

Join us for **LUNCH** & enjoy your choice of one entrée & dessert **\$25 per person.**

Excluding taxes & gratuity.

APPETIZERS

Add a selection of appetizers for the table \$10 per person

ENTRÉES

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

Chop Salad ^{GC}

bacon, egg, blue cheese, avocado, basil, tomatoes, lemon vinaigrette
Choose between chicken, steak, or grilled tofu

The Chop Burger

100% Canadian fresh ground chuck, aged cheddar, bacon, toasted brioche bun

Beyond Meat Burger ^V

aged cheddar, mushrooms, toasted brioche bun

Prime Beef Dip

slow roasted prime rib, French baguette, horseradish, au jus

Nashville Chicken Sandwich

buttermilk fried, aged cheddar, mayo, sweet & spicy sauce, quick dill pickles

DESSERT ^V

Mini Flourless Chocolate Torte ^{GC}

Amaretto mousse, chocolate ganache & vanilla anglaise

Substitutions will be honoured for allergies and dietary restrictions.

^V Vegetarian menu item. Grilled Tofu option available upon request

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

- Chef may substitute any item without notice. Not all ingredients are listed. **Please speak directly to a manager if your allergy is severe.**

Join us for **LUNCH** & enjoy your choice of one starter, one entrée & dessert **\$35 per person.**

Excluding taxes & gratuity.

STARTERS

Feature Soup

ask your server about today's creation

APPETIZERS

Add a selection of appetizers for the table \$10 per person

ENTRÉES

All our sandwiches are served with a choice of French fries, caesar salad or artisan greens, unless otherwise indicated.

Avocado Super Bowl ^{GC}

fresh greens, cauliflower rice, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette

Choose between chicken, tuna, or grilled tofu

The Chop Burger

100% Canadian fresh ground chuck, aged cheddar, bacon, toasted brioche bun

Chicken Avocado BLT

bacon, arugula, tomatoes, basil aioli, rustic ciabatta

Prime Rib & Frites

8 oz, slow roasted with rock salt, cracked pepper & fresh herbs with horseradish & au jus, served with French fries

Top Sirloin & Frites

7 oz top sirloin, served with French fries

DESSERT ^V

Mini New York Cheesecake with Seasonal Fruit

slow baked & infused with ice wine & ginger

Mini Flourless Chocolate Torte ^{GC}

Amaretto mousse, chocolate ganache & vanilla anglaise

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Join us for **DINNER** & enjoy your choice of one starter, one entrée & dessert **\$49 per person.**

Coffee, tea and dinner bread included. Excluding taxes & gratuity.

STARTERS

Feature Soup

ask your server about today's creation

APPETIZERS

Add a selection of appetizers for the table \$10 per person

ENTRÉES

Steak & prime rib served with fresh seasonal vegetables, plus your choice of Yukon gold mashed potatoes, wild rice pilaf, loaded baked potato or French fries.

Prime Rib

8 oz, slow roasted fresh prime rib rubbed with rock salt, cracked pepper & fresh herbs, with horseradish & au jus

Top Sirloin

7 oz, finished with house garlic butter, topped with French sea salt, cracked pepper & chives

Grilled Tofu Steak **V** **GC**

miso glazed, cauliflower rice, fresh seasonal vegetables

Miso Glazed Salmon

wild rice pilaf, fresh seasonal vegetables

Oven Roasted Chicken

basil lemon pan jus, wild rice pilaf, fresh seasonal vegetables

DESSERT **V**

Mini Flourless Chocolate Torte **GC**

Amaretto mousse, chocolate ganache & vanilla anglaise

Substitutions will be honoured for allergies and dietary restrictions.

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Join us for **DINNER** & enjoy your choice of one starter, one entrée & dessert **\$59 per person.**

Coffee, tea & dinner bread included. Excluding taxes & gratuity.

STARTERS

Feature Soup

ask your server about today's creation

APPETIZERS

Selection of appetizers for the table \$10 per person

ENTRÉES

Steak & prime rib served with fresh seasonal vegetables, plus your choice of Yukon gold mashed potatoes, wild rice pilaf, loaded baked potato or French fries.

Prime Rib

10 oz, slow roasted fresh prime rib rubbed with rock salt, cracked pepper & fresh herbs, with horseradish & au jus

Centre Cut NewYork Striploin

11 oz, finished with house garlic butter, topped with French sea salt, cracked pepper & chives

Grilled Tofu Steak **V** **GC**

miso glazed, cauliflower rice, fresh seasonal vegetables

Pistachio Crusted Cod

lemon tarragon cream, wild rice pilaf, fresh seasonal vegetables

Oven Roasted Chicken

basil lemon pan jus, wild rice pilaf, fresh seasonal vegetables

DESSERT **V**

Mini NewYork Cheesecake with Seasonal Fruit

slow baked & infused with ice wine & ginger

Mini Flourless Chocolate Torte **GC**

Amaretto mousse, chocolate ganache & vanilla anglaise

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Join us for **GROUP APPETIZERS** for **\$10 per person.**

\$10 per person appetizers available when ordering a lunch or dinner group menu.

Excluding taxes & gratuity.

APPETIZERS

Selection of appetizers for the table.

Steak Bites

golden mustard, horseradish aioli

Chili Garlic Shrimp

white wine & brandy, ciabatta

Furious Fries ^{GC}

porcini salt, hint of truffle, Grana Padano, rosemary, garlic

Vegetable Tempura ^V

togarashi mayo

Meatball in "Sunday Sauce"

100% Canadian beef, pistachio gremolata

Ahi Tuna Tataki ^{GC}

togarashi mayo & tamari lime vinaigrette

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