





FRESHLY SQUEEZED

GRAPEFRUIT SODA

fresh squeezed grapefruit juice,
grapefruit simple syrup, soda 5¼

LEMONADE

house-made, fresh squeezed lemon
juice, agave nectar, soda 5¼

STARTERS

BEEF DRY RIBS ^(N)

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

FEATURE SOUP

ask your server for today's creation 11

FRENCH ONION SOUP

swiss cheese crust, filone crostini 12

FURIOUS FRIES ^(GC)

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

ONION RINGS ^(V)

basil aioli 11

CHICKEN WINGS

hot or salt & pepper 19

STEAK BITES

golden mustard, horseradish aioli 19

CRAB CAKES

basil aioli 18

AHI TUNA TATAKI ^(GC)

togarashi mayo, tamari lime vinaigrette 19

CHILI GARLIC SHRIMP

white wine & brandy, warm ciabatta 16

WILD MUSHROOM & GOAT CHEESE DIP ^(V)

truffle honey, garlic crostini 19

STEAK & FRITES ^(GC)

SOURCED FROM CANADIAN RANCHERS

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



Served with French fries & arugula, unless
otherwise indicated. Substitute sweet potato
fries or soup, add 3, cauliflower rice, add 2½

TOP SIRLOIN 7oz 31

FLAT IRON STEAK 8oz

sliced, with chimichurri 32

PRIME RIB 9oz

horseradish & au jus 34

CENTRE CUT NEW YORK 11oz 40

FILET MIGNON 7oz 41

SMOKED RIB EYE 13oz 46

GRILLED TOFU "STEAK" ^(V)

miso glazed, cauliflower rice 25

GREENS

BLUE CHEESE WEDGE SALAD ^(GC)

iceberg wedge, crumbled bacon,
blue cheese dressing 13

CHICKEN CAESAR SALAD

house-made croutons, fried capers 20

CHOP SALAD ^(GC)

bacon, boiled egg, crumbled blue cheese
tomatoes, lemon vinaigrette
Chicken 24 | Flat Iron Steak 27

AVOCADO SUPER BOWL ^(GC)

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

*Vegan or grilled tofu option available upon request

HANDHELDS

Served with French fries.
Substitute Caesar salad, artisan greens,
sweet potato fries or soup, add 3

CHOP BURGER

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

NASHVILLE HOT CHICKEN SANDWICH ^(N)

spicy fried chicken, southern slaw,
pickled fresno chilies 21

PRIME BEEF DIP

slow roasted prime rib, French
baguette, horseradish, au jus 22

CHICKEN AVOCADO BLT

bacon, arugula, tomatoes, basil aioli,
rustic ciabatta 20

LUNCH COMBO

½ Chicken Avocado BLT or
½ Prime Beef Dip + choice of soup or salad 17

BEYOND MEAT BURGER ^(V)

aged cheddar, mushrooms,
toasted brioche bun 22

*Care Bakery gluten free, vegan bun, add 2.00

MAINS

OVEN ROASTED CHICKEN

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

MISO GLAZED SALMON ^(GC)

wild rice pilaf, seasonal vegetables 35

SHRIMP LINGUINE

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

^(N) New menu item.

^(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.

chop
STEAKHOUSE BAR