

## FRESHLY SQUEEZED

Grapefruit Soda fresh squeezed 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	10.95
Caesar Salad house-baked croutons, Grana Padano	9.95
Fire Roasted Chicken Wings 8 pc hot or bourbon glaze 12 pc	14.50 17.95
Steak Bites sweet Dijon bbq dip, horseradish aioli	16.95
Beef Carpaccio seared tenderloin, capers, lemon truffle aioli, Grana Padano	18.95
Vegetable Tempura <b>V</b> broccolini, squash & mushrooms, wasabi aioli, citrus soy	10.95
Crab Cakes chipotle lime aioli	15.95
Ahi Tuna Tataki fresh chilies, edamame, soy garlic lime vinaigrette	16.95
Escargot Stuffed Mushrooms drenched in garlic & parsley butter with Asiago cheese	11.95
Chili Garlic Shrimp white wine & brandy, warm ciabatta	14.95
Lobster, Scallop & Gorgonzola Dip mushrooms & roasted tomato sauce, crostini	17.95

## LUNCH PLATES

Tomato Basil Linguine <b>V</b> capers, fresh chilies, lightly smoked tomato sauce Vegan upon request Add chicken for 6.50	17.95
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## GREENS

Blue Cheese Wedge Salad <b>GC</b> iceberg wedge, crumbled bacon, blue cheese dressing	11.95
Chicken Caesar Salad house-baked croutons, crumbled bacon, Grana Padano	17.95
Chop Salad bacon, medium boiled eggs, herbed goat cheese, avocado, tomatoes, red wine vinaigrette	Chicken <b>GC</b> 19.95 Steak 22.95
Tuna Salad seared rare ahi tuna, arugula & quinoa, miso dressing, wasabi-avocado purée	21.95
Avocado Super Bowl <b>GC</b> fresh vegetables, quinoa, baby kale, crispy chickpeas, candied pumpkin seeds Vegan or soy protein available upon request <b>V</b>	Chicken 19.95 Salmon 22.95

## STEAK & FRITES

Served with hand-cut Russet fries & arugula  
Substitute sweet potato fries, onion rings or  
soup for 3.50

Steak Sandwich top sirloin, beefsteak tomatoes, crispy onions	7 oz	24.95
Prime Rib horseradish & au jus	8 oz	24.95
Top Sirloin <b>GC</b>	7 oz	24.95
Teriyaki Top Sirloin	7 oz	26.95
Filet Mignon with a red wine reduction	6 oz	34.95
New York Striploin <b>GC</b>	12 oz	35.95

Oven Roasted Chicken free-run chicken, basil lemon pan jus, wild rice pilaf, arugula	23.95
Slow Baked Miso Salmon butternut squash purée, herb quinoa, arugula	29.95

chop  
STEAKHOUSE BAR

# LUNCH

## HANDHELDS

Served with a choice of hand-cut Russet fries,  
caesar salad or artisan greens

Substitute sweet potato fries, onion rings or  
soup for 3.50

Prime Beef Dip slow roasted prime rib, french baguette, horseradish, au jus	19.95
Chicken Avocado BLT bacon, arugula, tomatoes, basil aioli, rustic ciabatta	16.95
Nashville Chicken Sandwich buttermilk fried chicken, aged white cheddar, mayo, sweet & spicy sauce, quick dill pickles	17.95
Lunch Combo ½ Chicken Avocado BLT or ½ Prime Beef Dip + choice of side	14.95
The Chop Burger 100% Canadian fresh ground chuck, aged white cheddar, bacon, Dijon mayo, tomato jam, toasted brioche bun	18.95
Veggie Burger <b>V</b> aged white cheddar, sautéed mushrooms, stewed red peppers, arugula, basil aioli, toasted brioche bun	16.95

Gluten-free bun, add 1.75

## TASTE WITHOUT COMPROMISE

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. Our steaks are sustainably sourced  
from Canadian ranchers. Always fresh with only the  
choicest cuts of premium beef making the grade.

