

APPETIZERS

Onion Rings **V**

served with basil aioli 9.95

Chicken Wings

hot or salt & pepper, served with blue cheese dip 15.95

Steak Bites

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

Crab Cakes

served with basil aioli 15.95

Ahi Tuna Tataki **GC**

daikon radish, chilies, edamame, togarashi mayo & tamari lime vinaigrette 16.95

Vegetable Tempura **V**

broccolini, squash & mushrooms, in a light crispy batter, with togarashi mayo 11.95

Chili Garlic Shrimp

sautéed shrimp in white wine & brandy, served with warm ciabatta 15.95

STARTER SOUP & SALADS

Caesar Salad

croutons, Grana Padano 9.95

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

with avocado lime vinaigrette 9.95

Blue Cheese Wedge Salad **GC**

iceberg wedge, crumbled bacon & blue cheese dressing 11.95

Feature Soup

ask about today's creation 9.95

ENTRÉE SALADS

Chop Salad

bacon, boiled egg, aged white cheddar, avocado, basil, tomatoes & fresh greens, lemon vinaigrette

Chicken **GC** 20.95 Steak 23.95

Avocado Super Bowl **GC**

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

Chicken 20.95 Salmon 23.95 *Vegan or soy protein available upon request* **V**

Caesar Salad

croutons, Grana Padano 11.95

Add chicken for 6.50 Add salmon for 7.95 Add prawns for 11.95

SOURCED FROM CANADIAN RANCHERS

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. Always fresh with only the choicest cuts of premium beef making the grade.



PRIME RIB

Rubbed with rock salt, cracked pepper & fresh herbs then slow roasted to retain moisture & maximum tenderness. Served with horseradish & au jus, fresh seasonal vegetables, plus your choice of Yukon gold mashed potatoes, wild rice pilaf, loaded baked potato or French fries.

10 oz 34.95 14 oz 39.95

STEAKS **GC** Ask us how we can make your steak gluten conscious.

Cooked in an 1800°F infrared grill to intensify the flavour & create a perfect crust, finished with Chop's custom spice blend.

Served with fresh seasonal vegetables, plus your choice of Yukon gold mashed potatoes, wild rice pilaf, loaded baked potato or French fries.

Choose your favourite cut:

Top Sirloin 7 oz 29.95

Filet Mignon 7 oz 39.95

Centre Cut New York 11 oz 39.95

Smoked Rib Eye 13 oz 45.95

Bone-In Rib Eye 20 oz 47.95

Add a steak topper for 3

Classic Béarnaise

Blue Cheese

Peppercorn Sauce

Chimichurri

Roasted Garlic & Shallots

CHOP EXPERIENCE | Add a starter soup or salad to any steak or prime rib entrée 7

GREAT WITH STEAKS

Sautéed Mushrooms **V** **GC** 6.50 Seared Scallops **GC** 11.95

Asparagus **V** **GC** 8.95 Oscar Topper 12.95

Garlic Shrimp **GC** 11.95

ENTRÉES

Miso Glazed Salmon **GC**

Jail Island salmon, served with wild rice pilaf & fresh seasonal vegetables 33.95

Seared Scallops **GC**

six scallops with Sicilian tomatoes & olives, served with wild rice pilaf & fresh seasonal vegetables 35.95

Oven Roasted Chicken

with basil lemon pan jus, served with wild rice pilaf & fresh seasonal vegetables 29.95

Baby Back Ribs **GC**

served with French fries & fresh seasonal vegetables

Full Rack 34.95 Half Rack 27.95

Chicken Avocado BLT

bacon, arugula, tomatoes, basil aioli, rustic ciabatta, served with French fries 17.95

Prime Beef Dip

slow roasted prime rib, French baguette, horseradish, au jus, served with French fries 19.95

Beyond Meat Burger **V**

plant based patty, aged white cheddar, special sauce, sautéed mushrooms, toasted brioche bun, served with French fries 17.95

The Chop Burger

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



Proudly serving Care Bakery gluten-free, vegan bun, add 2.00

PERFECTLY COOKED

Use our Doneness Guide to tell us just how you like it.

BLUE RARE

Bright red inside, seared on the outside

RARE

Bright red in centre, bright pink toward the outside

MEDIUM RARE

Bright pink throughout

MEDIUM

Light pink throughout

MEDIUM WELL

Light pink in the centre only

WELL DONE

No pink throughout

V Vegetarian menu item

GC 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