



LAKESIDE
chophouse

SOCIAL STARTERS

GRANDE NACHO PLATTER 26

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 8 add guacamole 6

SHORT RIB POUTINE 16

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

HOUSE MADE CRAB CAKES 18.5

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

CALAMARI 17

pickled fresnos, sliced green onion, Sambal aioli

WINGS 18

choice of hot, Thai or honey garlic

GOAT CHEESE & FETA FLATBREAD 15

caramelized onions, cherry tomatoes and pesto with a balsamic glaze

BISON SALAMI FLATBREAD 18

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

TUNA STACK 18

albacore tuna, citrus tamari vinaigrette, nori, sesame, avocado, cilantro, wonton chips

KOBE STYLE MEATBALL TRIO 17.5

roasted tomato sauce, freshly grated parmesan, crostini
add meatball + 5.25

EDAMAME 11

steamed soybeans, sea salt

CHARCUTERIE PLATTER 33

San Daniele prosciutto, Chianti fennel salami, local bison salami, Irish porter cheddar, Kerrygold Irish Dubliner, mixed olives, pesto grilled vegetables, ciabatta crostini

PAIN DU JOUR 8

a selection of freshly baked bread with garlic & herb whipped butter

SOUPS AND SALADS

GERMAN WHITE ASPARAGUS SOUP 9

white asparagus, truffle oil

CAJUN GRILLED CHICKEN SALAD 21

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

CHOPHOUSE CAESAR SALAD 16.5

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

add Cajun chicken 8 add Cajun prawns 12

ROASTED BEET & GOAT CHEESE SALAD 18

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

SEARED SALMON AND QUINOA SALAD 24

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

TOMATO & BOCCONCINI DUO 14

torn basil, balsamic reduction

STARTER SIZE CAESAR SALAD OR MARKET GREENS 10.5

BURGERS AND SANDWICHES

served with your choice of sea salt fries or tossed salad;
sub Caesar salad or soup cup add 2

PRIME RIB MOUNTAIN BURGER 18.5

bacon, aged cheddar, micro greens, tomato, onions & pickles, red pepper aioli

SOUTHERN FRIED CHICKEN SANDWICH 18.5

crunchy buttermilk fried chicken, aged cheddar, arugula, honey cayenne mayo

BISON REUBEN SANDWICH 21

smoked bison, sauerkraut, gruyere cheese, mustard, mayo, rye bread

GRILLED SALMON BURGER 22

lemon pepper salmon filet, lettuce, tomato, pickled red onion, capers, tartar, on a toasted brioche bun

STREET TACOS 18

cilantro cabbage slaw, lime sour cream, pickled red onion,
your choice of Cajun chicken or prawns
add guacamole 2.00

SUBSTITUTE GLUTEN FREE BUNS 2

SIGNATURE FAVOURITES

BRAISED SHORT RIBS 33

slowly braised to perfection in red wine & herbs, served with garlic mashed potato and seasonal vegetables

ASIAN STIRFRY RICE BOWL 28

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

MUMBAI BUTTER CHICKEN 26

served with garlic naan and aromatic rice

TIGER PRAWN LINGUINI 29

tossed with chili, garlic, arugula, cherry tomatoes, roasted peppers, white wine and basil

SUBSTITUTE GLUTEN FREE PASTA 3

SPAGHETTINI & KOBE STYLE MEATBALLS 31

roasted tomato sauce, truffle mushroom cream, fresh ricotta cheese

SUBSTITUTE GLUTEN FREE PASTA 3

PARMESAN CRUSTED CHICKEN 29

panko and parmesan crusted chicken, cherry tomatoes, basil butter, garlic mashed potato, arugula parmesan salad

PACIFIC SPRING SALMON 33

brown sugar and dijon mustard glazed, arugula, aromatic rice, seasonal vegetables

PAN SEARED LING COD 33

Oceanwise line-caught lingcod, roasted mushrooms, pearl onions, truffle butter, house made gnocchi

COD & CHIPS 19

craft beer battered cod, sea salted fries, house slaw, tartar sauce



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 39

10 oz certified Alberta beef, Pernod peppercorn demi-glace

CAJUN BLACKENED TOP SIRLOIN 36

8 oz certified Alberta Beef, Cajun blackened rub

CHIMICHURRI BISON RIB EYE 48

Free range 8 oz bison rib eye, house made Chimichurri sauce

MILLIONAIRE'S CUT 46

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 12

DESSERTS AND TREATS

TO DIE FOR 13.5

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

NEW YORK CHEESECAKE 13.5

rich, creamy cheesecake, seasonal berry compote

WILD SASKATOON BERRY PIE 11.5

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


POT DE CRÈME 7

crunchy sponge toffee, velvety chocolate mousse, Chantilly cream

KEY LIME PIE 7

freshly squeezed key limes, graham cracker crust, hand whipped cream; deconstructed

Executive Chef Brian Long

Gluten free 

 | Recommended by the Vancouver Aquarium as ocean-friendly.