

Join us for **LUNCH** & enjoy your choice of one entrée & dessert **\$25 per person.**

Excluding taxes & gratuity.

## **APPETIZERS**

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**Add a selection of appetizers for the table \$10 per person**

## **ENTRÉES**

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All our sandwiches are served with a choice of French fries, caesar salad or artisan greens.

### **Chop Salad** <sup>GC</sup>

bacon, egg, blue cheese, avocado, basil, tomatoes, lemon vinaigrette  
Choose between chicken, steak, or grilled tofu

### **The Chop Burger**

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

### **Beyond Meat Burger** <sup>V</sup>

aged cheddar, mushrooms, toasted brioche bun

### **Prime Beef Dip**

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

### **Nashville Chicken Sandwich**

buttermilk fried, aged cheddar, mayo, sweet & spicy sauce, quick dill pickles

## **DESSERT** <sup>V</sup>

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### **Mini Flourless Chocolate Torte** <sup>GC</sup>

Amaretto mousse, chocolate ganache & vanilla anglaise

Substitutions will be honoured for allergies and dietary restrictions.

<sup>V</sup> Vegetarian menu item. Grilled Tofu option available upon request

<sup>GC</sup> Gluten Conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

• Chef may substitute any item without notice. Not all ingredients are listed. **Please speak directly to a manager if your allergy is severe.**

Join us for **LUNCH** & enjoy your choice of one starter, one entrée & dessert **\$35 per person.**

Excluding taxes & gratuity.

## STARTERS

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### Feature Soup

ask your server about today's creation

## APPETIZERS

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**Add a selection of appetizers for the table \$10 per person**

## ENTRÉES

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All our sandwiches are served with a choice of French fries, caesar salad or artisan greens, unless otherwise indicated.

### Avocado Super Bowl <sup>GC</sup>

fresh greens, cauliflower rice, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette

Choose between chicken, tuna, or grilled tofu

### The Chop Burger

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

### Chicken Avocado BLT

bacon, arugula, tomatoes, basil aioli, rustic ciabatta

### Prime Rib & Frites

8 oz, slow roasted with rock salt, cracked pepper & fresh herbs with horseradish & au jus, served with French fries

### Top Sirloin & Frites

7 oz top sirloin, served with French fries

## DESSERT <sup>V</sup>

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### Mini New York Cheesecake with Seasonal Fruit

slow baked & infused with ice wine & ginger

### Mini Flourless Chocolate Torte <sup>GC</sup>

Amaretto mousse, chocolate ganache & vanilla anglaise

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Join us for **DINNER** & enjoy your choice of one starter, one entrée & dessert **\$49 per person.**

Coffee, tea and dinner bread included. Excluding taxes & gratuity.

## STARTERS

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### Feature Soup

ask your server about today's creation

## APPETIZERS

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**Add a selection of appetizers for the table \$10 per person**

## ENTRÉES

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Steak & prime rib served with fresh seasonal vegetables, plus your choice of Yukon gold mashed potatoes, wild rice pilaf, loaded baked potato or French fries.

### Prime Rib

8 oz, slow roasted fresh prime rib rubbed with rock salt, cracked pepper & fresh herbs, with horseradish & au jus

### Top Sirloin

7 oz, finished with house garlic butter, topped with French sea salt, cracked pepper & chives

### Grilled Tofu Steak **V** **GC**

miso glazed, cauliflower rice, fresh seasonal vegetables

### Miso Glazed Salmon

wild rice pilaf, fresh seasonal vegetables

### Oven Roasted Chicken

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

## DESSERT **V**

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### Mini Flourless Chocolate Torte **GC**

Amaretto mousse, chocolate ganache & vanilla anglaise

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**V** Vegetarian menu item. Grilled Tofu option available upon request.

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Join us for **DINNER** & enjoy your choice of one starter, one entrée & dessert **\$59 per person.**

Coffee, tea & dinner bread included. Excluding taxes & gratuity.

## **STARTERS**

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### **Feature Soup**

ask your server about today's creation

## **APPETIZERS**

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**Selection of appetizers for the table \$10 per person**

## **ENTRÉES**

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Steak & prime rib served with fresh seasonal vegetables, plus your choice of Yukon gold mashed potatoes, wild rice pilaf, loaded baked potato or French fries.

### **Prime Rib**

10 oz, slow roasted fresh prime rib rubbed with rock salt, cracked pepper & fresh herbs, with horseradish & au jus

### **Centre Cut NewYork Striploin**

11 oz, finished with house garlic butter, topped with French sea salt, cracked pepper & chives

### **Grilled Tofu Steak** **V** **GC**

miso glazed, cauliflower rice, fresh seasonal vegetables

### **Pistachio Crusted Cod**

lemon tarragon cream, wild rice pilaf, fresh seasonal vegetables

### **Oven Roasted Chicken**

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

## **DESSERT** **V**

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### **Mini NewYork Cheesecake with Seasonal Fruit**

slow baked & infused with ice wine & ginger

### **Mini Flourless Chocolate Torte** **GC**

Amaretto mousse, chocolate ganache & vanilla anglaise

Substitutions will be honoured for allergies and dietary restrictions.

**V** Vegetarian menu item. Grilled Tofu option available upon request.

**GC** Gluten Conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

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Join us for **GROUP APPETIZERS** for **\$10 per person.**

\$10 per person appetizers available when ordering a lunch or dinner group menu.

Excluding taxes & gratuity.

## **APPETIZERS**

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### **Selection of appetizers for the table.**

#### **Steak Bites**

golden mustard, horseradish aioli

#### **Chili Garlic Shrimp**

white wine & brandy, ciabatta

#### **Furious Fries** (GC)

porcini salt, hint of truffle, Grana Padano, rosemary, garlic

#### **Vegetable Tempura** (V)

togarashi mayo

#### **Meatball in "Sunday Sauce"**

100% Canadian beef, pistachio gremolata

#### **Ahi Tuna Tataki** (GC)

togarashi mayo & tamari lime vinaigrette

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