

# VONS

## STEAK & OYSTER

### *Starters*

#### **Tempura Cauliflower | 14.5**

Crispy tempura fried cauliflower, hoisin chili sauce

#### **Whipped ricotta crostini | 12.5**

House made whipped ricotta w/ truffle honey and focaccia crostini

#### **Focaccia cheese toast | 8**

Garlic rosemary focaccia with melted cheddar and mozzarella blend

#### **Baked Mushroom Neptune Dip | 19.5**

Wild mushrooms, cream cheese, shrimp & crab claw meat

#### **Crispy Shrimp | 17.5**

Tempura fried shrimp w/ sweet and spicy aioli on a bed of greens

#### **Bone Marrow crostini | 13.5**

Roasted bone marrow, onion jam, bacon jam, crostini and arugula salad

#### **Shrimp Cocktail | 18.5**

Chilled jumbo black tiger shrimp, carrot curls & wasabi spiked cocktail sauce

#### **Chicken Fried Steak Bites | 19.5**

Fried AAA steak bites w/ Nashville hot-honey

#### **Fresh Mussels | 16.5**

Fresh mussels cooked w/ garlic, white wine, lemon and cherry tomato w/ herb focaccia

#### **Escargot | 14**

Stuffed mushroom cap w/ herb & garlic butter

#### **Bacon scallops | 15.5**

w/ wasabi spiked horseradish

#### **Billionaire's Bacon | 14.5**

House cured pancetta w/ brown sugar, crushed pepper, chilli

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## STEAK & OYSTER

### *Soup & Salad*

French Onion Soup | 13.5

Lobster Bisque | 14.5

Soup du Jour | MP

Grilled Caesar Salad | 14.5

Grilled whole romaine, house caesar dressing, croutons,  
candied pancetta, shaved Parmigiano Reggiano

House Salad | 13.5

Artisan greens, spinach & arugula, feta, orange & grapefruit, roasted  
pumpkin seeds, pickled onion, lemon poppy seed dressing

Steak Salad | 21.5

Prime rib strips, arugula, mushroom, cherry tomatoes, Grana Padano,  
balsamic dressing

Ahi Tuna Salad | 23.5

Seared ahi tuna, Asian salad, ponzu vinaigrette, pickled onions, crispy daikon

### *Raw bar*

#### Oysters

East Coast Oysters | (6) 24 | (12) 44

West Coast Oysters | (6) 18 | (12) 32

Pressed Salmon | 17.5 | Torched with wasabi mayo, jalapeno, togarashi

Crispy Rice | 18.5 | Spicy tuna, scallions served on top of crispy fried rice

Vons roll | 19.5 | Seared Brant Lake Wagyu, crab, cucumber, avocado, Capelin Caviar

Dynamite Rolls | 18.5 | Tempura shrimp, spicy tuna, cucumber, seared salmon,  
crispy daikon, spicy mayo

Segura Rolls | 15 | Pickled radish, cucumber, avocado, spicy mayo, crispy daikon (Veg)

Tuna Tartare | 19.5 | Ponzu, shallots, avocado, cucumber, wasabi cream with tempura crisps

Wagyu tataki | 21 | Brant Lake Wagyu, pickled onions, citrus greens, crispy daikon,  
wasabi cream, togarashi

Sashimi/Nigiri | 7 | Salmon or tuna

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### *House features*

#### Goat Cheese Filet | 6oz/8oz 57.5/63.5

filet mignon, gratinated goat cheese, red wine demi-glace, baby red skin potato and market vegetables

#### Steak Oscar | 6oz/8oz 65.5/73

filet mignon, shrimp, scallop, crab meat, asparagus topped w/ garlic, cream sauce, yukon gold mashed potatoes and market vegetables.

#### Surf 'N' Turf | 59

8oz top sirloin, 5oz lobster tail loaded potato cheese puffs, pink peppercorn glaze, horseradish béarnaise sauce and market vegetables.(sub tenderloin +\$16, striploin 10oz + \$6)

#### Pan seared Salmon | 31

Organic Chinook salmon, Mashed Potato, Lemon beurre Blanc, sautéed Green bean, topped with heirloom tomato confit.

#### Miso Black Cod | 39

miso glazed black cod served with market veg and tempura yam

#### Vons Burger | 35

Brant Lake wagyu ground, aged cheddar cheese, onion jam, artisan greens, spicy aioli, billionaire bacon, on a brioche bun w garlic-parm fries and truffle aioli

#### Creole Chicken | 31

blackened chicken breast served with yukon gold mashed potatoes asparagus topped with Creole butter.

#### Seafood Pasta | 33

linguini pasta tossed with garlic White Wine sauce, shrimp, scallop, mussels, Cherry tomato, Parsley, and garlic focaccia bread.

#### Lobster risotto | 37

Creamy Lobster risotto, buttery lobster, asparagus and Cherry tomato

#### Spicy Rigaton | 27

House made tomato sauce with Garlic, chili, pecorino romano and parmigiano reggiano

# VONS

## STEAK & OYSTER

### *Steaks*

**FILET MIGNON AAA**  
the leanest cut on the menu  
6oz 49.95 | 8oz 59.95

**RIB EYE**  
heavily marbled and full of flavor  
14 oz 59.95

**NEW YORK STRIPLOIN**  
often referred to as the "King of Steaks"  
10 oz 53.50

**TOP SIRLOIN**  
primal loin steak  
8 oz 44.95

**PRIME RIB**  
ribeye roasted for 8 hours with au jus & horseradish  
10 oz 53.50 | 14oz 59.95

Dry Aged Tomahawk Steak (Served table-side). MP

A5 Wagyu Steak (inquire availability). MP

### STEAK TOPPERS

Shrimp & Scallops Skewers - 12 | Oscar Topper - 14 | Jumbo Garlic Shrimp - 11/2pc  
Lobster Tail - 25 | King Crab Legs - MP | Snow Crab- MP  
Gorgonzola Cheese - 4.5 | Goat Cheese - 4.5

### SIDES | 8

Asparagus tips | Mushroom risotto | Sauteed Mushrooms | Double Baked Potato  
Loaded Potato puffs | Market Vegetables | Fries | Garlic Parm Fries  
Yam Fries | Truffle Mac n Cheese | Jalapeno creamed corn

### SAUCE | 4

Four Mushroom Gravy | Red Wine Demi | Au jus  
Peppercorn Sauce | Sesame Sauce | Bearnaise Sauce