

WINES ARE PRESENTED FROM LIGHTER BODIED STYLES TO FULLER BODIED WINES WITHIN EACH SECTION.

30 Wines Available By The Glass.

## LOCAL FAVOURITES

	6oz	9oz	Bottle
<b>Peller Estates</b> Chardonnay VQA (Niagara)	6.25	8.95	24.95
<b>Peller Estates</b> Cabernet-Merlot VQA (Niagara)	6.25	8.95	24.95

## WHITE WINE

	6oz	9oz	Bottle
<b>Sutter Home</b> White Zinfandel (California)	6.95	9.95	26.95
<b>Cave Spring</b> Riesling VQA (Niagara)	8.95	12.75	34.95
<b>Peninsula Ridge</b> Sauvignon Blanc VQA (Niagara)	8.95	12.75	34.95
<b>Kim Crawford</b> Sauvignon Blanc (New Zealand)	10.95	15.50	41.95
<b>Crush</b> Pinot Grigio VQA (Ontario)	7.95	11.50	31.95
<b>Beringer</b> Pinot Grigio (California)	6.95	9.95	26.95
<b>Henry of Pelham</b> Pinot Blanc VQA (Niagara)	8.95	12.75	34.95
<b>Torresella</b> Pinot Grigio (Italy)	9.95	13.95	38.95
<b>Cono Sur</b> Viognier (Chile)	6.95	9.95	26.95
<b>Wolf Blass 'Yellow Label'</b> Chardonnay (Australia)	8.95	12.75	34.95
<b>Ironstone</b> Chardonnay (California)	9.95	13.95	38.95

## RED WINE

	6oz	9oz	Bottle
<b>Inniskillin</b> Pinot Noir VQA (Niagara)	6.95	9.95	26.95
<b>Jargon</b> Pinot Noir (California)	9.95	13.95	38.95
<b>La Palma</b> Merlot (Chile)	7.95	11.50	31.95
<b>Leonardo</b> Chianti (Tuscany, Italy)	8.50	11.95	32.95
<b>Ironstone</b> Merlot (California)	9.95	13.95	38.95
<b>Chalk Hill Blue</b> Shiraz-Cabernet (Australia)	7.50	10.75	28.95
<b>Beringer</b> Cabernet Sauvignon (California)	6.95	9.95	26.95
<b>Echeverria</b> Carmenere (Central Valley, Chile)	8.50	11.95	32.95
<b>Earthworks</b> Shiraz (Barossa, Australia)	10.95	15.50	41.95
<b>Luigi Bosca 'Finca la Linda'</b> Malbec (Argentina)	9.95	13.95	38.95
<b>Apothic</b> Red (California)	9.95	13.95	38.95
<b>Penfolds 'Koonunga Hill'</b> Shiraz-Cabernet (Australia)	9.75	13.75	37.95
<b>Wolf Blass 'Yellow Label'</b> Cabernet Sauvignon (Australia)	9.95	13.95	38.95
<b>Ironstone</b> Cabernet Sauvignon (California)	9.95	13.95	38.95
<b>Ravenswood</b> Zinfandel (California)	10.95	15.50	41.95
<b>Clos du Bois</b> Cabernet Sauvignon (North Coast, California)	11.95	16.95	45.95
<b>Penley 'Phoenix'</b> Cabernet Sauvignon (Coonawarra, Australia)	12.95	17.95	47.95

## COCKTAILS

<b>Lime Ginny</b>	6.95	<b>Raspberry Blue Bubbles</b>	6.95
<b>Lemongrass Splash</b>	6.95	<b>Canyon Gin and Tonic</b>	6.95
<b>Blueberry Twister</b>	6.95	<b>Hand Shaken Pomegranate Margarita</b>	7.95
<b>Raspberry Crush</b>	6.95	<b>Ice Wine Wonder</b>	9.50
<b>Summer Lemonade</b>	6.95	<b>Blue Pomtini</b>	9.50

