



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

### EDAMAME 11

steamed soybeans, sea salt

## SOUPS AND SALADS

### GERMAN WHITE ASPARAGUS SOUP 9

white asparagus, truffle oil

### CHOPHOUSE CAESAR SALAD 16.5

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

add Cajun chicken 8    add Cajun prawns 12

### SEARED SALMON AND QUINOA SALAD 24

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

### 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

### 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



Recommended by the Vancouver Aquarium as ocean-friendly.

## SIGNATURE FAVOURITES

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### 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

### 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

### COD & CHIPS 19

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

## 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 39

10 oz certified Alberta beef, Pernod peppercorn demi-glace

### CAJUN BLACKENED TOP SIRLOIN 36

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 12

## DESSERTS AND TREATS

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### 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