

# LAKE SIDE chophouse

## Start & Share

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### Szechuan Lettuce Wraps 21

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

### House Made Crab Cakes 19.5

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

### Calamari 19

Pickled fresnos, sliced green onion, Sambal aioli.

### Baked Brie 17

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

### Brussel Sprouts 15.5

Lemon, capers, chillies, Parmigiano-Reggiano.

### Tuna Stack 21

Ahi, citrus tamari vinaigrette, nori, sesame, avocado, micro greens, wonton crisps

### Tortilla Soup 9.5

Black bean, corn tortilla, cilantro.

## Flatbreads

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### Goat Cheese & Feta Flatbread 19

Caramelized onions, cherry tomatoes, pesto, balsamic glaze.

### Diavola Flatbread 24

San Marzano, Grana Padano, Calabrese salami, chili oil, piquillo pepper, fresh basil.

## Greens

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### Chophouse Caesar Salad 18

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

Add Cajun chicken 9    Add Cajun prawns 12

### Buddha Bowl

Tabbouleh, pineapple salsa, broccoli, tomatoes, cucumber, fresh greens, jasmine rice, miso carrot ginger sauce.

with your choice of the following:

Grilled chicken 26    Grilled prawns 28    Soy grilled tofu 25    Grilled avocado 24

### Tuna Poke Bowl 26

Seasame ginger ahi, jasmine rice, mango, cucumber, avocado, edamame, ginger, radish, crispy tempura.

## Handhelds

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

Sub Caesar salad or soup cup 4    Sub Gluten-free bun 2

### Prime Rib Mountain Burger 26

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

### Southern Fried Chicken Sandwich 24

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

### Bison Pastrami Rueben 22

Bison pastrami, sauerkraut, Swiss cheese, Dijon mustard, toasted rustic rye bread.

### Cod and Chips 22

Local craft beer battered cod, sea salt 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.

# LAKESIDE chophouse

## Signature Favourites

### Braised Short Ribs 44

Slowly braised to perfection in red wine & herbs, roasted potatoes, seasonal vegetables.

### Kung Pao Bowl

Szechuan style sweet & spicy chili bean sauce, wok fried ginger, garlic, onions, peppers, brocolli, Asian vegetable mix, sprouts, roasted peanuts, green onions, served with jasmine rice.

Grilled Chicken 28 Grilled Prawns 30 Soy grilled tofu 25

### Mumbai Butter Chicken 32

Aromatic curry, yogurt drizzle, served with garlic naan and jasmine rice.

### Hunter Chicken 34

Shiitake, portobello, button and crimini mushroom demi-glace, roasted potatoes, grilled asparagus.

### Grilled Dijon Salmon 38

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

### Cauliflower Steak 28

Grilled cauliflower, fingerling potato, wild mushrooms, caramelized onions, arugula, cherry tomatoes, chimichurri.

### Lobster and Tiger Prawn Linguini 39

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

## Off the Grill

*All of our steaks are Alberta Angus Reserved, and aged a minimum of 32 days for superior tenderness and flavour. *

**New York Striploin** 10 oz certified Angus beef. 52

**Top Sirloin** 8 oz certified Angus beef. 47

**Filet Mignon** 6 oz certified Angus beef. 56

**Tomahawk** 54 oz bone-in rib eye. 225

*Slow roasted Prime Rib, every Friday & Saturday. Ask your server for details.*

### 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 Butter Poached Lobster Tail 19

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

### 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

## Sweet

### To Die For 13.5

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

### Mini Doughnuts 13.5

Rolled in cinnamon sugar and served with a trio of sauces: warm chocolate, caramel and berry coulis.

### Key Lime Pie 13.5

Light & fluffy, Graham cracker crust, whipped cream.

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