




GROUP MENU LUNCH \$26 per person

Join us for lunch & enjoy your choice of one entrée & dessert for \$26 per person.
Excluding taxes & gratuity.

ENTREÉS

All our sandwiches are served with French fries. Substitute Caesar salad, artisan greens, sweet potato fries or soup, for an additional price.

CHOP SALAD

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

THE CHOP BURGER

100% Canadian fresh chuck, brisket and short rib blend with crispy bacon, aged white cheddar and pickled red onions on a toasted brioche bun

PRIME BEEF DIP

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

NASHVILLE HOT CHICKEN SANDWICH


spicy fried chicken, southern slaw, pickled fresno chilies

DESSERT

MINI FLOURLESS CHOCOLATE TORTE

Amaretto mousse, chocolate ganache & vanilla anglaise

 Vegetarian menu item.

 Gluten conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

- Substitutions will be honoured for allergies and dietary restrictions. The chef may substitute any item without notice.
- Not all ingredients are listed. Please speak directly to a manager if your allergy is severe.



GROUP MENU LUNCH \$38 per person

Join us for lunch & enjoy your choice of one entrée & dessert for \$38 per person.
Excluding taxes & gratuity.

STARTERS


FEATURE SOUP

ask your server about today's creation

ENTREÉS

All our sandwiches & steak frites are served with French fries. Substitute Caesar salad, artisan greens, sweet potato fries or soup, for an additional price.

AVOCADO SUPER BOWL

fresh greens, cauliflower rice, crispy chickpeas, candied pumpkin seeds, avocado lime vinaigrette
Choose between chicken, shrimp or grilled tofu 

THE CHOP BURGER

100% Canadian fresh chuck, brisket and short rib blend with crispy bacon, aged white cheddar and pickled red onions on a toasted brioche bun

NASHVILLE HOT CHICKEN SANDWICH

spicy fried chicken, southern slaw, pickled fresno chilies

PRIME RIB & FRITES

9 oz, slow roasted with rock salt, cracked pepper & fresh herbs with horseradish & au jus

TOP SIRLOIN & FRITES

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

DESSERT

MINI FLOURLESS CHOCOLATE TORTE

Amaretto mousse, chocolate ganache & vanilla anglaise

MINI NEW YORK CHEESECAKE WITH SEASONAL FRUIT

slow baked & infused with ice wine & ginger

 Vegetarian menu item.

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GROUP MENU DINNER \$50 per person

Join us for dinner & enjoy your choice of one entrée & dessert for \$50 per person.
Excluding taxes & gratuity.

STARTERS

FEATURE SOUP

ask your server about today's creation

ENTREÉS

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

TOP SIRLOIN

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

PRIME RIB

9 oz, slow roasted fresh prime rib rubbed with rock salt, cracked pepper & fresh rosemary & thyme, with horseradish & au jus

MISO GLAZED SALMON

wild rice pilaf, fresh seasonal vegetables

OVEN ROASTED CHICKEN

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

DESSERT

MINI FLOURLESS CHOCOLATE TORTE

Amaretto mousse, chocolate ganache & vanilla anglaise

 Vegetarian menu item.

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GROUP MENU DINNER \$60 per person

Join us for dinner & enjoy your choice of one entrée & dessert for \$60 per person.
Excluding taxes & gratuity.

STARTERS

FEATURE SOUP

ask your server about today's creation

ENTREÉS

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

PRIME RIB

13 oz, slow roasted fresh prime rib rubbed with rock salt, cracked pepper & fresh rosemary & thyme, with horseradish & au jus

CENTRE CUT NEW YORK STRIPLOIN

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

PISTACHIO CRUSTED COD

lemon tarragon cream, wild rice pilaf, steamed broccolini

OVEN ROASTED CHICKEN

basil lemon pan jus, wild rice pilaf, steamed broccolini

DESSERT

MINI FLOURLESS CHOCOLATE TORTE

Amaretto mousse, chocolate ganache & vanilla anglaise

MINI NEW YORK CHEESECAKE WITH SEASONAL FRUIT

slow baked & infused with ice wine & ginger

 Vegetarian menu item.

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