

# ◆◆ 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