

## SHARE

### STEAK BITES

tender marinated bites of rump steak, served with whisky horseradish aioli & sweet dijon dip 8.95

### MINI MAC SLIDERS

three beef sliders with burger relish, american cheese, dill pickles & onions on sesame seed buns 8.25

### CHILLI GARLIC PRAWNS

sautéed in chilli & garlic butter, served with toasted garlic ciabatta 8.25

### CALAMARI

crispy squid, lightly spiced, tossed with mixed peppers & onions, served with lime aioli 6.95

### LETTUCE WRAPS

DIY iceberg wraps served with wok seared vegetables & crispy noodles in ginger soy sauce 6.95  
add prawns 4.95  
add chicken 2.95

### CHICKEN WINGS

choose from: jack daniel's, salt & pepper, or buffalo with carrot sticks & ranch dip 6.95  
double order 12.95

### HAGGIS BON BONS

locally made, served with whisky horseradish aioli & maple mustard dip 5.95  
double order 10.95

### NASHVILLE HOT CHICKEN

buttermilk fried chicken, spicy pepper sauce & quick cucumber pickles 7.50

### DOUBLE CHEESE NACHOS

hand cut tortilla chips topped with a half pound of melted cheese, finished with diced tomatoes, spring onions & jalapeños, served with salsa & sour cream 10.25  
add guacamole 1.50  
add pulled chicken 2.95

## STEAKS

### RUMP 8oz

steak lover's choice, lean with great flavour 19.95

### FILLET 7oz

exceptionally tender, lean cut with subtle flavour 26.95

### RIBEYE 12oz

rich, full-flavoured with greater marbling than most cuts 27.95

### TERIYAKI RUMP 8 oz

house-made teriyaki sauce, infused with ginger & scallion 21.95

### SMOKED RIB EYE 12 oz

an unforgettable steak experience, house-smoked with alder, apple & hickory 29.95

all steaks served with your choice of roasted or mashed potatoes, skin-on fries, or jasmine rice, plus fresh seasonal vegetables sautéed in garlic butter

WE PROUDLY SERVE  
LOCALLY SOURCED BEEF  
FROM JK FINE FOODS OF  
ABERDEEN, HUNG FOR A  
MINIMUM OF 28 DAYS FOR  
SUPERIOR TENDERNESS  
& FLAVOUR

### DONENESS GUIDE

#### BLUE RARE

bright red inside, seared on the outside

#### RARE

bright red in 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

### GREAT WITH STEAKS...

sautéed onions 1.50

sautéed mushrooms 2.75

red wine demi glace 2

peppercorn sauce 2

café du paris butter 2.50

prawn skewer 4.95

WE ALWAYS USE FREE-RANGE EGGS & CHICKEN  
FROM LOCAL FARMS

## MAINS

### CHIPOTLE MANGO CHICKEN

sweet & smoky with jasmine rice, seasonal vegetables, fresh avocado & salsa fresca 15.25

### BATTERED HADDOCK

local beer battered haddock, skin-on fries, lime aioli

2 pieces 13.95 1 piece 9.50

### SMOKED BABY BACK RIBS

house-smoked, fall off the bone tender & bbq glazed, served with skin-on fries & cabbage slaw

full rack 18.50 half rack 12.50

### CHICKEN + RIBS

chipotle mango chicken & house-smoked baby back ribs, served with skin-on fries & cabbage slaw 16.95

### SCOTTISH SALMON

pan-roasted fillet of salmon, lemon herb sauce, served with jasmine rice & seasonal vegetables 15.95

### ROAST CHICKEN

roast chicken supreme with whisky mushroom sauce, served with mashed potatoes & seasonal vegetables 14.95

### GINGER BEEF RICE BOWL

sweet & spicy beef, served over szechuan vegetables & jasmine rice 13.95

vegetarian option available

### PRAWN LINGUINE

tiger prawns, rustic italian tomato sauce, served with fresh rocket & garlic ciabatta 14.95

vegetarian option available

## BURGERS

our beef patties are hand-pressed & chargrilled, served on a brioche bun with relish, lettuce, tomato, red onion & pickles. served with your choice of skin-on fries, artisan greens, or caesar salad.

### CLASSIC BURGER 9.95

additional toppings: cheddar, bacon, mushrooms, sautéed onions or guacamole 1.50 each

### CHOP BURGER

our signature burger, fully loaded with streaky bacon, sautéed mushrooms, cheddar & sautéed onions 12.95

### DOUBLE FISTED BURGER

not for the faint of heart, this mighty meat experience is a double cheeseburger with streaky bacon & smoky bbq sauce—you'll need both hands for this 14.95

### VEGGIE BURGER

fresh coriander & bean burger with lime aioli 8.95

### CALIFORNIA BLACKENED CHICKEN BURGER

cajun spiced blackened chicken breast with melted cheddar, garlic aioli, guacamole, lettuce & tomato 10.25

substitute sweet potato fries, onion rings, or feature soup 1.50

OUR BURGERS ARE  
HAND-FORMED  
USING CHUCK  
AND BRISKET  
FROM GRASS-FED  
CATTLE SOURCED  
FROM MILLERS  
OF SPEYSIDE

## SOUP + SALADS

### FEATURE SOUP

ask your server about today's creation 4.95  
add garlic ciabatta 1.50

### SEAFOOD CHOWDER

locally sourced, bay scallops, clams & prawns, in a creamy seafood broth starter 5.95 main 9.95

### ARTISAN SALAD

artisan greens, fresh veggies, toasted pumpkin seeds, honey-lime dressing starter 4.95 main 7.95  
add prawns 4.95 add chicken 2.95

### CAESAR SALAD

crispy cos lettuce, croutons, crispy bacon bits & parmesan cheese tossed in classic caesar dressing starter 4.95 main 7.95  
add prawns 4.95 add chicken 2.95

### STEAK SALAD

grilled rump steak, feta cheese, hard boiled egg, baby potatoes, green beans, tomato & cos lettuce, tossed in honey-lime dressing with a balsamic drizzle 13.95

### FARMHOUSE PULLED CHICKEN SALAD

house-smoked pulled chicken, roasted butternut squash, granny smith apples, parmesan, toasted pumpkin seeds & baby kale, tossed in grainy mustard dressing 10.50

vegetarian items

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

## HANDHELDS

all served with your choice of skin-on fries, artisan greens, or caesar salad

### FISH TACOS

chipotle lime haddock, soft flour tortilla, corn salsa, avocado, sour cream 9.95 add a taco 2.95

### CANADIAN CLUBHOUSE

grilled chicken breast, streaky bacon, cheddar, grainy mustard aioli, lettuce & tomato, on toasted white bloomer 8.25

### OPEN FACED STEAK SANDWICH

rump steak cooked to your liking, on a garlic ciabatta with sautéed mushrooms & onions, fresh rocket & beer battered onion rings 11.95  
add peppercorn sauce 2

substitute sweet potato fries, onion rings, or feature soup 1.50

### SIDES

mashed potatoes 3.50

roasted potatoes 3.50

sweet potato fries 3.50

onion rings 3.50

seasonal vegetables 3.50

tenderstem broccoli 4

OUR SALMON & HADDOCK ARE LOCALLY  
LANDED AND FILLETED BY HAND IN ABERDEEN

chop  
GRILL BAR

EXECUTIVE CHEF STEPHEN CLARK