



STARTERS

Coconut Shrimp 12.50 Spicy sambal, citrus plum sauce.	Steak Tartare 18.95 Hand-chopped raw AAA filet mignon, horseradish cream, currant onion jam, crispy capers, crostini.
Bacon-Wrapped Scallops 14.50 Three large scallops, wasabi-spiked cocktail sauce.	Colossal Chilled Shrimp Cocktail 18.50 Wasabi-spiked cocktail sauce.
Mushrooms Neptune Bake 13.95 Hot mushrooms, cream cheese, shrimp, crab meat, baguette.	Fresh Mussels 17.50 Garlic, white wine, leeks, butter, baguette.
Steak Bites 14.50 Fried rice flour-seasoned steak, sriracha buttermilk dressing.	Venison Carpaccio 17.95 Roasted onion ash crust, horseradish cream, shaved Grana Padano, arugula, Yorkshire pudding crisps.
Prime Rib Sliders 13.50 Shaved prime rib, horseradish cream, onion jam, crispy onions, brioche bun.	Tuna Tartare 16.75 Hand-chopped raw tuna, pressed avocado, ponzu sauce, wonton chips.
Crab Shack Oysters 16.95 Baked crab meat, asiago, bacon, garlic cream sauce.	Charcuterie Plate for Two 24.95 Chef's choice: assorted cheeses, meats, pickles, jams.
Oysters Rockefeller 15.95 Pan-wilted spinach, sambuca deglaze, baked panko crumb crust, Grana Padano.	

Consuming raw or undercooked meats, seafood, and eggs may increase the risk of food-borne illness.

For the dining enjoyment of all our guests, please switch your cellphones to silent.

STARTER SALADS

Caesar Salad 10.95

Romaine hearts and leaves, creamy house-made Caesar dressing, mini crispy pita croutons, boar bacon, Grana Padano.

Beet Salad 13.95

Artisanal greens, whipped goat cheese, roasted cashews, rosemary oil, balsamic reduction, smoked salt, wildflower honey breadstick.

Wedge Salad  12.95

Baby iceberg lettuce, Quebec artisanal Bleu Bénédictin cheese dressing, crispy shallots, heirloom tomatoes, pancetta.

Smoked Pear & Spinach 14.95

Baby spinach, arugula, Gorgonzola, cashews, pickled red onions, dried cranberries, citrus mustard dressing.

VONS

STEAK HOUSE & OYSTER BAR



STEAKS

Rich in marbling and aged to perfection, our AAA premium beef is carefully sourced from Alberta farms, hand selected for optimal quality, and aged a minimum of 28 days. The aged beef is then prepared in an 1800-degree high-heat broiler that sears and locks in the juices.

The result is an unsurpassed cut of beef that provides you with exceptional flavour, tenderness, and juiciness, as well as an unforgettable dining experience.

GRILL 🍖

Filet Mignon 6 oz 36.50 | 10 oz 56.95

The leanest cut on the menu.

Rib Eye 14 oz 38.95

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 31.95 | 14 oz 39.95 | added oz 3 each

Grill entrées are served with your choice of fingerling potatoes, candied mashed sweet potatoes, garlic mashed red-skinned potatoes, market vegetables, or steakhouse fries.

SIDES & STEAK TOPPERS

Gorgonzola Cheese 3.00 Snow 1/2 lb 14.95 | 1 lb 27.95

Red Wine Demi-Glace 3.50

Peppercorn Sauce 3.50

Oscar Sauce 13.95

Oscar Sauce 🍖 13.95

Shrimp, crab meat, asparagus, scallops, garlic cream sauce.

Jumbo Garlic Prawns 🍖 3.95 each

Rock Lobster Tail 🍖 29.95

Alaskan King Crab Legs 🍖 1/2 lb 26.95 | 1 lb 49.95

Crab Legs 🍖

Asparagus Tips and Shaved Grana Padano 9.95

Sautéed Mushrooms and Green Onion 8.95

Market Vegetables 8.50

Loaded Baked Potato 7.50

Mashed Sweet Potatoes 7.50

Fingerling Potatoes 7.50



HOUSE FEATURES

Braised Bison Short Ribs 33.95

Chili cherry molasses glaze, goat cheese crepe, garlic mashed potatoes, cipollini onions, carrots.

Goat Cheese Filet 39.50

6oz filet mignon, Canadian goat cheese gratinée, red wine demi-glace, fingerling potatoes, market vegetables.

Porcini-Crusted Ribeye 14oz 53.95

Grass-fed beef, honey chipotle adobo sauce, cilantro emulsion, tequila butter, asparagus, fingerling potatoes.

Steak Oscar 6oz 46.95

Filet mignon, shrimp, scallops, crab meat, asparagus, garlic cream sauce, garlic mashed potatoes, market vegetables.

Rack Of Lamb 42.50

Dijon pumpkin seed crust, port and cherry mint demi-glace, sweet potato cannelloni, market vegetables.

Wagyu Sirloin 29.95

Arugula, balsamic, heirloom tomatoes.

Pan-Seared Roasted Chicken 29.95

Four-mushroom demi-glace, rösti potatoes, market vegetables.

Steakhouse Burger 19.95

House-made burger, Oka Canadian cheese, crispy onions, Tuscan greens, roasted garlic and adobo pepper aioli, house ketchup, brioche bun, steak fries.

Open-Faced Shaved Prime Rib Sandwich 19.50

Au jus, Pommery mustard, atomic horseradish aioli, crispy onions, baguette, steak frites or Caesar salad.

Daily Fresh Fish Market Price

Seafood Platter for Two 99.95

Cracked Alaskan king crab legs, four jumbo garlic prawns, four scallops, two lobster tails, mussels in garlic, white wine, leeks, and butter, fingerling potatoes, and market vegetables.

 *Gluten-free. Vegetarian options are available.*

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

Not all ingredients are listed on our menu. Some ingredients may contain major allergens. Due to the possibility of cross-contamination between food items, please inform your server if there are food allergies in your party before ordering.