## BEERS

Draught		Bottle	
Coors Light	6.00	Blue, Budweiser, Bud Light, Canadian, Canadian 67, Coors Light	4.95
Alexander Keith's IPA, Muskoka Cream Ale, Rickard's Red, Steam Whistle Pilsner	6.50	Creemore Springs Lager, Miller Genuine Draft, Moosehead	5.75
Sapporo	7.00	Bud Light Lime, Corona, Dos Equis XX	
Guinness, Stella Artois	8.00	Lager, Heineken, Kronenbourg Blanc, Stella Artois Légère	6.25

## STARTERS

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### **MOROCCAN MEATBALLS 8.95**

*spiced lamb & beef ~ mint ~ mango*

### **CANYON GARLIC BREAD 8.95**

*smoked mozzarella ~ sundried tomato baguette*

### **CANYON CREEK DIP 9.95**

*creamy asiago ~ artichoke hearts ~ fresh spinach ~ fresh tomato salsa ~ warm nacho chips*

### **SPICY CALAMARI 10.50**

*crispy onions ~ spicy-sweet sauce ~ fresh scallions*

### **DOUBLE COCONUT JUMBO SHRIMP 10.95**

*twice-coated ~ deep-fried ~ horseradish marmalade dip*

### **PRIME RIB QUESADILLA 10.95**

*smoked mozzarella ~ Applewood-smoked bacon ~ horseradish cream ~ spicy salsa*

### **BACON-WRAPPED SESAME SCALLOPS 11.95**

*Applewood-smoked bacon ~ miso marinade ~ Japanese mustard ~ Thai chili sauce*

### **NOVA SCOTIA LOBSTER CAKES 12.95**

*panko-crusting ~ lightly fried ~ tangy coleslaw ~ chipotle mayo*

## SOUPS AND SALADS

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### **DAILY SOUP 5.95**

### **GARDEN SALAD 6.95**

*endive ~ arugula ~ radicchio ~ grape tomatoes ~ mango ~ sherry vinaigrette*

### **CHOPHOUSE SALAD 6.95**

*Leamington hothouse tomatoes ~ sweet onions ~ Ontario blue cheese ~ raspberry vinaigrette*

### **CAESAR SALAD 6.95**

*Prince Edward County parmesan ~ Applewood-smoked bacon ~ dressing from scratch*

## ENTRÉE SALADS

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### **GRILLED CHILLED CHICKEN CAESAR 14.25**

*crumbled Prince Edward County parmesan ~ Applewood-smoked bacon dressing from scratch*

### **MISO SALMON SALAD 16.95**

*grilled Jail Island fillet ~ shredded vegetables ~ fresh spinach ~ udon noodles*

### **GRILLED SESAME SIRLOIN 16.95**

*greens ~ goat cheese ~ sundried tomatoes ~ sugared pecans ~ sweet-chili dressing wonton crisps*

### **RARE SEARED BIG EYE TUNA 17.95**

*avocado ~ roasted red peppers ~ miso dressing ~ sugared pecans*

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## EVERY PLATE TELLS OUR STORY

Our chefs prepare all our menu items daily using fresh, quality ingredients. We create dishes from scratch, buy local whenever possible and carefully select the farmers and growers we use. The results are delicious.

## MAINS

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### **CANYON CHEESEBURGER 14.50**

100% AAA beef ~ Manitoba aged cheddar ~ smoked mozzarella ~ asiago ~ Canyon fries

### **OVEN-ROASTED PRIME RIB SANDWICH 15.95**

stacked ~ thinly sliced ~ horseradish-Dijon mayo ~ onion baguette ~ Canyon fries

### **PENNE RUSTICO 15.95**

chicken ~ tomato sauce ~ feta ~ roasted peppers ~ portobello mushrooms

### **MUSHROOM & CARAMELIZED ONION MEATLOAF 16.95**

veal ~ pork ~ beef ~ sour cream mashed potatoes ~ portobello gravy

### **BBQ PORK BACK RIBS half rack 18.95 full rack 26.95**

slow-cooked ~ sweet-smokey glaze ~ Canyon fries

### **STUFFED CAJUN DOUBLE CHICKEN BREAST 19.95**

sundried tomato ~ roasted garlic ~ goat cheese ~ rice pilaf

### **CEDAR PLANK SALMON 23.95**

grilled 8 oz butter-brushed Jail Island salmon fillet ~ lemon white wine and tomato broth  
sour cream mashed potatoes

