

PRIX FIXE MENU #1

FIRST COURSE

Choose one of the following

Caesar Salad

Creamy Caesar dressing, house made focaccia croutons, cold pressed canola oil & shaved Grana Padano cheese

Chef's House Made Soup

Chef's selection from the scratch

SECOND COURSE

Choose one of the following

Slow Roasted Dijon Crusted Prime Rib

16 Hrs slow roasted to medium rare with au jus, Yorkshire pudding & garlic mashed potato, market vegetables

Grilled Brant Lake Sirloin

Horseradish béarnaise sauce, garlic mashed potato & market vegetables

Catch Of The Day

Pan seared Organic chinook salmon, Boursin & Dill beurre blanc, mango salsa, garlic mashed potato, market vegetables.

Pan Seared Roasted Chicken Supreme

Creamy four mushrooms sauce, garlic mashed potato, market vegetables

Roasted Mushroom Ravioli *Vegetarian*

Roasted garlic and Canadian Fontina cheese cream sauce

DESSERT

Chocolate Cake & Cheese Cake Duo

ADDITIONS

8 oz Lobster Tail To Any Entree \$35

½ Pound King Crab To Any Entree \$28.50

Garlic Shrimp \$6 EACH

Oscar Sauce \$13.95

Scallop wrapped in a jumbo shrimp, blue crab meat, fresh asparagus & garlic cream sauce

Shrimp & Scallop Skewer \$12.50

3 Black tiger Shrimps and 2 Japanese Scallops

SIDES

one side serves 4 people

Asparagus Tips with Shaved Grana Padano \$15 each

Sautéed Mushrooms with Green Onion \$14 each

VONS

STEAK HOUSE & OYSTER BAR

\$60

per person plus tax and 18% Service

Coffee & tea included

PRIX FIXE MENU #2

FIRST COURSE

Choose one of the following

Caesar Salad

Creamy Caesar dressing, house made focaccia croutons, cold pressed canola oil & shaved Grana Padano cheese

Wedge Salad

Baby iceberg lettuce, house made Bleu Benedictine dressing, heirloom tomatoes, crispy shallots

Chef's House Made Soup

Chef's selection from the scratch

SECOND COURSE

Choose one of the following

Slow Roasted Dijon Crusted Prime Rib

16 Hrs slow roasted to medium rare with au jus, Yorkshire pudding & garlic mashed potato, market vegetables

Sterling Silver Natural New York Strip Loin

Horseradish béarnaise sauce, garlic mashed potato & market vegetables

Catch Of The Day

Brandied Madagascar green peppercorn sauce, garlic mashed potato & market vegetables

Pan Seared Roasted Chicken Supreme

Creamy four mushrooms sauce, garlic mashed potato, market vegetables

Roasted Mushroom Ravioli *Vegetarian*

Roasted garlic and Canadian Fontina cheese cream sauce

DESSERT

Featured Chocolate cake

Featured Cheesecake

Featured Crème Brule

ADDITIONS

8 oz Lobster Tail To Any Entree \$35

½ Pound King Crab To Any Entree \$28.50

Garlic Shrimp \$6 EACH

Oscar Sauce \$13.95

Scallop wrapped in a jumbo shrimp, blue crab meat, fresh asparagus & garlic cream sauce

Shrimp & Scallop Skewer \$12.50

3 Black tiger Shrimps and 2 Japanese Scallops

SIDES

one side serves 4 people

Asparagus Tips with Shaved Grana Padano \$15 each

Sautéed Mushrooms with Green Onion \$14 each

VONS

STEAK HOUSE & OYSTER BAR

\$69

per person plus tax and 18% Service

Coffee & tea included

PRIX FIXE MENU #3

STARTERS

Choose one of the following

Bacon wrapped scallops
with wasabi cocktail sauce

Coconut shrimp
mango, plum chutney

Tenderloin steak bites
sesame ginger chilli sauce

Veg spring roll
sweet chilli hoisin

FIRST COURSE

Choose one of the following

Caesar Salad
Creamy Caesar dressing, house made focaccia croutons, cold pressed canola oil & shaved Grana Padano cheese

Chef's House Made Soup
Chef's selection from the scratch

Wedge Salad
Baby iceberg lettuce, house made Bleu Benedictine dressing, heirloom tomatoes, crispy shallots

Main Course

Choose one of the following

Slow Roasted Dijon Crusted Prime Rib
16 Hrs slow roasted to medium rare with au jus, Yorkshire pudding & garlic mashed potato, market vegetables

Steak & Lobster
Brant lake sirloin, 4oz lobster tail, Horseradish béarnaise sauce, garlic mashed potato & market vegetables

Pastrami Crusted Cowboy Steak
Port wine reduction, béarnaise sauce, asparagus, garlic mashed potatoes.

