

# 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*

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



# 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