


## APPETIZERS

**Escargot Stuffed Mushrooms**  
garlic & parsley butter, Asiago 12.95

**Onion Rings**   
basil aioli 9.95


**Chicken Wings**  
hot or salt & pepper, blue cheese dip 17.95

**Vegetable Tempura**   
togarashi mayo 12.95

**Steak Bites**  
golden mustard, horseradish aioli 18.95

**Meatball in Sunday Sauce**  
100% Canadian beef, pistachio gremolata 9.95




**Wild Mushroom & Goat Cheese Dip**   
truffle honey, garlic crostini 18.95

**Ahi Tuna Tataki**   
togarashi mayo & tamari lime vinaigrette 17.95

**Crab Cakes**  
basil aioli 16.95

**Chili Garlic Shrimp**  
white wine & brandy, ciabatta 15.95

**Furious Fries**   
porcini salt, hint of truffle, garlic,  
Grana Padano 10.95

**Charity Bread with Whipped Brown Butter** 


### HELP FEED YOUR COMMUNITY

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 2.00

## STARTERS

**Caesar Salad**  
house-made croutons, fried capers 10.95


**Artisan Greens**    
avocado lime vinaigrette 11.95

**Blue Cheese Wedge Salad**   
crumbled bacon, blue cheese dressing 12.95


**French Onion Soup**  
Swiss cheese crust, filone crostini 11.95


**Feature Soup**  
ask your server for today's creation 10.95

## FAVOURITES

**Avocado Super Bowl**   
fresh greens, cauliflower rice, crispy chickpeas,  
candied pumpkin seeds, avocado lime vinaigrette  
Chicken 23.95      Shrimp 25.95

**Oven Roasted Chicken**  
with basil lemon pan jus, wild rice pilaf,  
fresh seasonal vegetables 32.95

**Baby Back Ribs**   
BBQ glazed, French fries, fresh seasonal vegetables  
Half Rack 29.95      Full Rack 36.95


**Chop Salad**   
bacon, egg, crumbled blue cheese, avocado,  
basil, tomatoes, lemon vinaigrette  
Chicken 22.95      Flat Iron Steak 25.95


### Chop Burger

100% Canadian fresh ground chuck, bacon,  
aged cheddar, toasted brioche bun,  
French fries 20.95




## FISH


**Pistachio Crusted Cod**   
lemon tarragon cream, wild rice pilaf,  
fresh seasonal vegetables 35.95

**Miso Glazed Salmon**   
served with wild rice pilaf,  
fresh seasonal vegetables 34.95


**Shrimp Linguine**  
fresh torn basil, capers, chilies,  
lightly smoked tomato sauce 28.95

**Seared Scallops**   
Sicilian tomatoes & olives, wild rice pilaf,  
fresh seasonal vegetables 36.95

## PLANT BASED

**Grilled Tofu Steak**   
miso glazed, cauliflower rice, fresh seasonal vegetables 23.95


**Beyond Meat Burger**  
aged cheddar, mushrooms, toasted brioche bun,  
French fries 20.95

**Avocado Bowl With Miso Tofu**   
fresh greens, cauliflower rice, crispy chickpeas,  
candied pumpkin seeds, avocado lime vinaigrette 22.95

**Tomato Basil Linguine**  
fresh torn basil, capers, chilies, smoked tomato sauce 21.95

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

 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.

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 37.95      Large 42.95



## STEAK <sup>GC</sup>

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 33.95  
 Filet Mignon 7oz 44.95  
 Flat Iron Steak 8oz 34.95  
 Centre Cut New York 11oz 42.95  
 Smoked Rib Eye 13oz 48.95

#### Add a steak topper for 3.50

Classic Béarnaise  
 Chimichurri  
 Blue Cheese  
 Peppercorn Sauce  
 Roasted Garlic & Shallots

#### Choose a side

Yukon Gold Mashed Potatoes <sup>GC</sup>  
 Wild Rice Pilaf <sup>GC</sup>  
 Baked Potato <sup>GC</sup>  
 French Fries <sup>GC</sup>  
 Cauliflower Rice <sup>GC</sup> 2.50



**Bone-in Rib Eye 28oz 89.95**

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

## STEAK & SEAFOOD

**Steak & Shrimp 7oz 44.95**  
 top sirloin, sautéed garlic shrimp

**Steak Oscar 7oz 45.95**  
 top sirloin, garlic shrimp, seared scallops,  
 warm béarnaise

**Steak & Lobster 7oz 52.95**  
 top sirloin, petite Atlantic lobster tails, garlic butter

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

## GREAT WITH STEAKS

**Sautéed Mushrooms <sup>GC</sup> 6.95**

**Broccolini <sup>GC</sup> 9.95**  
 brown butter, lemon, pistachio

**Garlic Shrimp <sup>GC</sup> 12.95**

**Scallop & Shrimp Oscar <sup>GC</sup> 13.95**

**Petite Atlantic Lobster Tails <sup>GC</sup> 22.95**

<sup>GC</sup> Vegetarian menu item.

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Stephen Clark, *Executive Chef*

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