



LUNCH

chop
STEAKHOUSE BAR









chop.ca


FRESHLY SQUEEZED

Grapefruit Soda fresh squeezed grapefruit juice, grapefruit simple syrup, soda	5.25
Lemonade house-made, fresh squeezed lemon juice, agave nectar, soda	5.25

STARTERS




Feature Soup	10.95
French Onion Soup swiss cheese crust, filone crostini	11.95
Furious Fries  porcini salt, hint of truffle, garlic, Grana Padano	10.95
Onion Rings  basil aioli	9.95
Meatball in Sunday Sauce 100% Canadian beef, Grana Padano, pistachio gremolata	9.95
Chicken Wings hot or salt & pepper	17.95
Steak Bites golden mustard, horseradish aioli	18.95
Vegetable Tempura  togarashi mayo	12.95
Crab Cakes basil aioli	16.95
Ahi Tuna Tataki  togarashi mayo, tamari lime vinaigrette	17.95
Chili Garlic Shrimp white wine & brandy, warm ciabatta	15.95
 Wild Mushroom & Goat Cheese Dip  truffle honey, garlic crostini	18.95

 Vegetarian 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.

GREENS

Blue Cheese Wedge Salad  iceberg wedge, crumbled bacon, blue cheese dressing	12.95
Chicken Caesar Salad house-made croutons, fried capers	19.95
Chop Salad  Chicken bacon, boiled egg, Flat Iron Steak	22.95
crumbled blue cheese tomatoes, lemon vinaigrette	25.95
Avocado Super Bowl  Chicken fresh greens, avocado, Shrimp	23.95
crispy chickpeas, candied pumpkin seeds, cauliflower rice, lime vinaigrette	25.95

Vegan or grilled tofu option available upon request

STEAK & FRITES

Served with French fries & arugula, unless otherwise indicated.

Substitute sweet potato fries, cauliflower rice or soup, add 2.50



Steak Sandwich 7 oz	29.95
top sirloin, beefsteak tomatoes	
Top Sirloin 7 oz	29.95
Flat Iron Steak 8 oz	30.95
sliced, with chimichurri	
Prime Rib 9 oz	33.95
horseradish & au jus	
Centre Cut New York 11 oz	37.95
Filet Mignon 7 oz	40.95
Smoked Rib Eye 13 oz	44.95
Grilled Tofu "Steak"  miso glazed, cauliflower rice	23.95

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HANDHELDS

Served with French fries.
Substitute Caesar salad, artisan greens,
sweet potato fries or soup, add 2.50

 Nashville Hot Chicken Sandwich spicy fried chicken, southern slaw, pickled fresno chilies	19.95
Prime Beef Dip slow roasted prime rib, French baguette, horseradish, au jus	21.95
Chicken Avocado BLT bacon, arugula, tomatoes, basil aioli, rustic ciabatta	19.95
Lunch Combo ½ Chicken Avocado BLT or ½ Prime Beef Dip + choice of soup or salad	16.95
Beyond Meat Burger  aged cheddar, mushrooms, toasted brioche bun	20.95

Care Bakery gluten free, vegan bun, add 2.00.

Chop Burger	20.95
100% Canadian fresh ground chuck, aged cheddar, bacon, toasted brioche bun	

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*

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

