

DINNER MENU

starters

HOISIN CHILLI CAULIFLOWER	14.50
crispy tempura fried cauliflower, hoisin chili sauce	
BACON WRAPPED SCALLOPS	17.95
3 large hokkaido scallops served with spiked cocktail sauce	
STEAK BITES	18.50
Fried, breaded steak bites served with tiger-eye aioli	
MUSHROOMS NEPTUNE BAKE	17.95
wild mushrooms, cream cheese, shrimp and crab claw meat with pretzel bread	
STEAK TARTARE	21.50
raw, hand chopped AAA filet mignon, horseradish cream, shaved grana padano, red currant onion jam, crispy capers and crostini.	
COLOSSAL SHRIMP COCKTAIL	22.25
4 chilled jumbo black tiger shrimps, carrot curls and wasabi spiked cocktail sauce	
FRESH MUSSELS	24.25
Fresh mussels cooked with garlic, white wine, fire roasted tomatoes sauce with herb focaccia	
WAGYU CARPACCIO	21.50
crusted with roasted onion ash, horseradish cream, shaved grana padano, artisan greens and crostini	
TUNA TARTARE	19.50
raw hand chopped tuna, pressed avocado, ponzu sauce and wonton chips, Wasabi cream	

soup & salads

FRENCH ONION	8.75
SOUP OF THE DAY	M/P
CAESAR SALAD	10.95
romaine hearts & leaves, creamy house made Caesar dressing, herb focaccia, croutons, Applewood bacon and shaved grana Padano.	
HOUSE SALAD	13.25
artisan greens, spinach & arugula, feta cheese, orange segments, roasted pumpkin seeds, pickled onions with lemon poppy seed dressing.	
STEAK SALAD	19.25
Prime Rib strips arugula, Mushroom, Cherry Tomatoes & grana Padano with Balsamic dressing.	

salad toppers

shrimp and scallop skewer	11.50	black tiger jumbo garlic shrimp	4.95		
chicken breast	7.95	steak skewer	8.95	organic chinook salmon	16.50

Please ask your server about vegetarian options and advise of any dietary restrictions and/or food allergies

house features

GOAT CHEESE FILET		49.50
6 oz filet mignon, gratinated with Canadian goat cheese, red wine demi-glace, baby red skin potato and market vegetables		
8oz GOAT CHEESE FILET		59.95
STEAK OSCAR		53.50
6 oz filet mignon, shrimp, scallop, crab meat, asparagus topped with garlic cream sauce, Yukon gold mashed potatoes and market vegetables		
8oz STEAK OSCAR		62.60
STEAK 'N' SHRIMP		57.75
10 oz New York striploin, 2 garlic jumbo black tiger shrimps, lyonnaise potato and market vegetables, horseradish béarnaise.		
SURF 'N' TURF		55.50
8 oz Top sirloin, 5oz lobster tail, loaded potato cheese puffs, peppercorn sauce horseradish béarnaise sauce and market vegetables		
CREOLE CHICKEN		30.50
8 oz double breasted chicken breast with creole compound butter, 4 mushroom demi-glace, truffle mashed potato and asparagus, Asiago cheese.		
VONS BURGER		21.50
house made burger, aged Cheddar cheese, crispy onions, artisan greens, Vons Burger sauce, on a brioche bun with house fries or sweet potato fries		
Bacon add on - 2 pieces	3.0	
SEAFOOD PASTA NEST		31.95
linguini pasta tossed with garlic cream sauce, shrimp, scallop, mussels, king crab claw meat, mushrooms, fried capers, asiago cheese and garlic focaccia bread		
CREAMY LOBSTER RISOTTO		39.95
A luscious pasta dinner filled with chunks of buttery lobster, asparagus		
PAN SEARED SALMON		34.75
Organic Chinook salmon, roasted potato& navy bean ragout with curry beurre blanc, sautéed spinach, topped with heirloom tomato confit.		

grill

FILET MIGNON AAA	the leanest cut on the menu	6 oz 47.95	8 oz 59.95
RIB EYE	heavily marbled and full of flavor		14 oz 56.50
NEW YORK STRIPLOIN	often referred to as the “King of Steaks”		10 oz 49.50
TOP SIRLOIN	primal loin steak, fat cap off, served with bearnaise sauce		8 oz 44.95

prime rib

REGULAR CUT	10 oz	41.95
VONS CUT	14 oz	53.95

Steak and Prime Rib entrées served with your choice of baby red skin potatoes, Truffle mac 'n' cheese, Yukon gold mashed potatoes, market vegetables or house fries.

sides & steak toppers

SHRIMP AND SCALLOP SKEWER	15.50
OSCAR TOPPER shrimp, crab meat, asparagus, scallop, garlic cream sauce	13.95
JUMBO GARLIC SHRIMP	4.95 each
LOBSTER TAIL (4-5 oz) CUBAN	22.5
ALASKAN KING CRAB LEGS	½ lb. MP lb. MP

grana padano asparagus tips 9	mushroom risotto 7	loaded baked potato 7
sautéed mushrooms and green onion 8	Truffle mac 'n' cheese 9	loaded potato puffs 7
market vegetables 7	truffle fries 7	sweet potato fries 7
gorgonzola cheese 3	red wine demi-glace 3	peppercorn sauce 3
four mushroom demi-glace 3	sesame sauce 3	horseradish bearnaise 3

steaks

Rich in marbling and aged to perfection, our premium beef is carefully sourced from Alberta farms and hand selected for optimal quality. The results are unsurpassed cuts of beef that provide exceptional flavour, tenderness and juiciness as well as an unforgettable dining experience. Our beef is aged a minimum of 28 days. SSP (STERLING SILVER BEEF)

Our aged beef is prepared in an 1800-degree high heat broiler that sears and locks in the juices. Chicago style available upon request.

18% SERVICE WILL BE ADDED TO ALL GROUPS OF 8 OR MORE

*Consuming raw or under cooked meats, seafood or eggs may increase the risk of foodborne illness