

APPETIZERS

Prime Rib Yorkies

shaved, slow roasted prime rib, horseradish aioli and au jus 10.95

Steakhouse Cheese Toast

a gratinéed blend of aged artisan cheeses 6.95

Onion Rings

crispy onion rings served with white truffle aioli 8.95

Vegetable Tempura

broccolini, carrot and asparagus in a light crispy batter with wasabi aioli and citrus soy 7.95

Fire Roasted Chicken Wings

your choice of parmesan bacon, hot or bourbon glaze, served with blue cheese dip 12.95

Beef Carpaccio

seared tenderloin, thinly sliced, served with red onions, capers, arugula, extra virgin olive oil and shaved Grana Padano 14.95

Steak Bites

marinated bites of steak, served with sweet Dijon barbeque dip and horseradish aioli 14.95

Albacore Tuna Tataki

albacore tuna with wasabi aioli and togarashi, served with daikon radish, serrano peppers and celery leaves, tossed in soy garlic lime vinaigrette 13.95

Lobster Tacos

chilled lobster and fresh salmon with serrano peppers, fresh guacamole and cilantro 12.95

Crab Cakes

house-made cakes with a corn flake crust, served with a chipotle lime aioli 13.95

Jumbo Shrimp Cocktail

house-made cocktail sauce 14.95

Escargot Stuffed Mushrooms

drenched in garlic and parsley butter with Asiago cheese 10.95

Lobster, Scallop and Gorgonzola Dip

served with crostini 13.95

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

STARTER SOUPS & SALADS

Iceberg Wedge Salad

with your choice of basil honey lime vinaigrette or blue cheese 7.95

Caesar Salad

double smoked bacon, shaved Grana Padano 7.95

Feature Soup

ask your server for today's fresh creation 8.50

French Onion Soup

caramelized onion and crostini, baked with a Swiss and Asiago cheese crust 8.50

Our warm & hearty SOUPS are **HOUSE MADE** with fresh ingredients

Consuming raw or uncooked seafood may increase your risk of foodborne illness.

Stephen Clark, *Executive Chef*

FISH

Each of the fish selections below include fresh seasonal vegetables.

Citrus Soy Glazed Fresh Salmon

fresh cucumber orange salsa, served with wild rice pilaf 26.95

Halibut en Papillote

halibut steamed in parchment with braised fennel, leeks, lemon and citrus butter, served with wild rice pilaf 32.95

Maple Bourbon Haddock

blackened haddock, seared in maple bourbon butter, served with wild rice pilaf 23.95

Wasabi Crusted Fresh Ahi Tuna

seared rare with a mandarin beurre blanc, served with wasabi infused mashed potatoes 32.95

Our coastal fish
is chosen for
**FRESHNESS
& QUALITY**

FAVOURITES

Roasted Mushroom Ravioli

artisan ravioli stuffed with roasted Portobello and Cremini mushrooms in a white wine, sage butter sauce and fresh tomatoes, finished with Asiago cheese 18.95

Lobster Fettuccine

lobster tossed with cherry tomatoes and asparagus in a spicy tomato cream sauce, over fettuccine 23.95

The Chop Burger

our hand-formed burger with aged white cheddar, double smoked bacon, Dijon, onion relish and basil aioli on a golden top bun, served with our Chop cut fries 15.95

Braised Beef Short Ribs

shaved straight off the bone and slow cooked in a rich red wine sauce, served with wasabi infused mashed potatoes and fresh seasonal vegetables 27.95

Fresh Ahi Tuna Salad

ahi tuna served on tender butterleaf lettuce, roma tomatoes, pea shoots and lightly minted wild mushroom salad with wasabi lime vinaigrette 18.95

Chop Salad

double smoked bacon, boiled eggs, goat cheese, avocado, basil and tomatoes atop romaine lettuce, dressed in red wine vinaigrette
Chicken 17.95 Steak 18.95

Oven Roasted Chicken with Basil Lemon Pan Jus

served with wild rice pilaf and fresh seasonal vegetables 21.95

Hunter Chicken

crispy skinned double breast of chicken, in a rich mushroom sauce finished with tomato and fresh tarragon, served with wasabi infused mashed potatoes and fresh seasonal vegetables 23.95

Gluten-free bun available for burger, add 1.00.

