

# POOLSIDE DINNER SERIES

## POOLSIDE EXCLUSIVE COCKTAILS

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### Cherry Blossom Mojito (1oz)

white rum, Luxardo cherry liqueur, butterfly blossom tea, fresh yuzu, mint 9

### The Tony Mendez (2oz)

Olmeqa Altos tequila, maraschino liqueur, toasted rosemary, demerara, lemon, egg white 13

## APPETIZERS

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### Steak Tartare\*

hand-chopped Certified Angus Beef, served with crostini 18.95

### Ahi Tuna Tataki

togarashi mayo & tamari lime vinaigrette 16.95

### Crab Cakes

corn flake crusted, served with basil aioli 15.95

### Charity Bread with Whipped Brown Butter

for every order of Winnipeg rye bread purchased, we will give back to our community by donating one meal to our local food bank 2.00

## SALAD

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### Blue Cheese Wedge

crumbled bacon, blue cheese dressing 11.95

### Caesar Salad

croutons, Grana Padano 9.95

## ENTRÉE

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### Tomahawk for 2... or more 45 oz

bone-in rib eye, black pepper crusted, brandy peppercorn sauce, with roasted baby potatoes and broccolini 130.00

### Blue Cheese Filet 7 oz

served with seasonal vegetables, plus your choice of Yukon gold mashed potatoes, wild rice pilaf, loaded baked potato or French fries 42.95

### Peppercorn New York 11 oz

served with seasonal vegetables, plus your choice of Yukon gold mashed potatoes, wild rice pilaf, loaded baked potato or French fries 42.95

### Pistachio Crusted Cod

white wine herb sauce, served with wild rice pilaf & seasonal vegetables 32.95

### Oven Roasted Chicken

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

## GREAT WITH STEAKS

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Garlic Shrimp 11.95

Sautéed Mushrooms 6.50

Broccolini 9.95

Petite Atlantic Lobster Tails 19.95

brown butter, lemon, pistachio

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Taxes not included

# BEVERAGES

## OLD SCHOOL

**Smoked Old Fashioned (2oz)**  
Lot No. 40 rye whisky, Angostura & orange bitters, Demerara, smoked to order with Canadian cedar 14½

**Whiskey Smash (2oz)**  
Bulleit bourbon, pineapple juice & syrup, lemon juice, fresh mint 13

**Chop Caesar (1oz)**  
Valentina hot sauce, pepperoni, dill pickle 9½

**Classic Martini (2oz)**  
your choice of one of the world's best vodkas or gins 14

**Aperol Spritz (2oz)**  
Aperol, prosecco, soda 12

## DRAFT 16 OZ

Big Life Amber, BC	8¾
Big Life Euro, BC	8¾
Stanley Park Pale Ale, BC	9
Stanley Park IPA, BC	9
Belgian Moon, USA	9
Stella Artois, BEL (50 cl)	10

## WHITE WINE

	6 OZ	9 OZ	BTL
160 Bianco, Pieno Sud, ITA Chop's Exclusive Steakhouse White	9	13¾	38
100 Cava, Codorníu Brut, SPA (200 ml)	11½	-	-
102 Prosecco, Zonin, ITA (5oz)	6	-	-
101 Prosecco, Mionetto Treviso Brut, ITA	-	-	54
105 Champagne, Veuve Clicquot, FRA	-	-	155
110 Moscato, Jacob's Creek, AUS	-	-	39
121 Dry Rosé, Culmina R&D VQA, BC	11¾	17¼	49½
122 Riesling, See Ya Later Ranch VQA, BC	10	14¾	41¾
130 Pinot Grigio, Montalto, ITA	9¾	14¼	40
132 Pinot Gris, Sandhill VQA, BC	10½	15½	45
134 Pinot Gris, Burrowing Owl VQA, BC	-	-	52
144 Sauv Blanc, Whitehaven, NZL	12½	18½	54
152 Chardonnay, CedarCreek VQA, BC	10½	15¾	46
156 Chardonnay, La Crema, Sonoma, USA	-	-	75
170 Viognier, TH Wines, BC	-	-	68

Taxes not included

## MODERN

**Moscow Mule on Tap (1oz)**  
vodka, fresh lime, Muddlers ginger beer 9½

**Mile High G&T (1oz)**  
Aviation gin, light cucumber tonic, fresh shaved cucumber 10½

**Fresh-Squeezed Greyhound (1oz)**  
fresh squeezed grapefruit juice, grapefruit infused vodka, sparkling water 9¼

**Sparkling Bellini (1oz)**  
prosecco, white peach purée, Chambord Royale, over ice 8¾

## BOTTLES 330ML – 500ML

Molson Canadian, CAN	7¼
Corona, MEX	8½
Peroni, ITA	8½
Heineken, NLD	8½
Guinness, IRL	9¾
Strongbow Cider, UK	9
Heineken 00, NDL Non-Alcoholic	6½

# BEVERAGES

## RED WINE

	6 OZ	9 OZ	BTL
375 Rosso, Pieno Sud, ITA Chop's Exclusive Steakhouse Red	9	13¼	38
200 Pinot Noir, Cassini Cellars, BC	11½	16¾	49
204 Pinot Noir, Whitehaven, NZL	-	-	62
208 Pinot Noir, King Estate Lorane Valley, USA	-	-	88
220 Chianti, Da Vinci, ITA	-	-	56
222 Valpolicella Ripasso, Folonari, ITA	-	-	54
224 Rioja, López de Haro Reserva, SPA	-	-	60
228 Châteauneuf-du-Pape, Louis Bernard, FRA	-	-	95
230 Cab Franc, Tinhorn Creek VQA, BC	14	20¾	60
244 Merlot, Red Rooster VQA, BC	9	13½	39¾
246 Merlot, Sandhill VQA, BC	-	-	56
252 Zin, 7 Deadly Zins, Lodi, USA	-	-	66
253 Meritage, Culmina R&D VQA, BC	15½	23	66½
262 Red Blend, Monasterio de las Viñas, SPA	-	-	54
263 Bordeaux Supérieur, Château Argadens, FRA	-	-	65
272 Meritage, Moon Curser VQA, BC	-	-	56
270 Meritage, See Ya Later Ranch Ping VQA, BC	-	-	62
286 Meritage, Black Hills Nota Bene VQA, BC	-	-	150
290 Shiraz, 19 Crimes, AUS	12	17¾	52
292 Shiraz, Layer Cake, AUS	-	-	65
300 Nero d'Avola Cab Sauv, Montalto, ITA	9¾	14¼	40
310 Cab Sauv, Liberty School, USA	15	22¼	64
315 Cab Sauv, Avalon, Sonoma, USA	-	-	70
316 Cab Sauv, First Press, Napa, USA	17¾	26¼	76
318 Cab Sauv, Edge, Alexander Valley, USA	-	-	92
320 Cab Sauv, Stags' Leap, Napa, USA	-	-	140
324 Cab Sauv, Caymus, Napa, USA	-	-	185
322 Cab Sauv, Cakebread Cellars, Napa, USA	-	-	205
326 Cab Sauv, Silver Oak, Alexander Valley, USA	-	-	215
340 Amarone, Zenato Classico, ITA	-	-	115
344 Barolo, Mauro Molino, ITA	-	-	120
342 Brunello di Montalcino, Pian Delle Vigne, ITA	-	-	165
350 Malbec, Cuma Organic, ARG	10	14¾	41
354 Malbec, Finca La Linda, ARG	-	-	52¾
352 Malbec, Kaiken Reserva, ARG	-	-	57