

◆◆ CHOPS GRILLE ◆◆

THE BEST STEAKS ON THE HIGH SEAS



Nothing beats a mouthwatering steak grilled to perfection.

At Chops Grille we offer a fine selection of steaks along with a variety of culinary creations. Join us in our intimate restaurant for your next dining experience.

For reservations Dial 3055

\$25 Dining Fee per person applies

Guests 13 and older are welcome

Dress Suggestion: Smart Casual (No shorts please)

Cancellation with less than 24 hours notice will be charged \$10

MENU

Appetizers

Shrimp Cocktail

With traditional American cocktail sauce

Dungeness Crab and Shrimp Cake

Rémoulade sauce

Avocado and Yellowfin Tuna Tartar

Asian snow pea salad, red radish and pickled ginger

Oakwood Smoked Salmon

Over warm potato-corn cake, and vodka-lime crème fraîche

Char-Grilled Portabella Caps and Asparagus

Marinated with fresh herbs and olive oil, served with a rye goat cheese crostini, crushed black olives and balsamic drizzle

Lobster Bisque

Lumps of sweet lobster meat and cognac fluff

Cheese N' Onion Soup

Topped with Gruyère cheese

Chops Grille Salad

Romaine lettuce, baby spinach, hearts of palm, cucumber, cherry tomatoes, cucumber, cherry tomatoes, asparagus, crispy smoked bacon and house dressing

Not So Traditional Caesar Salad

Romaine hearts, garlic croutons, chive-Caesar dressing

Beef Steak Tomato and Purple Onions

Sprinkled with blue cheese crumbles

Entrées

Grilled Alaskan Halibut

With fruit salsa and caramelized orange drizzle

Seared Diver Scallops and Chorizo Sausage

Parsnip purée and petite salad

Filet Mignon

10 ounces of thick and flavorful cut from the tenderloin

Petit Filet Mignon

7 ounces of thick and flavorful cut from the tenderloin

New York Strip Steak

10 ounces of an all time favourite, brushed with hickory BBQ sauce

Veal Chop

10 ounces, tender and tasty, broiled and served on the bone

Grilled Lamb Loin

Served with braised Belgian endive, sweet pea purée, wilted greens and sautéed cremini mushrooms

T-Bone Steak

16 ounces of aged beef, the best choice between a filet and a sirloin

Royal Pork Shank

Braised in delicious balsamic-BBQ sauce

Free-Range Chicken Breast

Filled with ricotta and sautéed leeks

Sides and Vegetables

Creamed spinach, home fried potatoes with sautéed onions, rock salt baked potato, double whipped mashed potatoes, sautéed wild mushrooms, spiced sweet corn and snow peas, steamed asparagus

Desserts

Chocolate Mud Pie, Croissant Puding Pie,
Mochaccino Cheese Brûlée, Passionberry Duo