

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 Lager, Heineken, Kronenbourg Blanc, Stella Artois Légère	6.25
Guinness, Stella Artois	8.00		

STARTERS

DAILY SOUP	5.95
GARDEN SALAD	6.95
CHOPHOUSE SALAD	6.95
CAESAR SALAD	6.95
MOROCCAN MEATBALLS	8.95
CANYON GARLIC BREAD	8.95
PRIME RIB POTATO WEDGES	8.95
CANYON CREEK DIP	9.95
SPICY CALAMARI	10.50
DOUBLE COCONUT JUMBO SHRIMP	10.95
PRIME RIB QUESADILLA	10.95
NOVA SCOTIA LOBSTER CAKES	12.95

SIDES

SAUTÉED ONIONS	3.95
SWEET POTATO FRIES	4.95
SAUTÉED MUSHROOMS	5.95
SAUTÉED SHRIMP	9.95

ENTRÉE SALADS

GRILLED CHILLED CHICKEN CAESAR 14.25
<i>crumbled Prince Edward County parmesan ~ Applewood-smoked bacon ~ dressing from scratch</i>
MISO SALMON SALAD 16.95
<i>grilled Jail Island fillet ~ shredded vegetables ~ fresh spinach ~ udon noodles</i>
GRILLED SESAME SIRLOIN 16.95
<i>greens ~ goat cheese ~ sundried tomatoes ~ sugared pecans ~ sweet-chili dressing ~ wonton crisps</i>
RARE SEARED BIG EYE TUNA 17.95
<i>avocado ~ roasted red peppers ~ miso dressing ~ sugared pecans</i>

MAINS

CANYON CHEESEBURGER 14.50
<i>100% AAA beef ~ Manitoba aged cheddar ~ smoked mozzarella ~ asiago ~ Canyon fries</i>
OVEN-ROASTED PRIME RIB SANDWICH 15.95
<i>stacked ~ thinly sliced ~ horseradish-Dijon mayo ~ onion baguette ~ Canyon fries</i>
PENNE RUSTICO 15.95
<i>chicken ~ tomato sauce ~ feta ~ roasted peppers ~ portobello mushrooms</i>
MUSHROOM & CAMELIZED ONION MEATLOAF 16.95
<i>veal ~ pork ~ beef ~ sour cream mashed potatoes ~ portobello gravy</i>
BBQ PORK BACK RIBS half rack 18.95 full rack 26.95
<i>slow-cooked ~ sweet-smokey glaze ~ Canyon fries</i>
STUFFED CAJUN DOUBLE CHICKEN BREAST 19.95
<i>sundried tomato ~ roasted garlic ~ goat cheese ~ rice pilaf</i>
CEDAR PLANK SALMON 23.95
<i>grilled 8 oz butter-brushed Jail Island salmon fillet ~ lemon white wine and tomato broth sour cream mashed potatoes</i>
FRESH MARKET FISH 24.95
<i>grilled fillet ~ smoked Alderwood sea salt ~ roasted red peppers ~ spinach ~ cipollini onions</i>
TOMATO CAPER HALIBUT 26.95
<i>Prince Edward County parmesan & cornflake crust ~ baby spinach ~ hollandaise sour cream mashed potatoes</i>
LAMB TWO WAYS 29.95
<i>bbq shank braised & roasted ~ grilled chops ~ sweet potato fries</i>

CUSTOMIZE – \$2.00
MISO-ROASTED GARLIC BUTTER
GREEN PEPPERCORN SAUCE
BLUE CHEESE CRUST

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

**ALL STEAKS ARE SERVED
WITH YOUR CHOICE OF 1 SIDE:**
FRESH VEGETABLES
LOADED BAKED POTATO
CRISP FRIES
WILD RICE PILAF
SOUR CREAM
MASHED POTATOES

STEAKS

GRILLED TOP SIRLOIN hand-cut from quality beef
20.95
CHIPOTLE TOP SIRLOIN marinated ~ roast garlic ~ goat cheese butter
22.95
SLOW-ROAST PRIME RIB aged 40 days ~ mustard crust ~ jus ~ horseradish cream
small 22.50 medium 25.95 large 28.95
SURF & TURF grilled sirloin ~ seasonal catch ~ drawn butter
Market Price
GRILLED NEW YORK STEAK well marbled ~ lightly seasoned
regular 28.95 large 32.95
CHICAGO-CUT STRIPLOIN two-inches thick ~ roast garlic ~ Cabernet jus ~ onion crisps
28.95
FILET MIGNON wrapped with Applewood-smoked bacon
28.95
PEPPERCORN NEW YORK STEAK well marbled ~ lightly seasoned
creamy peppercorn sauce
regular 30.95 large 34.95

**PRIX-
FIXE
MENU
\$29.95**

SALAD (choose 1)
CHOPHOUSE | GARDEN | CAESAR

MAIN (choose 1)

- **HERB GRILLED CHICKEN** herbes de Provence marinade ~ 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** vanilla bean ice cream ~ caramel ~ crème anglaise