



GRAND RIVER



CHOP HOUSE

GRAND RIVER CHOP HOUSE

Welcome to The Grand River Chop House restaurant.
We specialize in premium, heavily aged steaks and chops
with guest-obsessed service and uncompromising standards.

THE FRONT QUARTER

POUTINE \$10.95 ½ POUTINE \$6.95

SWEET POTATO FRIES Large \$8.95
Small \$5.95

TOASTED GARLIC FLAT BREAD \$6.95

Mixed cheese and herbs
Sub French stick \$1.95

CHEESE NACHOS \$14.95

Cheddar and mozzarella cheese, roast peppers,
onions, fresh jalapeños and black olives. Served
with salsa and sour cream

½ order available \$10.95

Add ground beef or chicken \$5.95

FRENCH ONION SOUP \$6.95

Caramelized onions and fresh thyme with
Swiss cheese and sour dough crostini

WARM SPINACH DIP \$11.95

Baby spinach and a blend of three cheeses served
hot and melted with a side of crispy tortilla points

LOCAL HARVEST POTATO SKINS \$6.95

Double smoked bacon and aged cheddar

BABY SPINACH SALAD \$14.95

Tender spinach with blackened chicken, mandarin
oranges, almonds and red onion tossed with orange
honey yogurt dressing. Without chicken \$9.95

ASIAN STYLE SPRING ROLLS \$8.95

Filled with fresh vegetables and sprouts sautéed
with garlic and ginger with sweet chili sauce dip

CAESAR SALAD \$9.95

Side salad \$6.95

House made garlic dressing, romaine hearts, house
smoked bacon and parmesan

CHOP HOUSE SALAD \$8.95

Side salad \$5.95

Dressed with house made apple cider garlic dijon
vinaigrette (dressing available for purchase by the
bottle)

KELLY'S COBB SALAD \$15.95

Roast chicken, double smoked bacon, red onion,
cheddar cheese, hard boiled egg with house
vinaigrette - a favourite of GV Fire Department

PAN FRIED PEROGIES \$9.95

Stuffed with three cheese blend and topped with
sautéed bacon and onions. Side sour cream

UPPER CUTS

CRISP PORK SCHNITZEL \$16.95

Whipped gold rush potatoes.

"Rainys Way" cheddar, onion & jalapeño, add \$3.00

Baked with tomato sauce & parmesan cheese add \$3.00

Add mixed cheese only \$3.50

CHOP HOUSE MEAT LOAF \$13.95

Seasoned Grand River county beef and pork,
cheese and caramelized onion gravy

FARMER'S PLATTER \$23.95

Grilled pork loin, garlic house made sausage,

½ schnitzel, grilled side bacon and choice of side

GRILLED PORK CHOP \$15.95

Harriston pork loin, apple bacon chutney and
choice of potato

CRUSTED SALMON \$18.95

Atlantic Salmon seared with whole grain mustard
and herbs served with baby spinach, capers,
bermuda onion and rice

LIVER & ONIONS \$13.95

Pan-fried liver, smoked bacon, caramelized onions,
whipped potatoes and gravy

GRILLED CHICKEN BREAST \$18.95

Boneless grilled chicken with fresh herbs,
lemon cream sauce, rice or potato and seasonal
vegetables

*We're not trying to frighten you with
vegetables on the plate.
Please advise your server if you don't
want them.*

The Grand River Chop House is the perfect destination for a Sunday drive or stay
in town and enjoy the gorgeous scenery of the Grand River. Please feel free to
contact us to make reservations for your next celebration or special occasion.

**AN AUTOMATIC GRATUITY OF 15% WILL BE ADDED
TO PARTIES OF 10 OR MORE.**

(519) 928-5700

TAKE-OUT MENU AVAILABLE

GRAND RIVER CHOP HOUSE

HARRISTON PACKERS STEAK FRITES

Our beef is locally sourced, 100% hormone, antibiotic and additive free, and dry aged 21 days. We proudly serve an ever-evolving choice of cuts.

Please ask your server for today's offerings.

TENDERLOIN \$3.39 PER OZ. | ALL OTHER CUTS \$2.49 PER OZ.