### **FRESH MARKET FISH 24.95**

grilled fillet ~ smoked Alderwood sea salt ~ roasted red peppers ~ spinach ~ cipollini onions

### **TOMATO CAPER HALIBUT 26.95**

Prince Edward County parmesan & cornflake crust ~ baby spinach ~ hollandaise  
sour cream mashed potatoes

### **LAMB TWO WAYS 29.95**

bbq shank braised & roasted ~ grilled chops ~ sweet potato fries

## SIDES

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**SAUTÉED ONIONS 3.95**

**SAUTÉED MUSHROOMS 5.95**

**SWEET POTATO FRIES 4.95**

**SAUTÉED SHRIMP 9.95**

**PRIX-  
FIXE  
MENU  
\$29.95**

#### **SALAD** (choose 1)

**CHOPHOUSE | GARDEN | CAESAR**

#### **MAIN** (choose 1)

- **HERB GRILLED CHICKEN** melted herb butter finish ~ wild rice pilaf
- **CEDAR PLANK SALMON** sour cream mashed potatoes
- **SLOW-ROAST PRIME RIB** loaded baked potato
- **TOP SIRLOIN** loaded baked potato

#### **DESSERT OR WINE**

(choose 1 dessert or any Beringer 6 oz glass of wine)

- **PUMPKIN CRÈME BRÛLÉE**
- **SMALL DOUBLE CHOCOLATE BROWNIE**

# STEAKS

We choose the highest Canadian grades, and many cuts are aged for one month or more. Our steaks have a unique seasoning blend, that's been carefully developed to enhance the meat's natural flavour. It's hard to choose a favourite from our succulent selection.

## DEGREES OF DONENESS

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**BLUE** – *very red, cold centre*

**RARE** – *red, cool centre*

**MEDIUM RARE** – *red, warm centre*

**MEDIUM** – *pink, hot centre*

**MEDIUM WELL** – *hint of pink*

**WELL DONE** – *no trace of pink*

## CUSTOMIZE

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**MISO-ROASTED GARLIC BUTTER 2.00**

**GREEN PEPPERCORN SAUCE 2.00**

**BLUE CHEESE CRUST 2.00**

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**GRILLED TOP SIRLOIN 21.95**

*hand-cut from quality beef*

**CHIPOTLE TOP SIRLOIN 23.95**

*marinated ~ roast garlic ~ goat cheese butter*

**SLOW-ROAST PRIME RIB small 23.50 medium 25.95 large 28.95**

*aged 40 days ~ mustard crust ~ jus ~ horseradish cream*

**SURF & TURF Market Price**

*grilled sirloin ~ seasonal catch ~ drawn butter*

**GRILLED NEW YORK STEAK regular 29.95 large 32.95**

*well marbled ~ lightly seasoned*

**CHICAGO-CUT STRIPLOIN 29.95**

*two-inches thick ~ roast garlic ~ Cabernet jus ~ onion crisps*

**FILET MIGNON 29.95**

*wrapped with Applewood-smoked bacon*

**PEPPERCORN NEW YORK STEAK regular 31.95 large 34.95**

*well marbled ~ lightly seasoned ~ creamy peppercorn sauce*

**MARINATED RIB STEAK 33.95**

*pineapple-teriyaki ~ soy ~ garlic*

**All steaks are served with your choice of 1 side:**

- FRESH VEGETABLES
- LOADED BAKED POTATO
- CRISP FRIES
- WILD RICE PILAF
- SOUR CREAM MASHED POTATOES