

ROOM SERVICE

Monday - Sunday from 11:00 a.m. to 11:00 p.m.

Prices & availability subject to change without notice. Taxes not included.
\$5 delivery fee & 18% gratuity will be added to all in-room dining orders.

To order, please dial 4033 on your in-room telephone.

BREAKFAST

Breakfast available daily from 6 a.m. to 11:00 a.m.

Yogurt & Granola Parfait 
with fresh fruit & almonds 12.50

Two Eggs with Style
two eggs any style, sausage or bacon,
breakfast potatoes, toast & fresh fruit 15.95

Artisan Bagel with Smoked Salmon
crushed avocado, boiled egg, capers &
cream cheese 14.95

Bacon & Aged White Cheddar Omelette
with breakfast potatoes, toast &
fresh fruit 16.95

Eggs Benedict
two poached eggs with bacon & house-made
hollandaise on a toasted english muffin with
breakfast potatoes & fresh fruit 17.50

APPETIZERS

Chili Garlic Shrimp
sautéed shrimp in white wine & brandy,
served with warm ciabatta 16.95

Chicken Wings
hot or salt & pepper, served with
blue cheese dip 16.95

Onion Rings 
served with basil aioli 9.95

Steak Bites
marinated bites of steak, served with sweet
Dijon bbq dip & horseradish aioli 17.95


Crab Cakes
served with basil aioli 16.95

Ahi Tuna Tataki 
daikon radish, chilies, edamame, togarashi
mayo, & tamari lime vinaigrette 17.95

SOUP & SALADS

Feature Soup
ask your server about today's creation 9.95


French Onion Soup
caramelized onion & crostini, baked with
a Swiss & Asiago cheese crust 10.95

Blue Cheese Wedge Salad 
iceberg wedge, crumbled bacon &
blue cheese dressing 12.95

Caesar Salad
croutons, Grana Padano 9.95

Add a grilled chicken breast 6.50

 Vegetarian menu item.

 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.**

STEAKS Ask your server how we can make your steak gluten conscious

Served with fresh seasonal vegetables, plus your choice of side.

Choose your favourite cut:

Top Sirloin 7 oz 29.95

Filet Mignon 8 oz 46.95

Centre Cut New York 12 oz 42.95

Smoked Rib Eye 14 oz 46.95

Add a steak topper for 3

Chimichurri

Blue Cheese

Peppercorn Sauce

Roasted Garlic & Shallots

PRIME RIB

Our fresh Canadian prime rib is rubbed with rock salt, cracked pepper & fresh herbs then slow roasted to retain moisture & maximum tenderness. Finished in an 1800°F infrared grill to intensify the flavour & create a perfect crust, our prime rib will melt in your mouth. Served with horseradish & au jus, fresh seasonal vegetables, plus your choice of side.

10 oz 35.95

14 oz 39.95

SIDES

French Fries 

Yukon Gold Mashed Potatoes  

Wild Rice Pilaf 

Loaded Baked Potato 

SEAFOOD

Shrimp Linguine
fresh torn basil with capers & chilies, in a
lightly smoked tomato sauce 29.95

Miso Glazed Salmon 
Jail Island salmon, served with wild rice pilaf
& fresh seasonal vegetables 34.95

FAVOURITES

Chop Salad
bacon, boiled eggs, aged white cheddar,
avocado, basil, tomatoes & fresh greens, red
wine vinaigrette
Chicken  20.95 Steak 23.95

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

Tuna Salad 
seared rare ahi tuna, arugula & quinoa,
edamame, miso dressing 22.95

The Chop Burger
100% Canadian ground chuck, aged white
cheddar, bacon, special sauce on a
toasted brioche bun, served with
French fries 19.95
Gluten-free, vegan bun, add 2.00



DESSERTS

Crème Brûlée 
vanilla custard under caramelized sugar 8

Flourless Chocolate Torte 
amaretto mousse filling, chocolate ganache &
vanilla anglaise 9.50

**New York Cheesecake with
Seasonal Fruit**
slow baked & infused with ice wine
& ginger 9.50

LATE NIGHT Monday - Sunday from 11:00 a.m. to 6 a.m.

Avocado Super Bowl ^{GC}

fresh vegetables, artisan greens, quinoa, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette

Vegan or soy protein available upon request ^V

Chicken 20.95 Salmon 23.95

Chicken Wings

hot or salt & pepper, served with blue cheese dip 16.95

Steak Bites

marinated bites of steak, with sweet Dijon bbq dip & horseradish aioli 17.95

Oven Roasted Chicken

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

Ahi Tuna Tataki

daikon radish, chilies, edamame, togarashi mayo, & tamari lime vinaigrette 17.95

Shrimp Linguine

fresh torn basil with capers & chilies, in a lightly smoked tomato sauce 29.95

Miso Glazed Salmon ^{GC}

Jail Island salmon, served with wild rice pilaf & fresh seasonal vegetables 34.95

Steak & Frites 12 oz

12 oz Centre Cut New York, served with French Fries & arugula salad 38.95

Caesar Salad

croutons, Grana Padano 9.95

Add a grilled chicken breast 6.50

The Chop Burger

100% Canadian ground chuck, aged white cheddar, bacon, special sauce on a toasted brioche bun, served with French fries 19.95

Care Bakery gluten-free, vegan bun, add 2.00

Beyond Meat Burger ^V

plant based patty, aged white cheddar, special sauce, sautéed mushrooms, toasted brioche bun 17.95

chop
STEAKHOUSE BAR

today's steakhouse

Chop is proud to offer an extensive wine list. If you prefer a varietal not listed here, please visit chop.ca for our full wine offering. We also have a wonderful selection of cocktails & bottled beers.

RED WINE

Pinot Noir, Seven Terraces, NZL
12 (6 oz) | 52 (btl)

Merlot, Beringer California Collection,
USA 8¾ (6 oz) | 37¼ (btl)

Cab Sauv, Liberty School,
Paso Robles, USA 13 (6 oz) | 56 (btl)

Malbec, Michel Torino Cuma *Organic*, ARG
9½ (6 oz) | 39¾ (btl)

Shiraz, 19 Crimes, AUS
11¾ (6 oz) | 49¾ (btl)

Bordeaux, Chateau La Maroutine, FRA 46 (btl)

WHITE WINE & SPARKLING

Pinot Gris, Mission Hill Estate Series VQA,
Okanagan, BC 11¼ (6 oz) | 48¼ (btl)

Chardonnay, Emiliana Winemaker's
Selection *Organic*, CHI 12 (6 oz) | 52 (btl)

Sauv Blanc, Matua Valley
Hawke's Bay, NZL 40 (btl)

Cava, Codorníu Brut, SPA 11½ (200 ml)

Prosecco, Mionetto Treviso Brut, ITA 48 (btl)

Champagne, Veuve Clicquot, FRA 145 (btl)

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