



welcome | DINNER  
MENU

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• APPETIZER •

**CHEESY GARLIC SHRIMP \$14**

Five sautéed shrimp scampi topped with mixed cheese blend, baked and served with herbed garlic baguette.

**STUFFED MUSHROOMS \$14**

A 'Vous' favorite! Six mushroom caps filled with krab, cream cheese and topped with mixed cheese blend and parmesan.

**CALAMARI \$18**

Lightly dusted and seasoned squid fried, topped with fresh chopped parsley, a lemon wedge and served with house recipe tzatziki sauce on the side.

**BRUSCHETTA \$12**

Two pieces of grilled baguette topped with traditional house bruschetta, mozza cheese and balsamic drizzle.

• SALAD •

**GARDEN SALAD \$10 full | \$4 side**

Artisan mixed greens, radishes, beet and carrot curls, cucumber, tomato wedge.

**CAESAR SALAD \$12 full | \$5 side**

Romaine lettuce, bacon bits, parmesan, housemade caesar dressing, lemon slice and herbed garlic baguette.

**GREEK SALAD \$12 full | \$5 side**

Romaine lettuce, kalamata olives, sweet peppers, red onion, cucumber, tomato, feta cheese and housemade herbed vinaigrette.

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Add crispy or grilled chicken + 3.50 | Add shrimp + 5.25

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**MANDARIN CHICKEN \$18**

Grilled chicken breast, spring mix, mandarin oranges, craisins, almonds, housemade citrus & honey vinaigrette.

**TACO SALAD \$18**

Taco beef or Cajun chicken, artisan lettuce, shredded cheese, kalamata olives, fresh tri-coloured taco chips, topped with fresh pico de gallo and spicy ranch dressing.



## DINNER MENU

### • SOUP •

**WILD RICE SOUP** \$6.5 bowl | \$5.5 cup

Our popular house specialty. A creamy blend of wild rice, bacon, onion, and mushrooms.

**CHEF'S SOUP OF THE DAY** \$6 bowl | \$5 cup

**FRENCH ONION SOUP** \$7.75

Caramelized onions in a light beef broth baked with croutons and mozzarella.

### • ENTRÉE •

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Served with choice of baked potato, mashed potato, basmati rice or house-cut fries.  
Upgrade to wild rice pilaf or a loaded baked potato + 2

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**PORK CUTLETS** \$22

Twin breaded pork cutlets fried golden brown and topped with rich gravy.

**LIVER & ONIONS** \$22

Two pieces of pan-fried beef liver topped with fried onions & bacon.

**NORTHERN ONTARIO WALLEYE** \$26

Pan-fried or panko breaded & deep fried local walleye fillets.  
Served with house recipe tartar sauce and fresh lemon.

**CHICKEN NEPTUNE ROCKEFELLER** \$24

Hand breaded chicken stuffed with cream cheese, krab, shrimp and spinach, flash fried and baked in our oven, served with fresh lemon.

**HONEY-DIJON CHICKEN** \$25

Floured & seared chicken breast topped with pepper jack cheese and a mild honey-dijon sauce.

**BRAISED BEEF TIPS** \$24

Tender morsels of our house cut AAA beef sautéed with mushrooms and onions, served in a red wine pan sauce reduction.

**RIBS** \$22 half rack | \$28 full rack

Our ribs are dry rubbed, marinated overnight, slow cooked for maximum tenderness, and finished with house blend BBQ sauce.

**RIB AND WING COMBO** \$27

A half-rack of ribs topped with house blend BBQ sauce and six of your favorite wings.



• PASTA & STIR FRY •

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Pasta is served with grilled herbed garlic baguette and topped with Parmesan.

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**CHICKEN PARMESAN \$21**

Panko breaded chicken breast topped with marinara sauce, mozzarella and parmesan, served on a bed of spaghetti.

**CON POLLO \$23**

Grilled chicken breast, sautéed mushrooms, green onions, garlic, and linguine tossed in a creamy white wine and basil sauce.

**FUSILLI STEAK & CREAM \$22**

Tender morsels of AAA steak sautéed with garlic, onions, mushrooms and tossed in a creamy stroganoff sauce with fusilli pasta. Gluten friendly option available.

**VEGGIE STIRFRY \$17**

Red onions, green and red peppers, mushrooms, carrots, broccoli and cauliflower sautéed in sesame oil and tossed in oyster and ginger sauce. Served over basmati rice or with Asian steam cooked noodles. Gluten friendly option available.

Add grilled chicken + 3.50 | Add shrimp + 5.25

• STEAK •

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Served with choice of baked potato, mashed potato, basmati rice or hand-cut fries.  
Upgrade to wild rice pilaf or a loaded baked potato + 2

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**NEW YORK STRIP**

Hand cut in house AAA striploin, flame kissed to perfection.  
8 oz \$28 | 10 oz \$32

**RIBEYE**

Hand cut in house AAA ribeye, flame kissed to perfection.  
6 oz \$26 | 10 oz \$34

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Add sautéed mushrooms & onions + 3.25 | shrimp scampi (five shrimp) + 6.00

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## DINNER MENU

### • DESSERT •

#### CRÈME FRAMBOISE \$8

Our signature custard baked and filled with raspberries.  
Sugared and torched to crisp perfection.

#### NEW YORK CHEESECAKE \$10

A tower of New York vanilla cheesecake topped with strawberry,  
cherry or turtle sauce and whipped cream.

#### APPLE CRISP \$8

Housemade apple crisp served à la mode with ice cream and caramel sauce.

#### CRÈME BRULÉE \$6.50

Our signature custard baked and topped with sugar and  
torched to crisp perfection.

#### FEATURED DESSERT

Ask your server about today's featured dessert.

#### ICE CREAM SUNDAE \$6

Two scoops of vanilla ice cream topped with your choice of strawberry, cherry,  
chocolate or caramel and finished with whipped topping.

*looking for more*

SCAN THE QR CODES BELOW FOR ACCESS TO OUR DRINK & MUNCHIE MENUS

Turn your smartphone's camera on and point it at one of the codes below.  
Click the prompt and you'll be redirected to our menus.



Munchie  
MENU



Drink  
MENU