



APPETIZERS

BEEF DRY RIBS

100% Canadian crispy beef ribs, Brazilian spices & chimichurri dip 22

ESCARGOT STUFFED MUSHROOMS

garlic & parsley butter, parmesan breadcrumbs 13

ONION RINGS

basil aioli 11

CHICKEN WINGS

hot or salt & pepper, blue cheese dip 19

VEGETABLE TEMPURA

togarashi mayo 13

WILD MUSHROOM & GOAT CHEESE DIP

truffle honey, garlic crostini 19

STEAK BITES

golden mustard, horseradish aioli 19

AHI TUNA TATAKI

togarashi mayo & tamari lime vinaigrette 19

CRAB CAKES

basil aioli 18

CHILI GARLIC SHRIMP

white wine & brandy, ciabatta 16

FURIOUS FRIES

porcini salt, hint of truffle, garlic, Grana Padano 12

COMMUNITY BREAD WITH WHIPPED BROWN BUTTER

We care about our community and love to give back. For every order of Winnipeg rye bread, we donate one meal to your local food bank 3

STARTERS

CAESAR SALAD

house-made croutons, fried capers 12

ARTISAN GREENS

avocado lime vinaigrette 12

BLUE CHEESE WEDGE SALAD

crumbled bacon, blue cheese dressing 13

FRENCH ONION SOUP

Swiss cheese crust, filone crostini 12

FEATURE SOUP

ask your server for today's creation 11

MAINS

AVOCADO SUPER BOWL

fresh greens, cauliflower rice, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette
Chicken 25 Shrimp 27

OVEN ROASTED CHICKEN

with basil lemon pan jus, wild rice pilaf, fresh seasonal vegetables 33

BABY BACK RIBS

BBQ glazed, French fries, fresh seasonal vegetables
Half Rack 30 Full Rack 38

CHOP SALAD

bacon, egg, crumbled blue cheese, avocado, basil, tomatoes, lemon vinaigrette
Chicken 24 Flat Iron Steak 27

CHOP BURGER

100% Canadian fresh ground chuck, bacon, aged cheddar, toasted brioche bun, French fries 21



SEAFOOD

PISTACHIO CRUSTED COD

lemon tarragon cream, wild rice pilaf, fresh seasonal vegetables 36

MISO GLAZED SALMON

served with wild rice pilaf, fresh seasonal vegetables 35

SHRIMP LINGUINE

fresh torn basil, capers, chilies, lightly smoked tomato sauce 30

SEARED SCALLOPS

Sicilian tomatoes & olives, wild rice pilaf, fresh seasonal vegetables 38

PLANT BASED

GRILLED TOFU STEAK

miso glazed, cauliflower rice, fresh seasonal vegetables 25

BEYOND MEAT BURGER

aged cheddar, mushrooms, toasted brioche bun, French fries 22

AVOCADO BOWL WITH MISO TOFU

fresh greens, cauliflower rice, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette 24

TOMATO BASIL LINGUINE

fresh torn basil, capers, chilies, smoked tomato sauce 22

Plant based menu items can be vegan with a few modifications.

 Vegetarian menu item. |  New menu item.

 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.

chop
STEAKHOUSE BAR

Stephen Clark, *Executive Chef*



THE MAKING OF A GREAT STEAK

1 THE SOURCE

- Only sourced from Canadian ranchers
- Aged a minimum of 35 days
- Cut to our exact specifications

3 THE FINISH

- Finished with house garlic butter
- Topped with French sea salt, cracked pepper, and chives
- Well rested so they are always juicy

2 THE TECHNIQUE

- Seasoned with our custom Old Chicago spice blend
- High heat sear results in a flavourful crust
- Cooked in our infrared Montague broiler, reaching 1800°F



4 SUSTAINABLE PRACTICES



As a member of the Canadian Roundtable for Sustainable Beef (CRSB), we proudly support local ranchers and our environment through certified sustainable sourcing*

*At least 30% of our beef is from certified sustainable sources that meet CRSB standards. crsb.ca.

THE CHOP EXPERIENCE | Add a starter soup or salad to any steak or prime rib entrée 8

PRIME RIB

Slow roasted with rock salt, cracked pepper, fresh rosemary & thyme, served with horseradish & au jus, fresh seasonal vegetables, plus your choice of side.

Regular 38 Large 43



STEAK ^{GC}

Seasoned with Old Chicago steak spice & seared in our 1800°F Montague grill to create a perfect crust, served with fresh seasonal vegetables, plus your choice of side.

SELECT YOUR FAVOURITE CUT:

TOP SIRLOIN 7oz 35

FILET MIGNON 7oz 45

FLAT IRON STEAK 8oz 36

CENTRE CUT NEW YORK 11oz 44

SMOKED RIB EYE 13oz 50

ADD A STEAK TOPPER 3½

Classic Béarnaise

Blue Cheese

Chimichurri

Peppercorn Sauce

Roasted Garlic & Shallots

CHOOSE A SIDE

Yukon Gold Mashed Potatoes ^{GC}

Wild Rice Pilaf ^{GC}

Baked Potato ^{GC}

French Fries ^{GC}

Cauliflower Rice ^{GC} 2½

BONE-IN RIB EYE 28oz 90

The perfect steak to share, served with fresh seasonal vegetables & your choice of side

STEAK & SEAFOOD

STEAK & SHRIMP 7oz

top sirloin, sautéed garlic shrimp 46

STEAK OSCAR 7oz

top sirloin, garlic shrimp, seared scallops, béarnaise 47

STEAK & LOBSTER 7oz

top sirloin, petite Atlantic lobster tails, garlic butter 55

Served with fresh seasonal vegetables, plus your choice of side.

GREAT WITH STEAKS

LOBSTER MAC & CHEESE ^N

cavatappi pasta, parmesan breadcrumbs 20

SAUTÉED MUSHROOMS ^{GC} 7

STEAMED BROCCOLINI ^{GC} 9

GARLIC SHRIMP ^{GC} 14

SCALLOP & SHRIMP OSCAR ^{GC} 14

PETITE ATLANTIC LOBSTER TAILS ^{GC} 23

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