

START + SHARE

WALLEYE BITES

Vous specialty. Local walleye hand breaded in lemon pepper panko crumbs served with housemade tartar sauce and lemon wedge. 19

DUO OF BRUSCHETTA

Baked tomato bruschetta with feta and a drizzle of honey balsamic reduction paired with an olive bruschetta mix and served with warmed naan bites. 18

DUMPLINGS

Pan fried chicken and vegetable dumplings served with carrot curls, green onions, a sesame aioli and a side of sweet chilli sauce. 16

HAND BREADED MOZZARELLA

NEW Three giant hand breaded mozzarella sticks tossed in an herbed panko crust then fried crispy and oozing with melty cheese. Served with a zesty basil sauce. 18

BANG BANG SHRIMP

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

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. 17

GREEK SALAD

Romaine lettuce, feta cheese, sweet pepper mix, cucumber, red onion, tomato, kalamata olives and greek dressing. 16 full | 9 half

CAESAR SALAD

Romaine lettuce, bacon, parmesan, homemade croutons, signature caesar dressing, lemon. 14 full | 8 half

SOUP

WILD RICE SOUP

A creamy blend of wild rice, bacon, onion, mushroom. 10 bowl | 7 cup

SOUP OF THE WEEK

Homemade. 9.5 bowl | 6.5 cup

BOWL

CHICKEN PARMESAN

Housemade. Panko breaded chicken breast, house marinara sauce, mozzarella, parmesan, linguine. Served with garlic ciabatta. 28

SMOKED BRISKET PASTA

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

VEGETABLE STIR FRY Available

Broccoli, cauliflower, carrot, red and green peppers, mushroom, red onion, Thai sauce, basmati rice or ramen noodles. 20

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

MOROCCAN VEGAN BOWL

Harrisa marinated zucchini, cauliflower, red onion, tomato and red pepper stacked on top of an edamame infused basmati rice. 30

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

MAIN

Served with seasonal vegetable and your choice of baked potato, mashed potato, basmati rice or fries. **Extra vegetables +3 | loaded 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. 42.5

CHICKEN KIEV

NEW A generous chicken suprême stuffed with butter and fresh dill, rolled in panko crumbs and fried golden. Served with creamy whipped potatoes and buttered peas. 31

APPLEWOOD SMOKED RIBS

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 42 | half-rack 27

PORK CUTLET

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

STEAK

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

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

RIBEYE 🌾

Rich marbling, tender texture and robust flavour. A satisfying choice for steak enthusiasts. Served with seasonal vegetable and your choice of baked potato, mashed potato, basmati rice or fries. 10oz 46

TENDERLOIN 🌾

The king of all steaks, this melt-in-your-mouth, sought-after lean cut is exceptionally tender. Served with seasonal vegetable and your choice of baked potato, mashed potato, basmati rice or fries. 10oz 47 | 5oz 28

STEAK SANDWICH

6oz striploin grilled to your liking, served open-faced on a toasted ciabatta bun with crispy onion rings and an herbed horseradish au jus. Served with fries or soup of the day only. 29.5

DESSERT

CHOCOLATE CADILLAC 🍷

A scrumptious brownie layer topped with delectable dark chocolate cheesecake, and polished with a drizzle of dark and milk chocolate. 13

CINNAMON BUN CHEESECAKE 🍷

Vanilla cake swirled with butter, brown sugar and cinnamon, topped with vanilla-cinnamon cheesecake, cream cheese icing and a cinnamon sugar dusting. 13

CRÈME BRÛLÉE 🍷

Vous Signature, housemade classic vanilla custard, torched sugar. 9



Gluten-Friendly



Vegetarian



Vegan

Prices subject to HST