


STARTERS



Coconut Shrimp 13.25
coconut crusted black tiger shrimp with spicy mango plum chutney.

Escargot Bourguignonne 13.25
burgundy snails, garlic onion butter, infusion of brandy and Chablis, café de Paris butter and a three-cheese blend.

Bacon Wrapped Scallops 15.50 
3 large scallops served with wasabi spiked cocktail sauce.

Mushrooms Neptune Bake 17.95
wild mushrooms, cream cheese, shrimp and crab claw meat with pretzel bread.

Steak Bites 14.75
fried seasoned steak, tiger eye aioli.

Prime Rib Sliders 14.95
shaved prime rib, horseradish cream, onion jam, crispy onions on a brioche bun.

Crabshack Oysters 18.25 
baked with crab meat, asiago, bacon and garlic cream sauce.

Oysters Rockefeller 15.95
pan wilted spinach, deglazed with Sambuca, crusted with panko crumbs, grana padano and baked.


Steak Tartare 19.25
raw, hand chopped AAA filet mignon, horseradish cream, crostini, currant onion jam and crispy capers.

Colossal Chill Shrimp Cocktail 19.95
wasabi spiked cocktail sauce.

Fresh Mussels 18.50
Live mussels cooked with garlic, white wine, leeks and butter with herb focaccia.

Venison Carpaccio 19.50
crusted with roasted onion ash, horseradish cream, shaved grana padano, Yorkshire pudding crisps and artisan greens.

Tuna Tartare 17.75
raw hand chopped tuna, pressed avocado, ponzu sauce and wonton chips.

Charcuterie Plate for Two 28.95 
chefs' choice of assorted cheeses, meats, pickles and jams.

French Onion Soup 12.50

Soup Of The Day M/P

STARTER SALADS

Caesar Salad 11.95

romaine hearts & leaves, creamy house made caesar dressing, herb focaccia croutons, boar bacon and grana padano.

Wedge Salad 12.95

baby iceberg lettuce, gorgonzola cheese dressing, crispy shallots, heirloom tomatoes and pancetta.

Beet Salad 13.95

whipped goat cheese, rosemary oil, artisan greens, roasted cashews, balsamic reduction, smoked salt with a wildflower honey bread stick.

House Salad 14.25

artisan greens, spinach & arugula, feta cheese, orange and grapefruit segments, roasted pumpkin seeds, pickled onions with a lemon poppy seed dressing.

Smoked Pear & Spinach 14.95

baby spinach & arugula, gorgonzola, cashews, pickled red onions, dried cranberries and citrus mustard dressing.

VONS

STEAK HOUSE & OYSTER BAR

SALAD TOPPERS


Shrimp & Scallop Skewer 12.50

Black Tiger Jumbo Garlic Shrimp 4.95

Chicken Breast 16.50

Steak Tartare 14.50

NOT ALL INGREDIENTS ARE LISTED ON OUR MENU

 *Gluten friendly. Vegetarian options are available. We use ingredients on our menu that contain some or all of the major allergens and there is a possibility of cross contamination between food items. Before placing your order please inform your server if a person in your party has any food allergies.*

STEAKS

Rich in marbling and aged to perfection, our premium beef is carefully sourced from Alberta farms and hand selected for optimal quality. The results are unsurpassed cuts of beef that provide exceptional flavour, tenderness and juiciness as well as an unforgettable dining experience. Our beef is aged a minimum of 28 days. Our steaks are all graded "AAA PRIME".

Our aged beef is prepared in an 1800 degree high heat broiler that sears and locks in the juices. Chicago style available upon request.

GRILL

Filet Mignon **6 oz 36.50 | 10 oz 56.95**

the leanest cut on the menu.

Rib Eye **14 oz 43.95**

heavily marbled and full of flavour.

New York Striploin **10 oz 38.95**

often referred to as the "King of Steaks".

17 Hour "AAA" Prime Rib **10 oz 33.95 | 14 oz 41.95**
Add an ounce 3 each

Steak and Prime Rib entrées served with your choice of fingerling potatoes, candied sweet potato mash, red skin garlic mashed potatoes, market vegetables or house fries.



SIDES & STEAK TOPPERS

Gorgonzola Cheese	3.00	Asparagus Tips & Shaved Grana Padano	11.00
Red Wine Demi-Glace	3.50	Sauteéd Mushrooms & Green Onions	8.95
Peppercorn Sauce	3.75	Market Vegetables	8.50
Oscar Sauce	13.95	Loaded Baked Potato	6.95
Shrimp, crab meat, asparagus, scallops, garlic cream sauce.		Loaded Potato Puffs	8.50
Jumbo Garlic Shrimp	4.95 each	Sweet Potato Fries	7.00
Lobster Tail	20.50	Horseradish Bernaise	4.00
Four Mushroom Demi-Glace	4.25		
Alaskan King Carb	1/2 lb 26.95		
	1 lb 49.95		

18% service will be added to all groups of 8 or more

HOUSE FEATURES

Braised Bison Short Ribs 39.95

garlic mashed potatoes and goat cheese crepe, chili cherry molasses glaze, market vegetables

Creole Roasted Chicken 30.50

8 oz double breasted chicken, 4 mushroom demi-glace, rosti potato and market vegetables.

Goat Cheese Filet 40.95

6 oz filet mignon, gratinéed with Canadian goat cheese, red wine demi-glace, market vegetables and fingerling potatoes

Steakhouse Burger 19.95

house made burger, guinness Irish Cheddar, crispy onions, tuscan greens, tiger eye aioli, house ketchup on a brioche bun with house fries or sweet potato fries.

Porcini Crusted Cowboy Steak 51.50

14 oz high marbled, bone in frenched ribeye, honey chipotle adobo sauce, cilantro emulsion, gorgonzola chive butter, asparagus and fingerling potatoes

Seafood Pasta Nest 26.95

angel hair pasta tossed with garlic cream sauce, shrimp, scallop, mussels, king crab claw meat, mushrooms, capers, asiago cheese and garlic focaccia bread.

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STEAK HOUSE & OYSTER BAR

Steak Oscar 47.95

6 oz filet mignon, shrimp, scallop, crab meat, asparagus topped with garlic cream sauce, market vegetables and garlic mashed potatoes

63.95 10 oz

Pistachio Crusted Halibut 37.75

truffle oil infused mushroom risotto, boursin garlic cream sauce and market vegetables

Rack of Lamb 43.75

crusted with dijon and pumpkin seeds, port and cherry mint demi-glace, market vegetables and sweet potato cannelloni

Baby Back Ribs 28.50

maple BBQ chilean baby back ribs, grilled petite corn mash, green apple slaw.

Steak & Lobster 45.50

8 oz Brant Lake sirloin, 5oz lobster tail, loaded potato puffs, pink peppercorn glaze and horseradish béarnais

18% service will be added to all groups of 8 or more

SEAFOOD PLATTTER FOR TWO

117.95

Cracked Alaskan King crab legs

4 Jumbo Garlic Prawns

4 Scallops

2 Lobster Tails

Mussels in Garlic, White Wine, Leeks and Butter

Seasonal Vegetables & Mushroom Risotto

VONS

STEAK HOUSE & OYSTER BAR