

## 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 16.95

**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 15.95

**Escargot Stuffed Mushrooms** 11.95

**Chili Garlic Prawns**

sautéed prawns, white wine & brandy, warm ciabatta, caramelized lemon 14.95

**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 16.75

**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 21.95

**Tuna Salad**

lightly seared ahi tuna, arugula & quinoa, miso dressing, wasabi-avocado purée 19.95

Soy protein option available upon request

## LUNCH FAVOURITES

**Tomato Basil Linguine** 

capers, fresh chilies, 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 26.95

**Teriyaki Top Sirloin** 7 oz 29.95

**Filet Mignon**

petite filet with a red wine reduction 6 oz 37.95

**Smoked Rib Eye** 

house-smoked with alder, apple & hickory 14 oz 43.95

**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