

## SOCIAL STARTERS

### GRANDE NACHO PLATTER 22

tortilla chips, a blend of cheeses, black olives, jalapenos, green onions, spicy black beans & diced tomatoes served with sour cream and salsa  
add spicy beef 5  
add spicy bison 6  
add guacamole 4

### SHORT RIB POUTINE 15

slow braised beef short ribs, fries, gravy and fresh cheese curds

### HOUSE MADE CRAB CAKES 17

celery, apple, fennel and arugula salad, watermelon radish, lemon and herb aioli

### MEDITERRANEAN CALAMARI 14.5

topped with red onion and served with tzaziki

### WINGS 14

choice of hot, Thai or honey garlic

### GOAT CHEESE & FETA FLATBREAD 13

caramelized onions, cherry tomatoes and pesto with a balsamic glaze

### BISON SALAMI FLATBREAD 16

bison salami, roasted garlic, grilled vegetables, green peppercorns, marinara sauce, blend of cheeses

### TEMPURA PRAWNS 16

tempura style battered prawns, seaweed salad, ginger soy sauce

### CHARCUTERIE PLATTER 29

san danielle prosciutto, chianti fennel salami, bison salami, Irish porter cheddar, kerrygold Irish dubliner cheese, mixed olives, pesto grilled vegetables, ciabatta crostini

### PAIN DU JOUR 6

a selection of freshly baked bread with whipped butter

## SOUPS AND SALADS

### SPICY MOROCCAN SOUP 7

spiced tomato & chickpea soup with cilantro chimichurri

### CAJUN GRILLED CHICKEN SALAD 17

market greens, avocado, corn, black beans and feta with grilled cajun chicken breast, lime & cilantro dressing

### CHOPHOUSE CAESAR SALAD 12

crisp romaine served with garlic croutons, parmesan shavings, house-made caesar dressing

### ROASTED BEET & GOAT CHEESE SALAD 16

herb roasted beets, goat cheese, cherry tomato, watermelon radish, market greens, blood orange dressing, crème fraiche

### SEARED SALMON AND QUINOA SALAD 18

market greens, cherry tomatoes, roasted peppers, capers, olive oil and lemon topped with a seasoned salmon filet.

### KALE & MARKET GREEN SALAD 14

tandoori roasted chickpeas, bell peppers, carrot, tomato, tahini dressing

### STARTER SIZE CAESAR SALAD OR MARKET GREENS 7

fresh market greens or caesar salad

add chicken 6 add prawns 9

Gluten Free 

 ocean wise | Recommended by the Vancouver Aquarium as ocean-friendly.

Executive Chef Brian Long

## BURGERS AND SANDWICHES

served with your choice of sea salt fries or tossed salad

**PRIME RIB MOUNTAIN BURGER 16**  
peppered bacon, cheddar, lettuce, tomato, onions & pickles with a red pepper aioli

**CAJUN CHICKEN CHEDDAR SANDWICH 16**  
fresh tomato, lettuce, mayonnaise, toasted ciabatta bun

**SPICY PRARIE BISON SLIDERS 18**  
local free-range bison, jalapeno, cheddar, lettuce, tomato, pickles, crispy onion, chipotle mayo

**BISON REUBEN SANDWICH 18**  
smoked bison, sauerkraut, swiss cheese, mustard, mayo, rye bread

**GRILLED SALMON BURGER 18**   
lemon pepper salmon filet, lettuce, tomato, pickled red onion, tzaziki on a toasted ciabatta bun.

**BLACK BREAN MUSHROOM CHIPOTLE BURGER 16**  
house made patty, sautéed mushrooms, lettuce, tomato, crispy onion, pickle, chipotle mayo

**STREET TACOS 16**  
cilantro cabbage slaw, lime, sour cream, pickled red onion, your choice of cajun chicken or spiced prawn  
add guacamole 1

GLUTEN FREE BUNS AVAILABLE UPON REQUEST 2 

## SIGNATURE FAVOURITES

**BRAISED SHORT RIBS 24**   
slowly braised to perfection in red wine and herbs  
served with garlic mash potato and seasonal vegetables

**ASIAN STIRFRY RICE BOWL 24**  
wok fried vegetables, sesame, garlic, ginger and soy  
choice of chicken or prawns

**SPICY MONGOLIAN BEEF RICE BOWL 24**  
Alberta beef, summer vegetables, chillies, garlic, ginger, soy, sriracha

**MUMBAI BUTTER CHICKEN 24**  
served with garlic naan and aromatic rice

**TIGER PRAWN LINGUINI 26**  
tossed with chilli, garlic, arugula, cherry tomatoes, roasted peppers, white wine and basil

SUBSTITUTE GLUTEN FREE PASTA 3 

**PARMESAN CRUSTED CHICKEN 26**  
panko and parmesan crusted chicken, cherry tomatoes, basil butter, garlic mash potato, arugula parmesan salad

**SOY DIJON GLAZED SALMON 28**    
served with asian vegetable stir fry and ginger rice

**PAN SEARED LING COD 28**    
garlic vegetables, herb and parmesan arborio rice

**MUSHROOM RISOTTO 28**   
sautéed mushrooms, fresh herbs, white wine, arugula

**OLD ENGLISH STYLE FISH & CHIPS 16**  
battered cod with homemade tartar sauce, coleslaw and sea salt fries

Gluten Free 

# CHOPHOUSE

## OFF THE GRILL

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available after 5pm

all steaks from our grill are AAA alberta beef and aged for 28 days, served with seasonal vegetables and your choice of sea salt fries, scalloped potatoes or roasted garlic mashed potatoes

### PEPPERCORN NEW YORK STRIPLOIN 36

10 oz certified Alberta beef, pernod peppercorn demi-glace

### CAJUN BLACKENED TOP SIRLOIN 29

8 oz certified Alberta beef, Cajun blackened rub

### CHIMICHURRI BISON RIB EYE 42

free range 8 oz bison rib eye, house made chimichurri sauce

### MILLIONAIRE'S CUT 39

6 oz char grilled AAA filet mignon, topped with garlic herb butter

### GRILLED TO PERFECTION

**Blue Rare** - cool, blue, all the way through

**Rare** - cool center, bright red throughout

**Medium Rare** - warm center, red throughout

**Medium** - warm, pink center

**Medium Well** - hot, small trace of pink center

**Well Done** - hot, fully cooked throughout

**Chicago** - charred outside, cooked to order

ADD A SKEWER OF PRAWNS TO ANY ENTRÉE 8

## DESSERTS AND TREATS

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### TO DIE FOR 9

layers of moist chocolate cake wrapped in chocolate ganache, topped with chocolate icing, vanilla bean ice cream

### NEW YORK CHEESECAKE 9

rich, creamy cheesecake, seasonal berry compote

### WILD SASKATOON BERRY PIE 9

native to the canadian prairies, made fresh locally, served with vanilla bean ice cream.

### MINI DONUTS 9

rolled in cinnamon sugar and served with a trio of sauces: warm chocolate, caramel and berry coulis

### HOUSE MADE PANNACOTTA 10

vanilla pannacotta, apple chips, seasonal berry compote

### FRESH FRUIT SMOOTHIES 6.5

mango madness – mango, pineapple, orange juice

berry blaster – strawberries, raspberries, blueberries, blackberries & fruit juice

strawberry surprise – strawberries, ice cream, milk & yogurt