

CHOPHOUSE

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

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

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

SOUPS AND SALADS

SPICY MOROCCAN SOUP 7

spiced tomato & chickpea soup with cilantro chimichurri

CHOPHOUSE CAESAR SALAD 13

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

SEARED SALMON AND QUINOA SALAD 18

market greens, cherry tomatoes, roasted peppers, capers, olive oil, 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 8

fresh market greens or caesar salad

add chicken 6 add prawns 9

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

GRILLED SALMON BURGER 18

lemon pepper salmon fillet, lettuce, tomato, pickled red onion, tzaziki on a toasted ciabatta bun

STREET TACOS 16

cilantro cabbage slaw, lime, sour cream, pickled red onion, your choice of cajun chicken or spiced prawn

add guacamole 1

SUBSTITUTE GLUTEN FREE BUNS 2

Gluten Free 



Recommended by the Vancouver Aquarium as ocean-friendly.

Executive Chef Brian Long

CHOPHOUSE

SIGNATURE FAVOURITES

ASIAN VEGETABLE STIRFRY 24

wok fried vegetables, sesame, garlic, ginger and soy choice of chicken or prawns

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 and arugula parmesan salad

SOY DIJON GLAZED SALMON 28

served with asian vegetable stir fry and ginger rice

MUSHROOM RISOTTO 28

sauteed mushrooms, fresh herbs, white wine, arugula

OLD ENGLISH STYLE FISH & CHIPS 16

battered cod with homemade tartar sauce, coleslaw and sea salt fries

OFF THE GRILL

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

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 9

DESSERTS AND TREATS

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