

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
Peller Estates Chardonnay VQA (Niagara)	6.25	8.95	24.95
Peller Estates Cabernet-Merlot VQA (Niagara)	6.25	8.95	24.95

WHITE WINE

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

RED WINE

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

COCKTAILS

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

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

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

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

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

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

MISSISSAUGA'S BEST PORK CHOP single bone 19.95 double bone 27.95

on the bone ~ lingonberry sauce ~ sour cream mashed potatoes

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

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

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

MISO-ROASTED GARLIC BUTTER 2.00

GREEN PEPPERCORN SAUCE 2.00

BLUE CHEESE CRUST 2.00

GRILLED TOP SIRLOIN 20.95

hand-cut from quality beef

CHIPOTLE TOP SIRLOIN 22.95

marinated ~ roast garlic ~ goat cheese butter

SLOW-ROAST PRIME RIB small 22.50 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 28.95 large 32.95

well marbled ~ lightly seasoned

CHICAGO-CUT STRIPLOIN 28.95

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

FILET MIGNON 28.95

wrapped with Applewood-smoked bacon

PEPPERCORN NEW YORK STEAK regular 30.95 large 34.95

well marbled ~ lightly seasoned ~ creamy peppercorn sauce

All steaks are served with your choice of 1 side:

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