



GROUP APPETIZERS

Priced per order, unless otherwise specified

STEAKBITES 24

golden mustard, horseradish aioli

AHI TUNA TATAKI 21

togarashi mayo & tamari lime vinaigrette

WILD MUSHROOM & GOAT CHEESE DIP 22

truffle honey, garlic crostini

SICILIAN HUMMUS 15

creamy hummus, roasted garlic salsa verde, crispy chickpeas, toasted flatbread

FURIOUS FRIES 13

truffle, rosemary, garlic, Grana Padano & basil aioli

CHILI GARLIC SHRIMP 18

white wine & brandy, warm ciabatta

SHRIMP COCKTAIL 17

poached & chilled shrimp, Chop cocktail sauce, lemon

NASHVILLE CHICKEN WINGS 20

crispy breaded wings, Nashville spice, quick pickles, buttermilk ranch

BREAD FOR THE TABLE – COMMUNITY BREAD 4

For every order of Winnipeg rye bread, we donate one meal to your local food bank
Served with whipped brown butter

CHEESE TOAST 16

BRUSCHETTA 18

VEGETARIAN SPRING ROLLS

1.50 per piece (minimum 20 pieces per order)

BRAZILIAN CHICKEN SKEWERS

4.50 per piece (minimum 20 pieces per order)

PRIME RIB SLIDERS

4.50 per piece (minimum 20 pieces per order)

MEDIUM CHARCUTERIE & CHEESE BOARD 200

LARGE CHARCUTERIE & CHEESE BOARD 400

 Vegetarian menu item.

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

• Not all ingredients are listed. Please speak directly to a manager if your allergy is severe.



GROUP MENU LUNCH \$50 per person

Join us for lunch & enjoy your choice of one starter, entrée & dessert.
Excluding taxes & gratuity.

STARTERS

PLEASE PRE-SELECT ONE STARTER FOR THE ENTIREY OF YOUR GROUP

FEATURE SOUP

ask your server about today's creation

ARTISAN GREENS

avocado lime vinaigrette

CAESAR SALAD

house-made croutons, fried capers

ENTRÉES

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, salmon or grilled tofu 

THE CHOP BURGER

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

NASHVILLE HOT CHICKEN SANDWICH

spicy fried chicken, southern slaw, pickled fresno chilies

STEAK SANDWICH

7 oz top sirloin, garlic bread, chimichurri aioli, arugula & crispy onions

SPICY TOMATO LINGUINE

Calabrian chilies, grape tomatoes, fresh torn basil, capers, lemon

DESSERT

CHOCOLATE LAYER CAKE

rich & decadent chocolate cake with vanilla whip, pumpkin seed brittle

NEW YORK CHEESECAKE WITH SEASONAL FRUIT

slow baked & infused with ice wine & ginger

 Vegetarian menu item.

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GROUP MENU DINNER \$60 per person

Join us for dinner & enjoy your choice of one starter, entrée & dessert. Excluding taxes & gratuity.

STARTERS

PLEASE PRE-SELECT ONE STARTER FOR THE ENTIREY OF YOUR GROUP

FEATURE SOUP

ask your server about today's creation

ARTISAN GREENS

avocado lime vinaigrette

CAESAR SALAD

house-made croutons, fried capers

ENTREÉS

Steak and 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

PRIME RIB

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

MISO GLAZED SALMON

wild rice pilaf, fresh seasonal vegetables

HUNTER CHICKEN

oven roasted chicken with grape tomatoes in a red wine & mushroom demi-glace, Yukon gold mashed potatoes, fresh seasonal vegetables

SPICY TOMATO LINGUINE

Calabrian chillies, grape tomatoes, fresh torn basil, capers, lemon

DESSERT

CHOCOLATE LAYER CAKE

rich & decadent chocolate cake with vanilla whip, pumpkin seed brittle

NEW YORK CHEESECAKE WITH SEASONAL FRUIT

slow baked & infused with ice wine & ginger

 Vegetarian menu item.

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GROUP MENU DINNER \$70 per person

Join us for dinner & enjoy your choice of one starter, entrée & dessert. Excluding taxes & gratuity.

STARTERS

PLEASE PRE-SELECT ONE STARTER FOR THE ENTIREY OF YOUR GROUP

FEATURE SOUP

ask your server about today's creation

ARTISAN GREENS

avocado lime vinaigrette

CAESAR SALAD

house-made croutons, fried capers

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, Dijon mustard, fresh rosemary & thyme, with horseradish & au jus

TOP SIRLOIN

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

PISTACHIO CRUSTED COD

lemon tarragon cream, wild rice pilaf, steamed broccolini

HUNTER CHICKEN

oven roasted chicken with grape tomatoes in a red wine & mushroom demi-glace, Yukon gold mashed potatoes, fresh seasonal vegetables

SPICY TOMATO LINGUINE

Calabrian chillies, grape tomatoes, fresh torn basil, capers, lemon

DESSERT

CHOCOLATE LAYER CAKE

rich & decadent chocolate cake with vanilla whip, pumpkin seed brittle

NEW YORK CHEESECAKE WITH SEASONAL FRUIT

slow baked & infused with ice wine & ginger

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GROUP MENU DINNER \$85 per person

Join us for dinner & enjoy your choice of one starter, entrée & dessert. Excluding taxes & gratuity.

PLEASE PRE-SELECT ONE STARTER FOR THE ENTIREY OF YOUR GROUP

STARTER

FEATURE SOUP

ask your server about today's creation

ARTISAN GREENS



avocado lime vinaigrette

CAESAR SALAD

house-made croutons, fried capers

APPETIZERS

One per every two people.

WILD MUSHROOM & GOAT CHEESE DIP



truffle honey, garlic crostini

AHI TUNA TATAKI



togarashi mayo & tamari lime vinaigrette

STEAK BITES

golden mustard, horseradish aioli

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, Dijon mustard, 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

SMOKED RIB EYE

13 oz, in-house cold smoked Canadian rib eye

PAN ROASTED HALIBUT



avocado salsa, cauliflower rice, chimichurri, fresh seasonal vegetables

HUNTER CHICKEN

oven roasted chicken with grape tomatoes in a red wine & mushroom demi-glace, Yukon gold mashed potatoes, fresh seasonal vegetables

DESSERT



CHOCOLATE LAYER CAKE

rich & decadent chocolate cake with vanilla whip, pumpkin seed brittle

NEW YORK CHEESECAKE WITH SEASONAL FRUIT

slow baked & infused with ice wine & ginger

Vegetarian menu item.

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