

Join us for **LUNCH** & enjoy your choice of one entrée & dessert for **\$21 per person.**

Excluding taxes & gratuity.

ENTRÉES

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

Chop Salad with Chicken (GC)

grilled chicken, bacon, medium boiled eggs, herbed goat cheese, avocado, basil, tomatoes & fresh greens, dressed in red wine vinaigrette

The Chop Burger

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

Grilled Veggie Burger (V)

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

Prime Beef Dip

slow roasted prime rib on french baguette with horseradish & au jus

Steak Sandwich

7 oz top sirloin, tomatoes, arugula, crispy onions

Blackened Haddock Burger

house-made tartar sauce, pickled onions & slaw

DESSERT (V)

Mini Crème Brulée (GC)

vanilla custard under caramelized sugar

Mini Fallen Chocolate Soufflé Cake (GC)

with mascarpone mousse & fresh vanilla anglaise

(V) Vegetarian menu item. Soy protein 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, plus dessert for **\$29 per person.**

Excluding taxes & gratuity.

STARTERS

Caesar Salad

house-baked focaccia croutons, Grana Padano

Artisan Greens **V** **GC**

with basil honey-lime vinaigrette

Feature Soup

ask your server for today's creation

ENTRÉES

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

Chop Salad with Chicken **GC**

grilled chicken, bacon, medium boiled eggs, herbed goat cheese, avocado, basil, tomatoes & fresh greens, dressed in red wine vinaigrette

The Chop Burger

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

Grilled Veggie Burger **V**

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

Prime Beef Dip

slow roasted prime rib on french baguette with horseradish & au jus

Steak Sandwich

7 oz top sirloin, tomatoes, arugula, crispy onions

Blackened Haddock Burger

house-made tartar sauce, pickled onions & slaw

DESSERT **V**

Mini Crème Brûlée **GC**

vanilla custard under caramelized sugar

Mini Fallen Chocolate Soufflé Cake **GC**

with mascarpone mousse & fresh vanilla anglaise

V Vegetarian menu item. Soy protein option available upon request

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Join us for **DINNER** & enjoy your choice of one starter & one entrée, plus dessert for **\$44 per person.**

Excluding taxes & gratuity.

STARTERS

Caesar Salad

house-baked focaccia croutons, Grana Padano

Artisan Greens **V** **GC**

with basil honey-lime vinaigrette

Feature Soup

ask your server for today's creation

ENTRÉES

Smoked Baby Back Ribs **GC**

half rack, served with mashed potatoes & fresh seasonal vegetables

Prime Rib

8 oz petite prime rib, slow roasted fresh prime rib rubbed with rock salt, cracked pepper & fresh herbs, with horseradish & au jus. Served with your choice of mashed potatoes, wild rice pilaf, baked potato, fries or fresh seasonal vegetables

Oven Roasted Free-Run Chicken

free-run chicken with basil lemon pan jus, served with wild rice pilaf & fresh seasonal vegetables

Maple Bourbon Haddock

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

Top Sirloin

7 oz, served with your choice of mashed potatoes, wild rice pilaf, baked potato, fries or fresh seasonal vegetables

DESSERT **V**

Fallen Chocolate Soufflé Cake **GC**

with mascarpone mousse & fresh vanilla anglaise

New York Cheesecake with Seasonal Compote

slow baked & infused with ice wine & ginger

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Join us for **DINNER** & enjoy your choice of one starter, one appetizer & one entrée, plus dessert for **\$52 per person**.
Excluding taxes & gratuity.

STARTERS

Caesar Salad

house-baked focaccia croutons, Grana Padano

Artisan Greens **V** **GC**

with basil honey-lime vinaigrette

Feature Soup

ask your server for today's creation

APPETIZERS

Crab Cakes

with a corn flake crust, served with chipotle lime aioli

Steak Bites

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

ENTRÉES

All steaks & prime rib are served with your choice of mashed potatoes, wild rice pilaf, baked potato, fries or fresh seasonal vegetables.

Prime Rib

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

Sirloin Oscar

7 oz top sirloin, shrimp, roasted peppers & sliced asparagus in a béarnaise sauce

Teriyaki Top Sirloin 7 oz

Slow Baked Salmon **GC**

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

Chicken & Ribs

cajun chicken & house-smoked baby back ribs, served with mashed potatoes & fresh seasonal vegetables

DESSERT **V**

Mini Crème Brulée **GC**

vanilla custard under caramelized sugar

Mini Fallen Chocolate Soufflé Cake **GC**

with mascarpone mousse & fresh vanilla anglaise

V Vegetarian menu item. Vegetarian & vegan options available upon request.

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