STEAK GUIDE

- blue rare | bright red inside, seared on the outside
- rare | bright red in the centre, bright pink toward the outside
- medium rare | bright pink throughout
- medium | light pink throughout
- medium well | light pink in the centre only
- well done | no pink throughout

Add Mushroom Bacon Sauce or Green Peppercorn Sauce \$2.95 Side of sautéed mushrooms \$3.25

CENTRE CUTS

PULLED PORK AND CHEESE \$11.95

Slow roasted with our own blend of seasonings, bourbon bbq sauce and cheddar cheese on a hoagie bun

BUFFALO CHICKEN WRAP \$13.50

Juicy chicken breast with a buttery hot sauce mix, lettuce, onion, tomato and cheese in a soft flour tortilla

BLACKENED CHICKEN SANDWICH \$13.95

Tender breast seared with our house blend of spices, bacon, tomato and cajun mayo on a toasted onion bun

SLOW ROASTED BEEF DIP \$13.95

Oven roasted, sliced thin and piled high, served on French bread with beef jus

CHICKEN STIR FRY \$14.95

Tender strips of chicken breast and fresh vegetables tossed in a light soy and ginger sauce with a side of basmati rice

Have it with beef tenderloin instead of chicken \$17.95

FRESH ONTARIO CHICKEN WINGS

1LB \$11.95

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

Sweet Chili ~ sweet and hot

Kyle's Inferno ~ very hot

LINGUINE PRIMAVERA \$13.95

Noodles tossed with onion, garlic, roast red pepper and baby spinach in a white wine cream sauce. Finished with goat cheese and garlic toast

'S' PASTA \$15.95

Penne in a rosé sauce with chicken, bacon and parmesan

SPICY BEEF TENDERLOIN PASTA \$16.95

Rotini noodles and seared beef tips with hot chili pepper, jalapeño, onion and our house tomato sauce. Finished with parmesan cheese and garlic toast

OUR SIGNATURE HAND MADE BURGERS

HORMONE AND ADDITIVE FREE 100% BLACK ANGUS BURGER. NEVER FROZEN AND CONTAINS NO FILLER.

CHOP HOUSE BURGER \$10.95

Served au naturale

ALL CANADIAN \$15.50

Back bacon, cheddar and mushrooms

SEIZE THE BEEF \$14.95

Smokey bbq sauce, mozzarella and jalapeño

CHEF BURGER \$15.50

Spinach dip, blue cheese, crumbled bacon

ABC BURGER \$14.95

Apple butter, smoked bacon and cheddar cheese

There are no substitutions on our signature burgers. All are topped with lettuce, onion, tomato and pickle

ADDITIONAL GARNISH FOR \$2.25 EACH

Cheddar, Double Smoked Bacon, Swiss Cheese, Mozzarella Cheese, Goat Cheese, Roasted Bell Peppers, Sautéed Mushrooms, Caramelized Onion, Onion Fritter, Wellesley Apple Butter, Blue Cheese, Jalapeño, Back Bacon

All sandwiches come with choice of side

*We want to ensure every guest finds a delicious menu offering.
If you have any special requests or dietary needs, tell your server
and we will do our best to accommodate you.*

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THE TAIL END

HOT FUDGE CAKE \$5.95

Chocolate cake with chocolate sauce and ice cream

CRÈME BRÛLÉE \$5.95

Cool custard with a burnt sugar crust

CHEESECAKE OF THE DAY \$6.95

WARM APPLE CRUMBLE \$5.95

Ontario apples baked with cinnamon and spice, crusted with oats and served with vanilla ice cream

SMALL ICE CREAM \$2.95

LARGE ICE CREAM \$3.95

FROM THE BAR

GRAND RIVER MARTINI

Stoli vodka, bar lime, cranberry juice, garnished with fresh lime \$8.50 (2 oz.)

PURPLE RAIN

Vodka, cranberry juice, melon liquor and blue curacao, garnished with fresh lime \$8.50 (2 oz.)

GRAND RIVER MARGARITAS

Tequila, triple sec, ground ice and bar lime, garnished with salt and lime \$7.50 (1½ oz.)

GRAND RIVER DAIQUIRI

Strawberry juice, rum, triple sec, rimmed with sugar and garnished with fresh strawberries \$8.50 (1½ oz.)

GRAND RIVER CAESAR

Clamato, vodka, worcestershire, tobasco and horseradish, garnished with spiced bean, dill pickle and lime \$6.95 (1 oz.) \$8.95 (2 oz.)

Specialty Coffees

1½ oz. Liqueur \$8.00

Beer On Tap

	Pint 20 oz.	½ Pint 10 oz.
Canadian	Pint \$5.85	½ Pint \$3.25
Coors Light	Pint \$5.85	½ Pint \$3.25
Creemore	Pint \$5.85	½ Pint \$3.25
Rickard's Red	Pint \$6.05	½ Pint \$3.50
Steam Whistle	Pint \$6.05	½ Pint \$3.50

Bottled Beer (341 ml)

Bud Light	\$4.40
Canadian	\$4.40
Coors Light	\$4.40
Budweiser	\$4.40
Blue	\$4.40
Export	\$4.40

Premium Cans/Bottles

MGD	\$5.00	(335 ml)
Corona	\$5.85	(330 ml)
Stella	\$6.25	(500 ml)
Guinness	\$6.25	(440 ml)
Strongbow	\$6.25	(440 ml)

COME DINE WITH US

DRAYTON



CHOP HOUSE

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www.draytonchophouse.com



NITH RIVER



CHOP HOUSE

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