

APPETIZERS

BEEF DRY RIBS N

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

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

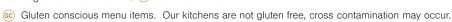
AVOCADO BOWL WITH MISO TOFU @

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







THE MAKING OF A GREAT STEAK

(1) THE SOURCE

Only sourced from Canadian ranchers

• Aged a minimum of 35 days

THE TECHNIQUE

flavourful crust

1800°F

• Cut to our exact specifications

Seasoned with our custom Old Chicago spice blend

High heat sear results in a

Montague broiler, reaching

Cooked in our infrared



3) THE FINISH

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

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.





STEAK ®

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 💗 🙃

Wild Rice Pilaf @

Baked Potato 💗 🐵

French Fries 💆

Cauliflower Rice 😼 🙃 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 ®

cavatappi pasta, parmesan breadcrumbs 20

SAUTÉED MUSHROOMS 😼 🕮 7

STEAMED BROCCOLINI № © 9

GARLIC SHRIMP © 14

SCALLOP & SHRIMP OSCAR @ 14

PETITE ATLANTIC LOBSTER TAILS © 23

Stephen Clark, Executive Chef

DINNE