





STARTERS

NASHVILLE HOT CHICKEN WINGS ^(N)

crispy breaded wings, Nashville spice, quick pickles, buttermilk ranch 19

BIRRIA SPRING ROLLS ^(N)

braised beef, cilantro lime crema, adobo broth for dipping 15

STEAMED MUSSELS

white wine cream sauce, grape tomatoes & torn basil, ciabatta 23

CRAB CAKES

hand-picked red crab, basil aioli 24

FEATURE SOUP

ask your server for today's creation 11

FRENCH ONION SOUP

Swiss cheese crust, filone crostini 13

STEAK BITES

golden mustard, horseradish aioli 22

AHI TUNA TATAKI ^(GC)

togarashi mayo & tamari lime vinaigrette 19

ESCARGOT STUFFED MUSHROOMS

garlic & parsley butter, parmesan breadcrumbs 15

CHILI GARLIC SHRIMP

white wine & brandy, warm ciabatta 17

WILD MUSHROOM & GOAT CHEESE DIP ^(V)

truffle honey, garlic crostini 22

^(V) Vegetarian menu item.

^(N) New menu item.

^(GC) Gluten conscious menu items.

STEAK ^(GC)

Our steaks are sourced from Canadian ranchers. Seasoned with Old Chicago steak spice & seared in our 1800°F Montague grill to create a perfect crust.

Topped with French sea salt & cracked pepper, served with fresh seasonal vegetables, plus your choice of side.

TOP SIRLOIN 7oz 36 | 10oz 41

PRIME RIB 9oz
horseradish & au jus 41

CENTRE CUT NEW YORK 11oz 47

FILET MIGNON 7oz 48

RIB EYE 13oz 56

SMOKED RIB EYE 13oz 57

GRILLED TOFU "STEAK" ^(V)
miso glazed, cauliflower rice 26

GREENS

BEET & GOAT CHEESE SALAD ^(V) ^(GC) ^(N)
pickled golden beets, roasted squash, candied pumpkin seeds, crumbled goat cheese 13

BLUE CHEESE WEDGE SALAD ^(GC)
iceberg wedge, crumbled bacon, blue cheese dressing 13

CHICKEN CAESAR SALAD
house-made croutons, fried capers 23

CHOP SALAD ^(GC)
bacon, boiled egg, crumbled blue cheese, avocado, basil, tomatoes, lemon vinaigrette
Chicken 26 | Steak 28

AVOCADO SUPER BOWL ^(GC)
fresh greens, avocado, crispy chickpeas, candied pumpkin seeds, cauliflower rice, avocado lime vinaigrette
Chicken 26 | Shrimp 28

*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, brisket & short rib blend, crispy bacon, aged white cheddar, pickled red onions, toasted brioche bun 25

BEYOND MEAT BURGER ^(V)

aged cheddar, mushrooms, pickled red onions, toasted brioche bun 24

NASHVILLE HOT CHICKEN SANDWICH

spicy fried chicken, southern slaw, pickled fresno chilies 23

PRIME BEEF DIP

slow roasted prime rib, French baguette, horseradish, au jus 25

CHICKEN AVOCADO BLT

bacon, arugula, tomatoes, basil aioli, rustic ciabatta 23

LUNCH COMBO

½ Chicken Avocado BLT or
½ Prime Beef Dip + choice of soup or salad 18

*Care Bakery gluten free, vegan bun, add 2.00

MAINS

SEAFOOD LINGUINE

hand-picked red crab, shrimp & mussels, basil, capers, chilies, lightly smoked tomato sauce 33

OVEN ROASTED CHICKEN

basil lemon pan jus, wild rice pilaf, seasonal vegetables 34

MISO GLAZED SALMON

wild rice pilaf, seasonal vegetables 37

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.

