

today's
steakhouse

LUNCH

chop
STEAKHOUSE BAR

APPETIZERS

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

Beef Carpaccio

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

Fire Roasted Chicken Wings

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

Steakhouse Cheese Toast

a gratinéed blend of aged artisan cheeses 6.95

Vegetable Tempura

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

Onion Rings

crispy onion rings served with white truffle aioli 8.95

Steak Bites

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

Prime Rib Yorkies

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

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, serrano peppers, fresh guacamole, 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

Our warm and hearty SOUPS are **HOUSE-MADE** with fresh ingredients

SALADS

Caesar Salad

double smoked bacon, shaved Grana Padano 10.95

Grilled Chicken, Watermelon & Feta Spring Salad

grilled chicken, mesclun greens with watermelon, feta, candied walnuts, marinated artichokes & shaved fennel tossed in a light sherry vinaigrette 17.95

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

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

Soup, Salad & Bread

choice of house-made soup, choice of house or caesar salad and fresh baked bread 12.95

Add a Grilled Chicken Breast to any salad for 5.95

Add a Salmon Filet to any salad for 6.95

LUNCH FAVOURITES

All of our sandwiches and burgers are served with a choice of our Chop cut fries, caesar salad or house salad. Sub sweet potato fries or onion rings for 2.95. Gluten-free bun available for all sandwiches and burgers, add 1.00.

Open Faced Prime Rib Sandwich

hand-carved prime rib on garlic toast with caramelized onions, peppercorn sauce and melted Swiss cheese 17.95

Steak Sandwich

6 oz New York striploin on fresh sourdough with roma tomatoes, parmesan shards and arugula lightly tossed in balsamic vinegar and Dijon mustard, topped with crispy onions 18.95

Italian Veal Sandwich

tender breaded veal with a rich tomato sauce, serrano peppers and mozzarella cheese 14.95

Grilled Veggie Burger

grilled veggie patty, served with aged cheddar, sautéed mushrooms, lettuce and a tomato slice 13.95

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

Grilled Chicken & Pancetta Club

smoked white cheddar, arugula and red pepper relish on a toasted filone bun 14.95

Seared Fresh Salmon Burger

with kaffir lime and tomato salsa, served on a golden top bun 14.95

Thai Chicken Curry Bowl

sautéed chicken breast, peppers, mushrooms and snap peas in a coconut lime broth served with jasmine rice 17.95

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

SELECT RECOMENDATIONS FROM OUR DINNER MENU

Our steaks are aged up to 32 days, seared for instant caramelization and grilled at 1800° in our over-fire broiler to lock in the natural juices and flavour.

All of our entrées include a choice of wasabi infused mashed potatoes, wild rice pilaf, baked potato, Chop cut fries, or fresh seasonal vegetables unless otherwise indicated.

Top Sirloin 23.95

Teriyaki Top Sirloin 25.95

Citrus Soy Glazed Fresh Salmon

fresh cucumber orange salsa, with wild rice pilaf and fresh seasonal vegetables 26.95

Maple Bourbon Haddock

blackened haddock, seared in maple bourbon butter, with wild rice pilaf and fresh seasonal vegetables 23.95

New York Striploin 12 oz 33.95

Aged Canadian Prime Rib

slow roasted in rock salt, cracked pepper & fresh herbs. Served with hand shaved fresh horseradish and au jus Petite 26.95 Medium 29.95 Large 32.95

Smoked Rib Eye

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

We select from **PREMIUM CUTS** to ensure **SUPERIOR MARBLING**

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



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

Executive Chef, Stephen Clark