Rack of Lamb
Dijon and herbed panko crusted, port & mint demi, garlic mashed potatoes, market vegetables

Catch of the Day
Pan seared Organic chinook salmon, Boursin & Dill beurre blanc, garlic mashed potato, market vegetables

Pan Seared Roasted Chicken Supreme
Creamy four mushrooms sauce, garlic mashed potato, market vegetables

Roasted Mushroom Ravioli *Vegetarian*
Roasted garlic and Canadian Fontina cheese cream sauce

VONS

STEAK HOUSE & OYSTER BAR

\$99

*per person plus tax and 18% Service
Coffee & tea included*

DINNER BUFFET

For groups of 40 or more—Top of Vons or Dining Room.

COLD TABLE

Assorted Artisan Breads

With garlic & horseradish whipped butter.

House Salad

Tuscan green lettuce, heirloom tomatoes, orange segments, grapefruit segments, pickled onions and lemon poppy seed dressing.

Caesar Salad

Creamy Caesar Dressing, House Made Focaccia Croutons

Chef's House Made Soup

Chef Selection

CARVING STATION

16 Hrs slow-cooked Prime Rib medium rare throughout.

HOT FOOD

Five Cheese Tricolor Ravioli

with rose' sauce.

Honey Raisin Roasted Pork Loin

with navy bean ragout and sweet potato hash

Organic Chinook Salmon

with Dill mousseline, served with veg rice pilaf

Lyonnaise Fingerling Potatoes

Crispy fried cauliflower

with sweet chilli hoisin.

Fresh market vegetables

Red-Skinned garlic mashed potatoes

Add: Oven Roasted Turkey breast

with stuffing and gravy. Add \$10 per person

VONS

STEAK HOUSE & OYSTER BAR

\$68

*per person plus tax and 18% Service
Coffee & tea included*

*For all groups of 40 or more,
our buffet-style menu will be required on
Thursday, Friday and Saturday evenings.
Some exceptions may apply*

DESSERT TABLE

Assorted Cakes and Cheesecake

Fresh Seasonal Fruit Platter

Cream Brule

PRIX FIXE MENU #3

DESSERT

Featured Chocolate cake

Featured Cheesecake

Featured Crème Brule

ADDITIONS

8 oz Lobster Tail To Any Entree \$35

½ Pound King Crab To Any Entree \$28.50

Garlic Shrimp \$6 EACH

Oscar Sauce \$13.95

Scallop wrapped in a jumbo shrimp, blue crab meat, fresh asparagus & garlic cream sauce

Shrimp & Scallop Skewer \$12.50

3 Black tiger Shrimps and 2 Japanese Scallops

SIDES

one side serves 4 people

Asparagus Tips with Shaved Grana Padano \$15 each

Sautéed Mushrooms with Green Onion \$14 each

VONS

STEAK HOUSE & OYSTER BAR

\$99

per person plus tax and 18% Service

Coffee & tea included

PLATTERS

For groups of 40 or more—Top of Vons or Dining Room

Maple Smoked Bacon Wrapped Scallops wasabi spiked cocktail sauce (20 pieces)	\$100
Hand Battered Coconut Shrimp sweet chilli dipping sauce (20 pieces)	\$75
Jumbo Chilled Shrimp wasabi spiked cocktail sauce (20 pieces)	\$99
Baked Oysters Rockefeller spinach, panko, parmesan & Sambuca (10 pieces)	\$50
Baked Crab Shack Oysters garlic cream sauce, asiago, bacon & blue crab meat (10 pieces)	\$55
Prime Rib Sliders horseradish aioli, white cheddar & brioche slider bun (20 pieces)	\$95
Crispy Fried cauliflower sweet chilli hoisin (serves 20)	\$50
Veg Spring Rolls sweet chilli hoisin (serves 20)	\$50
Crudit� with Dip seasonal vegetable platter with dipping sauce (serves 20)	\$72
Fresh Fruit & Cheese Tray seasonal fruit with domestic and imported fine cheeses (serves 20)	\$134
Charcuterie Tray chef's choice preserved meats, pickles, cheeses and sauces (serves 20)	\$120
Marinated Steak Bites sesame ginger chilli sauce	HALF POUND \$30 FULL POUND \$66



PLATTERS

For groups of 40 or more—Top of Vons or Dining Room

FRESH SHUCKED OYSTERS

Chef's premium west coast **\$85**
(24 pieces)

Chef's premium east coast **\$105**
(24 pieces)

CHILLED SEAFOOD TOWER

Small Tower **\$640**
(serves 20)

Large Tower **\$1280**
(serves 40)

Includes

Chilled cracked king crab legs & claws
Chilled Snow crab legs & claws
Chilled cracked lobster tails
Chilled jumbo shrimp
Chilled marinated blue mussels
Sliced sashimi grade ahi tuna
With appropriate sauces and accompaniments

VONS

STEAK HOUSE & OYSTER BAR