

Starters

Bruschetta

diced roma tomatoes and onion / garlic / parmesan / balsamic drizzle / fresh basil | 8 ½

Baked Garlic Shrimp

with cheddar jack cheese / crostinis | 12

Steak Tartare

rare AAA tenderloin / raw egg yolk / cheese crisps / chili tomato jam / horseradish aioli / crispy capers / crostinis | 15

Jumbo Bacon Wrapped Scallops

wasabi spiked cocktail sauce | 13 ¼

Escargot Caps

button mushrooms and escargot topped with garlic butter / shallots / tomato / smoked bacon / grainy mustard | 11 ½

Coconut Shrimp

tempura battered with sweet coconut / sweet and spicy plum dip | 12

Tuna Tataki

wasabi crusted seared rare Ahi Tuna / bruleed peaches / seaweed salad / soya drizzle | 15

1 lb Fresh P.E.I Mussels

choice of spicy garlic chili tomato cream broth with chorizo sausage / or / gorgonzola Dijon cream sauce | 14 ½

Beef Carpaccio

seared rare AAA tenderloin wafer medallions / crostinis / balsamic drizzle / shaved parmesan shards | 14

Mushroom Neptune

crab meat / aged white cheddar / button mushrooms / fresh hollandaise | 14

Colossal chilled Shrimp cocktail

wasabi spiked cocktail sauce | 19

Cajun Beef lolly pops

lightly battered and fried / chipotle aioli | 13

Oysters Rockefeller

spinach / Sambucca / butter / bread crumbs / asiago | 14 ½

Crab shack Oysters

crab meat / smoked bacon / Asiago Cheese / garlic cream sauce | 16

Not all ingredients are listed on our menu. Please let your server know of any dietary concerns or allergies. 18% gratuity will be added to all groups of eight or more.

Vons Steaks

We only serve the highest quality of grain fed beef from High River, Alberta. Our signature steaks are Sterling Silver which is the top 12% of all AAA beef produced. We hand cut our beef daily and prepare it in a high heat broiler at 1800 degrees which sears and locks in the juices ensuring your steak is the tastiest available. (This cooking process creates a char on the outside of the beef. Some cuts are not recommended past medium rare)

New York Steak

Firm with full bodied flavour

12 oz | 34

The Ribeye

This cut is heavily marbled and full of flavour

14 oz | 36

Filet Mignon

The most tender and lean cut on the menu

Regular Cut | 12 oz 50

Petite Cut | 7 oz 32

Prime Rib

Our AAA Prime Rib is rubbed with Dijon mustard, garlic and spices. We then slow cook it for about 16 hours to ensure maximum flavour and tenderness. Our Prime Rib is cooked to medium rare from end to end and is served with a fresh baked Yorkshire pudding, house made au jus and atomic extra spicy horseradish as well as one complimentary side.

Petite Cut 8 oz | 25

Regular Cut 12 oz | 32

Vons Cut 17 oz | 40

Alberta Cut 24 oz | 55

Choose one of the following sides to accompany your Steak or Prime Rib dinner

Red skin mashed potatoes, Steak house fries or Candied sweet potato mash

Add to any entrée

Jumbo Garlic Shrimp Skewer | 13

Blackened Scallop Skewer | 10

Cracked Alaskan King Crab Legs ½ lb | 22 1 lb | 40

Baked Cuban Lobster Tail 7 oz tail | 29

House Features

Goat Cheese Filet

red wine demi glace | aged cheddar potato stack | seasonal vegetables | 35

Vons Filet Oscar

Filet Mignon topped with Jumbo shrimp, scallop, crab meat and garlic cream sauce | red skin mashed potatoes | seasonal vegetables | 42

Tenderloin Medallions

two petite bacon wrapped Filet Mignon topped with blueberry port demi glace | beer and barley risotto | seasonal vegetables | 35

New York Steak & ½ lb Snow crab legs

with drawn butter | red skin mashed potatoes | seasonal vegetables | 45

Rack of Lamb

Dijon mustard & pumpkin seed crusted | dark cherry and mint jus | red skin mashed potatoes | seasonal vegetables | 36

Organic Cajun Crusted Ribeye

Spring Creek Ranch, Vegreville | smoked pepper demi glace | aged cheddar potato stack | seasonal vegetables | 47

Nori Wrapped Ahi Tuna

seared rare | white miso, green tea and citrus reduction | wasabi pea & pickled ginger risotto | seasonal vegetables | 34

Sweet Heat Salmon

Maple & horseradish drizzle | beer and barley risotto | seasonal vegetables | 29

Blueberry and Brie stuffed Chicken

Pomegranate and fig jus | red skin mashed potatoes | seasonal vegetables | 27 ½

Seafood Platter for two

1 lb cracked Alaskan King crab legs with drawn butter | 4 jumbo herb garlic shrimp | 4 jumbo scallops | 2 Cuban rock lobster tails | ¾ pound mussels with choice of garlic chili pepper cream broth or gorgonzola Dijon cream sauce | red skin mashed potatoes | 95

Not all ingredients are listed on our menu. Please let your server know of any dietary concerns or allergies. 18% gratuity will be added to all groups of eight or more.

Soups & Salads

French Onion Soup | 9

Clam Chowder *Bowl* 7 ½

Caesar Salad

candied bacon / oven dried tomatoes / crispy capers / parmesan shards | 7 ½

House Salad

teardrop tomatoes / onion / carrot twists / artesian greens / cucumber / aged balsamic and roasted garlic dressing | 7

Blue Cheese Salad

sliced tomato and red onions / crumbled blue cheese dressing | 9

Beet Salad

fresh goat cheese / walnuts / orange vinaigrette / mixed greens | 9

Steak Salad

medium rare tenderloin strips / romaine lettuce / grilled asparagus / roma tomatoes / aged cheddar / grilled red onion loops / aged balsamic dressing | 20

Side Orders

Peppercorn Sauce | Bordelaise Sauce | 3

Asparagus Tips *for two with fresh hollandaise* | 8 ½

Sautéed Mushrooms *for two* | 7 ½

Sautéed Brussel sprouts *with smoked bacon and onion for two* | 7 ½

Loaded Baked Potato | 5 ½

Aged Cheddar Potato Stack | 7

Steamed Seasonal Vegetables *for two* | 7

Handmade Onion Rings *with chipotle aioli* | 9

Steak House fresh cut fries | 7

Not all ingredients are listed on our menu. Please let your server know of any dietary concerns or allergies. 18% gratuity will be added to all groups of eight or more.