

LAKESIDE chophouse

Social Starters

Korean Lettuce Wraps 19

Korean Szechuan chili sauce, bell peppers, cucumber, scallion, sesame, spicy yogurt. Choice of chicken, tofu or shrimp.

House Made Crab Cakes 19.5

Celery, apple, fennel and arugula salad, watermelon radish, lemon and herb aioli.

Calamari 18

Pickled fresnos, sliced green onion, Sambal aioli.

Baked Brie 16

Baked and served with drizzled honey, spicy red pepper jelly, almonds, cranberries.

Goat Cheese & Feta Flatbread 18

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

Firecracker Roasted Shrimp 19

Sweet chili garlic sauce, lemon juice, honey, sriracha, ginger.

Cauliflower Tacos 16.5

Green onion, cilantro, red cabbage, spiced cauliflower, avocado crema.

Soups and Salads

Chicken Tortilla Soup 9.5

Black bean, chicken, corn tortilla, cilantro.

Chophouse Caesar Salad 17

Crisp romaine, garlic croutons, parmesan shavings, house-made Caesar dressing.

Add Cajun chicken. **9** Add Cajun prawns. **12**

Seared Salmon and Quinoa Salad 29

Market greens, cherry tomatoes, roasted peppers, capers, olive oil, lemon topped with a seasoned salmon fillet.

Chopped Mediterranean Kale Salad 19

Kale, tomato, cucumber, roasted red pepper, feta, couscous, olives, lemon, Greek vinaigrette dressing.

Add baked Salmon. **11**

Starter size Caesar Salad or Market Greens 12

Burgers and More

Served with your choice of sea salt fries or tossed salad;

Sub Caesar salad or soup cup add **4**

Prime Rib Mountain Burger 24

Bacon, aged cheddar, micro greens, tomato, onions, pickles, red pepper aioli.

Southern Fried Chicken Sandwich 22

Crunchy buttermilk fried chicken, aged cheddar, arugula, honey cayenne mayo.

The Butcher's Sandwich 22

Red wine au jus, crispy onions, dijon, certified Prime Angus Beef.

Substitute gluten-free buns. 2

Cod and Chips 21

Local craft beer battered cod, sea salted fries, tartar sauce.

Gluten-Free 

Executive Chef Brian Long

For the health and safety of our guests and staff, we will not be accepting cash. Debit and credit only.

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Signature Favourites

Braised Short Ribs 41

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

Terriyaki Rice Bowl 28

Wok-fried vegetables, braised red cabbage, bean sprouts. Choice of chicken, prawns or tofu.

Thai Curry Bowl 32

Coconut green curry, vegetable medley, mushrooms, bok choy, crispy onions, steamed jasmine rice. Choice of chicken, prawns or tofu.

Parmesan Crusted Chicken 35

Panko and parmesan crusted chicken, cherry tomatoes, basil butter, garlic mashed potato.

Grilled Dijon Salmon 36

Lois Lake steelhead, buttered mashed potatoes, roasted asparagus, soy-dijon butter sauce, cilantro.

Cauliflower Steak 28

Grilled cauliflower, fingerling potato, wild mushrooms, caramelized onion, arugula, cherry tomato, chimichurri.

Lobster and Tiger Prawn Linguini 38

Tossed with chili, garlic, arugula, cherry tomatoes, roasted peppers, white wine and basil. Substitute gluten free pasta. 3

Short Rib Pappardelle 38

Braised short rib, wild mushrooms, red wine jus, habanero oil

Off the Grill

Angus Reserved, Alberta *Aged a minimum of 32 days for superior tenderness and flavour.* 

Served with seasonal vegetables and your choice of sea salt fries, scalloped potatoes or roasted garlic mashed potatoes.

New York Striploin 10 oz certified Angus beef. 46

Top Sirloin 8 oz certified Angus beef. 44

Filet Mignon 6 oz certified Angus beef. 49

Enhance Your Steak

Demi Glace 4 Prawn Skewer 12

Brandy Peppercorn Demi 4 Blue Cheese 6

Blackened Cajun Rub 4 Wild Mushrooms 8

Chimichurri 4 Lobster Tail Butter Poached 19

Grilled to Perfection

Blue Rare – cool, blue, all the way through

Medium Well – hot, small trace of pink center

Rare – cool center, bright red throughout

Well Done – hot, fully cooked throughout

Medium Rare – warm center, red throughout

Chicago – charred outside, cooked to order

Medium – warm, pink center

Desserts

To Die For 13.5

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

Homestyle Apple Pie 13.5

Flaky pie crust, caramelized apples, vanilla ice cream, caramel drizzle.

Key Lime Pie 12

Light & fluffy, Graham cracker crust, whipped cream....The Best.

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