

CHOPHOUSE

START AND SHARE

GRANDE NACHO PLATTER 22

tortilla chips smothered with 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

GRILLED MEXICAN STEAK TORTILLAS 14

spiced flank steak with pickled jalapenos and red onions, corn, avocado and feta.

served with sour cream and salsa.

LOCAL BISON TASTING PLATTER 19

local, free-range, smoked bison pastrami, bison bresaola and spicy bison chorizo sausage.

served with a selection of mustards, pickles and sauerkraut.

ANTIPASTO PLATTER 18

prosciutto, olives, pesto grilled vegetables and feta, served with cherry tomatoes and bocconcini along with a ciabatta crostini.

MEDITERRANEAN CALAMARI 13

topped with red onion and served with tzaziki.

WINGS 12

choice of hot, thai or honey garlic.

GOAT CHEESE & FETA FLATBREAD 12.5

caramelized onions, cherry tomatoes and pesto with a balsamic glaze.

ITALIAN FLATBREAD 14

prosciutto, pesto, sun-dried tomatoes and bocconcini. topped with arugula.

SOUPS AND SALADS

SPICY MOROCCAN SOUP 7

spiced tomato & chickpea soup with cilantro chimichurri.



CAJUN GRILLED CHICKEN SALAD 16

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

CHOPHOUSE CAESAR SALAD 12

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

CHILLED ASIAN SOBA NOODLE SALAD 14

soba noodles, tofu, kale, cucumber, edamame, bell peppers with a sesame soy dressing.

GLUTEN FREE OPTION AVAILABLE



SEARED SALMON AND QUINOA SALAD 18

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



STARTER SIZE CAESAR SALAD OR MARKET GREENS 7

fresh market greens or caesar salad.

add chicken 4

add prawns 4



gluten free

CHOPHOUSE

BURGERS AND SANDWICHES

served with your choice of sea salt fries or tossed salad.

PRIME RIB MOUNTAIN BURGER 16

bacon, cheddar, lettuce, tomato, onions & pickles with a red pepper aioli.

CAJUN CHICKEN CHEDDAR SANDWICH 15

with fresh tomato, lettuce and mayonnaise on a toasted ciabatta bun.

PRARIE BISON BURGER 17

local free-range bison smothered in a bbq mesquite.

SHORT RIB SANDWICH 16

caramelized onions, beef jus and emmental cheese on a toasted ciabatta bun.

GRILLED SALMON BURGER 14

lemon pepper salmon filet with lettuce, tomato, pickled red onion and tzaziki on a toasted ciabatta bun.

SPICY CHICKPEA FALAFEL PITA 14

with tzaziki, cucumber, feta and red onion.

GLUTEN FREE BUNS AVAILABLE UPON REQUEST 2 

SIGNATURE FAVOURITES

BRAISED SHORT RIBS 24

slowly braised in a herbed red wine reduction. 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.

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.

GLUTEN FREE PASTA AVAILABLE UPON REQUEST 

PARMESAN CRUSTED CHICKEN 25

panko and parmesan crusted chicken, pan fried and served with cherry tomatoes and basil butter, served with garlic mash potato and arugula parmesan salad.

TERIYAKI GLAZED SALMON 28

served with asian vegetable stir fry and ginger rice.

MUSHROOM RISOTTO 28

sauteed selection of mushrooms with fresh herbs, white wine and arugula.

OLD ENGLISH STYLE FISH & CHIPS 16

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

CHOPHOUSE

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 and a choice of one sauce or rub.

NEW YORK STEAK (8oz) 31

TOP SIRLOIN (8oz) 28

BISON RIB EYE (8oz) 42

FILET MIGNON (6oz) 39

SAUCES / RUBS

chimichuri

garlic herb butter

brandy peppercorn

cajun blackened style rub

ADD A SKEWER OF PRAWNS TO ANY ENTRÉE 8

DESSERTS AND TREATS

TO DIE FOR 9

layers of moist chocolate cake wrapped in chocolate ganache and topped with chocolate icing. served with vanilla bean ice cream.

NEW YORK CHEESECAKE 9

rich, creamy cheesecake served with a seasonal berry compote.

WARM APPLE PIE 10

served with vanilla bean ice cream.

WILD SASKATOON BERRY PIE 9

native to the canadian prairies. made fresh locally and 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.

DESSERT TRIO 15

dark chocolate mousse, maple caramel & toffee blondie and mini chocolate cheesecake.

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.



gluten free