

## START + SHARE

### WHIPPED FETA DIP

**NEW** Whipped feta and greek yogurt topped with pickled jalapeño, cucumber, pistachio, dill, basil and fresh lime served with warm naan bites. 19

### WALLEYE BITES

Vous specialty. Local walleye hand-breaded in lemon pepper panko crumbs served with housemade tartar sauce and lemon wedge. 18

### CALAMARI

Lemon pepper seasoned calamari, jalapeño and pickled banana peppers are lightly breaded and fried, served with tzatziki. 18

### DUO OF BRUSCHETTA

**NEW** Baked tomato bruschetta with feta and a drizzle of honey balsamic reduction paired with an olive bruschetta mix and served with warmed naan bites. 17

### DUMPLINGS

**NEW** Pan fried chicken and vegetable dumplings served with a sesame aioli, green onions and carrot curls and a side of sweet chilli sauce. 14

### BANG BANG SHRIMP

**NEW** Crispy fried shrimp over a crunchy noodle cloud, drizzled in our irresistible sweet and spicy sauce. 16

## SALAD

**Add chicken +8 | tiger shrimp +9 | beef tenderloin strips +12**

### VOUS SIGNATURE SALAD

**NEW** Fresh chopped romaine with arugula, roasted beets, grilled red peppers, pickled red onion, cucumber, radish, whipped feta, naan bite croutons and a blueberry vinaigrette drizzle. 16

### GREEK SALAD

Romaine lettuce, feta cheese, sweet pepper mix, cucumber, red onion, tomato, kalamata olives and greek dressing. 16 full | 8 half

### CAESAR SALAD

Romaine lettuce, bacon, parmesan, homemade croutons, signature caesar dressing, lemon. 14 full | 7 half

### POWER BOWL

Quinoa, wild rice, spinach, orange segments, cucumber, cherry tomato, carrot, red pepper, pickled red onions, edamame beans, feta, guacamole, cashews, lively citrus vinaigrette. 21

## SOUP

### WILD RICE SOUP

A creamy blend of wild rice, bacon, onion, mushroom. 9 bowl | 6 cup

### SOUP OF THE WEEK

Homemade. 8.5 bowl | 5.5 cup

## PASTA

Served with garlic ciabatta.

### CHICKEN PARMESAN

Housemade. Panko breaded chicken breast, house marinara sauce, mozzarella, parmesan, linguine. 28

### SMOKED BRISKET PASTA

**NEW** Our tender, Applewood smoked brisket from KB Ranch folded into a flavourful mushroom ragu, tossed with mafalda noodles and finished with parmesan and dressed arugula. 29

### PASTA AL LIMONE 🌱

**NEW** Linguine tossed with a fresh lemon butter sauce with red peppers, baby gem tomatoes, zucchini, arugula and fresh basil. 22  
**Add grilled chicken +8 | tiger shrimp +9 | beef tenderloin strips +12**

## BOWL

### VEGETABLE STIR FRY 🌱 🌾 Available

Broccoli, cauliflower, carrot, red and green peppers, mushroom, red onion, Thai sauce, basmati rice or ramen noodles. 19

**Add grilled chicken +8 | tiger shrimp +9 | beef tenderloin strips +12**

### CHICKEN RAMEN BOWL

**NEW** Hand-breaded, fried chicken thigh drizzled in a spicy maple sauce over red peppers, green onion and edamame beans tossed into a spicy, cheesy ramen bowl served with a soft boiled egg. 27

### BRISKET BURRITO BOWL

**NEW** Smoked brisket from KB Ranch served over cilantro rice, spiced black beans, red onion, red cabbage, radish, tomato, Cotijia cheese, mango pico de gallo and a lime crema drizzle. 28

**Add guacamole +3**

### MOROCCAN VEGAN BOWL 🌱 🌾

**NEW** Harrisa marinated zucchini, cauliflower, red onion, tomato, and red pepper stacked on top of an edamame infused basmati rice and roasted beet hummus with lemon dressed arugula. 30

**Add grilled chicken +8 | tiger shrimp +9 | beef tenderloin strips +12**

## STEAK

Proudly offering Canadian Angus Beef, sustainably sourced, aged 28 days, hand-trimmed and cut in-house, grilled to your liking.

Served with seasonal vegetable and your choice of baked potato, mashed potato, basmati rice or fries.

**Extra vegetables instead of side +3 | loaded baked potato +4**  
**Add tiger shrimp +9 | onions and mushrooms +5 | demi glace sauce +4**

### RIBEYE

Rich marbling, tender texture and robust flavour. A satisfying choice for steak enthusiasts. 10oz 46

### STRIPLOIN

Lean and juicy cut offering the perfect balance of tenderness and flavour. 12oz 49

### TENDERLOIN

**NEW** The king of all steaks, this melt-in-your-mouth, sought-after lean cut is exceptionally tender. 10oz 47 | 5oz 28

## MAIN

Served with seasonal vegetable and your choice of baked potato, mashed potato, basmati rice or fries.

**Extra vegetables instead of side +3 | loaded baked potato +4**

### NORTHERN ONTARIO WALLEYE DINNER

Locally caught walleye fillets sautéed with fresh lemon, parsley and white wine or panko breaded in-house and fried golden. Served with house tartar sauce, fresh lemon. 42

### SMOKED BRISKET

**NEW** Beautifully marbled, dry aged beef brisket from KB ranch. Applewood smoked in-house for a perfectly tender bite served with a maple blueberry and rosemary BBQ sauce. 38

### CHICKEN NEPTUNE ROCKEFELLER

House specialty. Lightly breaded chicken breast with toasted panko, stuffed with shrimp, krab, cream cheese and spinach. 28

### APPLEWOOD SMOKED RIBS

**NEW** Seasoned pork back ribs are slowly smoked on-site, over applewood chips until they are fall-off-the-bone ready. Grilled and basted with our signature BBQ sauce. full-rack 41 | half-rack 26

### PORK CUTLET

Perfectly tenderized seasoned pork cutlet is hand-breaded in panko crumbs and fried golden with rich house gravy. 23