



**GRAND RIVER**



**CHOP HOUSE**



# THE FRONT QUARTER



## SMOYD FARM POTATO SKINS \$7

DOUBLE SMOKED BACON, AGED CHEDDAR AND LEEK

## CRISP SPRING ROLLS \$6

SWEET CHILI SAUCE

## CHOP HOUSE SALAD \$6

SIDE SALAD \$4

APPLE CIDER DIJON VINAIGRETTE

## SCOTCH EGG \$8

FRESH SAUSAGE SERVED WITH MUSTARD SAUCE

## TOASTED GARLIC FLAT BREAD \$5

FARMERS CHEESE AND HERBS

## CAESAR SALAD \$8 SIDE SALAD \$5

ROMAINE HEARTS, HOUSE SMOKED BACON AND PARMESAN

## COBB SALAD \$12

ROAST CHICKEN, DOUBLE SMOKED BACON, RED ONION AND CHEDDAR CHEESE, HARD BOILED EGG WITH HOUSE SPECIALTY VINAIGRETTE

## SEARED BEEF TIP SALAD \$14

SELECT GREENS, BLUE CHEESE AND MARINATED TOMATOES



# UPPER CUTS



## TODAY'S SELECTION OF HAND CUT

### GRAND RIVER COUNTY BEEF

SMOYD FARM POTATO FRENCH FRIES

## SMOKED PORK CHOP \$15

BRAISED RED CABBAGE, APPLE BACON CHUTNEY

## CRISP PORK SCHNITZEL \$14

WHIPPED GOLD RUSH POTATOES

## CHOP HOUSE MEAT LOAF \$11

SEASONED GRAND RIVER COUNTY BEEF AND PORK, FARMER'S CHEESE, STICKY ONION GRAVY AND ROAST SMOYD FARM POTATOES

## CRISP PORK SCHNITZEL ON BRIOCHE \$11

CHILI MAYONAISE

## FARMER'S PLATTER \$17

PORK LOIN, MAPLE HOUSE MADE SAUSAGE, GRILLED SIDE BACON

## LIVER & ONIONS \$11

PAN-FRIED LIVER, SMOKED BACON, CARAMELIZED ONIONS, WHIPPED SMOYD FARMS POTATOES AND GRAVY



# CENTRE CUTS



## FISH AND CHIPS

TRADITIONAL ALE BATTERED HADDOCK FILET

TARTAR SAUCE AND COLESLAW

½ ORDER \$9

FULL ORDER \$12

## BALL PARK HOT DOG \$10

FOOT LONG INN MADE ALL BEEF BALL PARK DOG

MADE WITH SPECIALLY SELECTED MEAT,

SMOKED BACON AND MIXED CHEESE

## HOUSE MADE LOCAL PORK SAUSAGE \$11

SOUR DOUGH BAGUETTE

## BAKED FARMER'S CHEESE PENNE \$11

SPINACH, MARINATED TOMATOES,

ROASTED BELL PEPPERS

AND FARMER'S CHEESE

## MUSHROOM FETTUCCINE \$12

ASSORTED MUSHROOMS, DRIED TOMATOES,

SHALLOT AND AGED CHEDDAR

ADD SAUSAGE \$3 OR CHICKEN \$4 TO PASTAS

## FRESH ONTARIO CHICKEN WINGS

1LB \$9.99 2LBS \$17.99

SERVED WITH CARROTS, CELERY AND BLUE CHEESE DIP

Mild ~ Gentle enough for bambino

Medium ~ Starting to warm up, good sweetness

Hot ~ Nice sting

Suicide ~ Full heat, full flavour, great after-burn!

Honey Garlic ~ Rich honey with subtle garlic

Bourbon BBQ ~ BBQ with southern influences

Lemon Pepper ~ Fresh lemon & cracked peppercorns

Cajun Dry ~ Unique blend of Creole spices

Jerk Spice ~ A dry Caribbean heat

Herb & Butter Sauce ~ An exploration of herbs & spices

Montreal Spice ~ Capture the flavour of old Montreal with a robust blend of gourmet spices and seasonings

Frank's Hot Sauce ~ The hot sauce with a surge of flavour

Smoky BBQ ~ Rich Texas hickory mesquite flavour

## LOCAL HOUSE MADE FRESH BEEF BURGERS - \$9

HORMONE AND ADDITIVE FREE, 8 OZ. 100% BLACK ANGUS BURGER. NEVER FROZEN AND CONTAINS NO FILLER. SERVED WITH QUICK PICKLES, CRISP LETTUCES AND SHAVED SWEET ONIONS

### ADDITIONAL GARNISH FOR \$1 EACH

Double Smoked Bacon

Specialty Farmer's Cheese or River's Edge Goat Cheese

Roasted Bell Peppers

Sautéed Mushrooms

Caramelized Onion

Onion Fritter

## DAILY STEAKS AVAILABLE-6 OZ. MINIMUM ORDER



# THE TAIL END



## HOUSE MADE ICE CREAM \$4

## WARM APPLE CRUMBLE \$5

ONTARIO APPLES BAKED WITH CINNAMON AND SPICE,

CRUSTED WITH

OATS AND SERVED WITH VANILLA ICE CREAM

## CRÈME BRULEE \$6

COOL CUSTARD AND A BURNT SUGAR CRUST

## STICKY TOFFEE PUDDING \$6

A TRADITIONAL BRITISH SPONGE CAKE MADE WITH CHOPPED DATES, COVERED IN TOFFEE SAUCE AND SERVED WITH VANILLA ICE CREAM