

# VONS

STEAK HOUSE & OYSTER BAR

## Valentine's day special

### First course

(choose one)

#### CAESAR SALAD

*Romaine hearts & leaves, creamy house made Caesar dressing, herb focaccia croutons, boar bacon and grana Padano.*

#### HOUSE SALAD

*Artisan greens, spinach & arugula, feta cheese, orange and grapefruit segments, roasted pumpkin seeds, pickled onions with a lemon poppy seed dressing.*

#### LOBSTER PUMPKIN BISQUE

*Cuban lobster meat in a roasted pumpkin broth, folded with whipped cream*

### Second course

(choose one)

#### BACON WRAPPED SCALLOPS

*3 large Japanese Hokkaido scallops served with wasabi spiked cocktail sauce*

#### ESCARGOT

*burgundy snails, garlic onion butter, infusion of brandy and Chablis, café de Paris butter, asiago and garlic focaccia bread*

#### WAGYU CARPACCIO

*Wagyu tenderloin, horseradish cream, shaved grana padano, French baguette and artisan greens*

#### COLOSSAL CHILLED SHRIMP COCKTAIL

*wasabi spiked cocktail sauce*

### Third course

(choose one)

#### 17-hr ROASTED PRIME RIB

*Red wine jus, Yukon gold mash, Yorkshire pudding, atomic horse radish and seasonal vegetables*

#### GOAT CHEESE FILET

*6 oz filet mignon, gratinéed with Canadian goat cheese, red wine demi-glace, market vegetables and baby red skin potatoes.*

#### SURF 'N' TURF

*6 oz filet mignon, 5oz lobster tail, loaded potato puffs, horseradish béarnaise and market vegetables.*

#### STEAK 'N' SHRIMP

*10 oz New York strip loin, 2garlic jumbo shrimps, rosemary compound butter, lyonnaise potatoes and market vegetables.*

#### ORGANIC CHINKOOK SALMON

*7oz fresh organic chinook salmon, navy bean & roasted potato ragout, curry beurre blanc, sautéed spinach, heirloom tomato confit*

#### TRUFFLE CRUSTED CHICKEN

*8 oz double breasted chicken, grated Monterey jack cheese, 4 mushroom demi-glace, rosti potato and market vegetables.*

#### TOMAHAWK RIB EYE FOR TWO (add \$10/person)

*40 days aged, 32 oz center cut bone in AAA premium tomahawk steak, tequila lime butter, loaded potato puffs, merlot morel mushroom demi glaze, bearnaise and seasonal vegetables.*

#### SEAFOOD PLATTER FOR TWO (add \$25/person)

*1lb star cut king crab legs*

*2 Canadian deep-water tails*

*pan-seared Japanese Hokkaido scallops*

*jumbo black tiger prawns*

*white wine infused cioppino mussels*

*four mushroom risotto*

*seasonal vegetables*

#### THE ADDED PLEASURE

(add the following to any entrée)

*star cut king crab legs ½ lb-27.95 1lb-49.95*

*Canadian deep-water lobster tail 5oz-20.50*

*black tiger jumbo shrimp 4.95*

*shrimp and scallop skewer 11.95*

#### THE SWEET ENDING

*Chocolate lava cake & Tiramisu panna cotta duo*

