

STARTERS

CALAMARI

Fried calamari and banana peppers, green onion, sesame seeds with a chipotle lemon aioli drizzle. 18

WALLEYE BITES

Vous specialty. Local walleye hand breaded in lemon pepper panko crumbs served with housemade tartar sauce. 20

CHICKEN WINGS

Breaded or naked, tossed in your favourite sauce or seasoning. Served with ranch. 29 dozen | 16 half dozen

DUMPLINGS

Pan fried chicken and vegetable dumplings served with carrot curls, green onions, a sesame aioli and a side of sweet chilli sauce. 17

BREADED MOZZARELLA

Three giant homemade herb and panko crusted mozzarella sticks fried crisp and oozing with melty cheese. Served with marinara. 18

MEDITERRANEAN FLATBREAD

Flatbread, whipped feta, baby gem tomatoes, marinated olive mix, red peppers, red onion, artichoke hearts, feta and balsamic glaze. 23

SHRIMP TACOS

Bang bang shrimp, red cabbage, pickled red onion, radish, tortilla crisps, mango salsa, cilantro, lime crema. 22

PICKLE SPEARS

Dill pickle spears deep fried and drizzled with dill pickle ranch and served with chipotle and lemon aioli. 11

SOUP + SALAD

SOUP OF THE DAY

Bowl 10 | Cup 7

WILD RICE

Bowl 11 | Cup 8

CAESAR SALAD

Romaine, parmesan, prosciutto crisp, crouton sticks, Vous Caesar dressing, lemon. 15 full | 9 half

VOUS SIGNATURE SALAD

Romaine and arugula, roasted beets, grilled red peppers, pickled red onion, cucumber, radish, whipped feta, naan bite croutons, blueberry vinaigrette drizzle. 18

add

CHICKEN +8 | SHRIMP +9 | TENDERLOIN +14



BOWL

CRISPY RICE BOWL

Crispy rice, sushi tuna or Korean fried shrimp, braised bok choy, cucumber, avocado, radish, green onion. Finished with mango salsa, wasabi dashi mayo drizzle and a cashew sesame crunch. 30

VEGETABLE STIR FRY

Broccoli, cauliflower, carrot, red and green peppers, mushroom, red onion, Thai sauce, wonton crisps and sesame seeds. Served over basmati rice or ramen noodles. 22

ADD CHICKEN +8 | SHRIMP +9 | BEEF TENDERLOIN +14

PASTA

CHICKEN PARMESAN

Vous Classic. Panko breaded chicken breast, house marinara sauce, mozzarella, parmesan, linguine, garlic ciabatta. 29

STEAK + PORTOBELLO LINGUINE

Seared 5oz beef tenderloin with portobello mushrooms, arugula, roasted red pepper, leeks in a parmesan cream sauce over linguine and topped with crispy leeks and roasted garlic, garlic ciabatta. 39

PLATE

Served with seasonal vegetable and your choice of baked potato, mashed potato, basmati rice or fries. **Extra vegetable instead of side +4 | Loaded baked potato +4**

NORTHERN ONTARIO WALLEYE

Local walleye, panko-breaded and fried golden served with house tartar sauce and fresh lemon. 10oz walleye 44 | 5oz walleye 32

PORK CUTLET

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

APPLEWOOD SMOKED RIBS

Tender pork back ribs smoked in-house, then grilled and glazed with house bbq sauce. Full-rack 39 | Half-rack 27

PROSCIUTTO WRAPPED CHICKEN

Chicken breast stuffed with bocconcini, basil, roasted red pepper and baby tomatoes, wrapped in prosciutto, balsamic glaze. 30



GRILL

Canadian beef cut in-house grilled and topped with compound butter, crispy leeks and roasted garlic. Served with seasonal vegetable and your choice of baked potato, mashed potato, basmati rice or fries.

RIBEYE

Rich marbling and robust flavour. A classic favourite for steak lovers. Vous Signature Cut 11oz 49

NEW YORK STRIP

Lean and juicy—the perfect balance of tenderness and flavour. Vous Signature Cut 11oz 45

TENDERLOIN

Lean, buttery and melt-in-your-mouth tender, the king of steaks. Vous Signature Cut 11oz 49 | 5oz 30

add

FOUR TIGER SHRIMP +9 | SAUTÉED MUSHROOMS AND ONIONS +5

Extra vegetable instead of side +4 | Loaded baked potato +4

CASUAL

Served with fries or soup of the day. Burgers served on brioche bun.

Upgrade your soup or fries: Wild rice soup +1 | Gravy + 2.5 | Poutine +5.5
Sweet potato fries +3 | Onion rings +4 | Caesar salad +2.5

VOUS CHICKEN TENDERS

Hand-breaded chicken tenders fried crisp, signature honey mustard. 18

STEAK SANDWICH

6oz New York Strip, grilled to your liking, served open-faced on a ciabatta bun. Topped with crispy onion rings, compound butter, crispy leeks and roasted garlic, paired with herb-infused horseradish au jus for dipping. 32

PICKLE BURGER

Seasoned beef, caramelized onion, iceberg lettuce, dill pickle slices, deep fried pickle spears, housemade honey mustard sauce. 23

DELUXE BURGER

Beef, bacon, cheddar, iceberg lettuce, tomato, dill pickle. 24

CLASSIC BURGER

Beef, iceberg lettuce, tomato, dill pickle. 20 | **Add cheese** +2

CHEF'S FEATURE BURGER

Ask your server about today's feature burger.

MAPLE KOREAN FRIED CHICKEN BURGER

Maple gochujang fried chicken, cucumber, apple coleslaw, iceberg lettuce, pickled red onion, sesame seeds and bang bang sauce. 25

CAPRESE GRILLED CHICKEN

Grilled chicken breast, roasted tomato, bocconcini, arugula, basil, balsamic reduction and basil aioli. 24



DESSERT

FEATURE DESSERT

Ask your server about our current dessert feature, perfectly curated for the season. Price varies.

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. 13.5

SUPREME LEMON CHEESECAKE

Creamy white chocolate and lemon cheesecake drizzled with salted caramel. 13.5

CHOCOLATE CADILLAC

Scrumptious brownie layer topped with delectable dark chocolate cheesecake, and polished with a drizzle of dark and milk chocolate. 13.5

CINNAMON CHURRO BITES

Cinnamon sugar churros fried crispy and nestled in a bed of whipped cream and finished with a caramel drizzle. 9.5

CRÈME BRÛLÉE

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

AFFOGATO

Classic Italian indulgence. Fresh espresso poured over rich vanilla ice cream alongside a biscotti. 8 | Amaretto +5



COFFEE

ESPRESSO

Served with biscotti. Single. 2.9 | Double 3.9

AMERICANO

Fresh ground espresso with hot water for a smooth, balanced brew, served with biscotti. 3.9

CAPPUCCINO

Equal parts espresso, steamed milk and frothed milk, served with biscotti. 4.9

LATTE

A creamy blend of espresso and steamed milk, finished with a light foam, served with biscotti. 5.3

ICED LATTE

Espresso poured over ice with caramel or vanilla syrup and blended with cold milk. 16oz | 5.9

add

VANILLA +1 | CARAMEL +1 | SUGAR-FREE VANILLA +1

Substitute Almond Milk +1