



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 15.50 Three large scallops, wasabi-spiked cocktail sauce.	Colossal Chilled Shrimp Cocktail 19.95 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, house focaccia.
Steak Bites 14.50 Fried rice flour-seasoned steak, sriracha buttermilk dressing.	Venison Carpaccio 18.95 Roasted onion ash crust, horseradish cream, shaved Grana Padano, arugula, Yorkshire pudding crisps.
Prime Rib Sliders 14.50 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 17.95 Baked crab meat, asiago, bacon, garlic cream sauce.	Charcuterie Plate for Two 25.95 Chef's choice: assorted cheeses, meats, pickles, jams.
Oysters Rockefeller 15.95 Pan-wilted spinach, sambuca deglaze, baked panko crumb crust, Grana Padano.	

STARTER SALADS

Caesar Salad 10.95

Romaine hearts and leaves, creamy house Caesar dressing, house herb focaccia 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 Salad 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 41.95

Heavily marbled and full of flavour.

New York Striploin 10 oz 41.95

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 Asparagus Tips and Shaved Grana Padano 10.95

Red Wine Demi-Glace 🍷 3.50

Peppercorn Sauce 🍷 3.50

Sautéed Mushrooms and Green Onion 8.95

Oscar Sauce 🍷 13.95

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

Market Vegetables 8.50

Loaded Baked Potato 7.50

Jumbo Garlic Shrimp 🍷 5.95 each

Lobster Tail 🍷 34.95

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

Legs 🍷



HOUSE FEATURES

Braised Bison Short Ribs 38.95
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 59.95
Grass-fed beef, honey chipotle adobo sauce, cilantro emulsion, tequila butter, asparagus, fingerling potatoes.

Steak Oscar  6oz 47.95
Filet mignon, shrimp, scallops, crab meat, asparagus, garlic cream sauce, garlic mashed potatoes, market vegetables.

Rack Of Lamb  43.50
Dijon pumpkin seed crust, port cherry mint demi-glace, sweet potato cannelloni, market vegetables.

Wagyu Sirloin 30.50
Arugula, balsamic, heirloom tomatoes.

Pan-Seared Roasted Chicken 29.95
Four-mushroom demi-glace, rösti potatoes, market vegetables.

Steakhouse Burger 19.95
House burger, Oka Canadian cheese, crispy onions, Tuscan greens, roasted garlic–adobo pepper aioli, house ketchup, house brioche bun, steak fries.

Open-Faced Shaved Prime Rib Sandwich 19.50
Au jus, Pommery mustard, atomic horseradish aioli, crispy onions, house brioche bun, steak frites or Caesar salad.

Sable Fish  38.50
Fresh ginger-birch syrup, sweet potato–boar bacon hash, buttered Brussels sprouts.

Vegetarian Shepherd's Pie  29.50
Veggie ground round, spring vegetables, vegetarian gravy, roasted garlic mashed potatoes, small beet salad.

Seafood Platter for Two  109.95
Cracked Alaskan king crab legs, four jumbo garlic prawns, four scallops, two lobster tails, mussels in garlic, white wine, leeks, and butter, fingerling potatoes, seasonal vegetables.

 *Gluten Friendly*

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.

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

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

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