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Not all ingredients are listed, please advise your server of any food sensitivities or preferences and ensure you speak to a manager directly regarding severe allergies.
Gluten friendly menu available upon request.

THE MAKING OF A GREAT STEAK

AGING

Our steaks are **AGED** up to **32 DAYS**. The aging process tenderizes and enriches the natural flavour of the beef.

A CUT ABOVE

CHOP selects from **PREMIUM CUTS** to ensure **SUPERIOR MARBLING**. Our chefs hand select your steak based on desired doneness to ensure a great steak experience.

Tenderloin | Exceptionally tender, lean cut with subtle flavour

Sirloin | Lean, juicy and flavourful

New York Striploin | Classic steakhouse cut, tender, full of flavour and juicy

Rib Eye | Rich, full flavoured with greater marbling than most cuts

THE GRILL

Our steaks are first seared for instant caramelization before going into our top fire

1800 DEGREE BROILER to lock in natural juices and flavour.

DONENESS GUIDE

BLUE RARE

Bright red inside, seared on the outside

RARE

Bright red in centre, bright pink toward the outside

MEDIUM RARE

Bright pink throughout

MEDIUM

Light pink throughout

MEDIUM WELL

Light pink in the centre only

WELL DONE

No pink throughout

THE CHOP EXPERIENCE DINNERS

Chop Experience dinners include a starter salad or soup (caesar salad, wedge salad, French onion soup or feature soup) plus seasonal vegetables and your choice of wasabi infused mashed potatoes, wild rice pilaf, baked potato or Chop cut fries.

Prime Rib

petite, slow roasted in rock salt, cracked pepper and fresh herbs 32.95

Top Sirloin 29.95

Teriyaki Top Sirloin 31.95

Filet Mignon

petite filet with a red wine reduction 39.95

New York Striploin 39.95

PRIME RIB

Our fresh prime rib is rubbed with rock salt, cracked pepper and fresh herbs then slow roasted to retain moisture and maximum tenderness. Finished in an 1800°F infrared broiler to intensify the flavour and create a perfect crust, our prime rib will melt in your mouth. Served with hand shaved fresh horseradish and au jus.

Petite 26.95 **Medium** 29.95 **Large** 32.95

Slow roasted with
**ROCK SALT,
CRACKED PEPPER
& FRESH HERBS**

STEAKS

Served with your choice of wasabi infused mashed potatoes, wild rice pilaf, baked potato, Chop cut fries or fresh seasonal vegetables.

Top Sirloin 23.95

Teriyaki Top Sirloin 25.95

Top Sirloin with Lobster Topper

topped with lobster and scallop gorgonzola 29.95

Mushroom Sirloin

Portobello and Cremini mushrooms in a brandy demi glaze 26.95

Sirloin Oscar

finished with jumbo shrimp, roasted peppers and asparagus in a béarnaise sauce 31.95

Filet Mignon

with a red wine reduction
Filet 38.95 Petite Filet 33.95

New York Striploin 12 oz 33.95

Peppercorn New York

with Madagascar brandy peppercorn sauce 12 oz 35.95

Rib Eye 14 oz 36.95

Smoked Rib Eye

an unforgettable steak experience, house-smoked with alder, apple and hickory 14 oz 38.95

Bone-In Rib Eye

treat yourself to the king of steaks - *Certified Angus Beef*® on the bone, served with garlic and shallot confit 20 oz 42.95

Gorgonzola Filet

in a red wine reduction with gorgonzola cream sauce 36.95

ACCOMPANIMENTS

Your choice of one of the following:

Wasabi Infused Mashed Potatoes

Wild Rice Pilaf

Baked Potato

Chop Cut Fries

Fresh Seasonal Vegetables

GREAT WITH STEAKS

Enhance your steak experience with one of our favourite additions:

Mac and Cheese 9.95

Sautéed Mushrooms 5.95

Asparagus 4.95

Garlic Shrimp 9.95

King Crab 19.95

Lobster Tail 19.95