéed mushrooms, stewed red peppers, arugula & truffle aioli 16.95

Blackened Haddock Burger

house-made tartar sauce, pickled onions & slaw 17.95

Gluten-free bun available, add 1.50

 Vegetarian menu item.

 Gluten Conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

SALADS

Avocado Super Bowl  

served warm, with fresh vegetables, quinoa, baby kale, apple lemon vinaigrette, crunchy chickpeas, candied pumpkin seeds

Chicken 19.95 Salmon 21.95

Blue Cheese Wedge Salad 


iceberg wedge, crumbled bacon & blue cheese dressing 10.95

Chicken Caesar Salad

house-baked focaccia croutons, bacon, Grana Padano 17.95

Chop Salad

bacon, medium boiled eggs, herbed goat cheese, avocado, basil, tomatoes, red wine vinaigrette

Chicken  19.95 Steak 22.95

Tuna Salad

lightly seared ahi tuna, arugula & quinoa, miso dressing, wasabi-avocado purée 21.95

Soy protein option available upon request

LUNCH FAVOURITES

Tomato Basil Linguine 

capers, fresh chillies, lightly smoked tomato sauce 17.95

Add chicken for 5.95 Add prawns for 9.95 Vegan upon request

Prime Rib & Frites

lunch size, fresh horseradish, au jus 7 oz 23.95

Oven Roasted Chicken

free-run chicken, wild rice pilaf, seasonal vegetables 26.95

Slow Baked Salmon 

butternut squash purée & arugula pesto, served with herb quinoa, seasonal vegetables 31.95

Maple Bourbon Haddock

blackened & seared in maple bourbon butter, wild rice pilaf, seasonal vegetables 27.95

STEAKS


All of our steak entrées include a choice of mashed potatoes, wild rice pilaf, baked potato, Chop cut fries or fresh seasonal vegetables.

Top Sirloin  7 oz 27.95

Teriyaki Top Sirloin 7 oz 29.95

Filet Mignon

with a red wine reduction 6 oz 37.95

Smoked Rib Eye 

house-smoked with alder, apple & hickory 14 oz 44.95

New York Striploin  12 oz 37.95

We select from **PREMIUM CUTS** to ensure **SUPERIOR MARBLING**



• Not all ingredients are listed. **Please speak directly to a manager if your allergy is severe.**

Executive Chef, Stephen Clark