

SALAD

PEAR + GOAT CHEESE SALAD

Wine-poached pear and panko-crusted goat cheese rounds over balsamic dijon dressed arugula and romaine lettuce with fresh mint, roasted tomato, toasted almonds and turmeric crisp. 19

CAESAR SALAD

Crisp romaine lettuce, parmesan, prosciutto crisp, crouton sticks, Vous signature caesar dressing, lemon. 16 full | 10 half

add

CHICKEN +9 | SHRIMP +9 | BUTCHER'S STEAK +15

SOUP

WILD RICE

A creamy blend of wild rice, bacon, onion, mushroom. Bowl 11 | Cup 8

SOUP OF THE DAY

Homemade. Bowl 10 | Cup 7

STARTER

CHICKEN WINGS

Breaded or naked, tossed in your favourite sauce or seasoning. Served with ranch. 29 dozen | 18 half dozen

WALLEYE BITES

Vous specialty. Hand breaded Ontario walleye in lemon pepper panko crumbs with housemade tartar sauce. 21

PICKLE SPEARS

Deep fried dill pickles drizzled with dill pickle ranch. Served with chipotle lemon aioli. 13

BREADED MOZZARELLA

Three giant homemade herbed panko crusted mozzarella fried crisp. Served with marinara. 19

CALAMARI

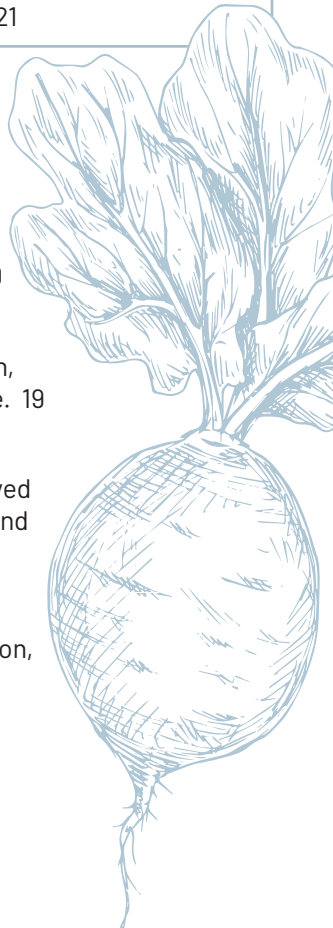
Fried calamari and banana peppers, green onion, sesame seeds with a chipotle lemon aioli drizzle. 19

DUMPLINGS

Pan fried chicken and vegetable dumplings served with carrot curls, green onions, a sesame aioli and a side of sweet chilli sauce. 18

SHRIMP TACOS

Bang bang shrimp, red cabbage, pickled red onion, radish, tortilla crisps, mango salsa, cilantro, lime crema. 23





PLATE

Served with seasonal vegetable and choice of baked or mashed potato, basmati rice or fries. **Loaded baked potato +4** | **Extra veg instead of side +5**

RIBEYE

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

Add four tiger shrimp +9 | **sautéed mushrooms and onions +5**

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

DECONSTRUCTED CHICKEN WELLINGTON

Chicken breast stuffed with mushroom duxelles, wrapped in prosciutto with crisp golden puff pastry strips topped with poppy seeds and finished with a creamy dijon drizzle. 30

NORTHERN ONTARIO WALLEYE

Local walleye, panko-breaded and fried golden with house tartar sauce and fresh lemon. 10oz walleye 45 | 5oz walleye 33

BOWL

STEAK + PORTOBELLO LINGUINE

6oz sliced butcher's steak with portobello, roasted red pepper, arugula and leeks, in a parmesan cream sauce over linguine. Topped with roasted garlic and crispy leeks, garlic ciabatta. 39

Best enjoyed rare to medium-well for optimal flavour and tenderness.

CHICKEN PARMESAN

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



CHICKEN RAMEN BOWL

Soy-marinated chicken over ramen noodles in a bold chicken miso broth with soft-boiled egg, bok choy, green onion, carrot, kimchi marinated bean sprouts, cilantro, nori paper and sesame seeds. 29

VEGETABLE STIR FRY

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

Add chicken +9 | **shrimp +9** | **butcher's steak +15** | **tuna +14**

CRISPY RICE BOWL

Korean fried shrimp or sushi tuna, crispy rice, bok choy, cucumber, avocado, green onion, radish, mango salsa, wasabi dashi mayo, bang bang drizzle and cashew sesame crunch. 31



CASUAL

GRILLED BUTCHER'S STEAK + ROASTED VEG

Grilled and sliced 6oz butcher's steak with portobello, roasted vegetables, lemon vinaigrette dressed arugula, kimchi bean sprouts with chimichurri and a whipped tahini and miso sauce. 32

Best enjoyed rare to medium-well for optimal flavour and tenderness.

CRISPY GOAT + MANGO FLATBREAD

Hot honey drizzled panko fried goat cheese rounds, cilantro lime pesto brushed flatbread with mango, pickled red onion, gem tomatoes, avocado, citrus dressed pea shoots, pumpkin seeds, chilli threads. 26

STEAK + PORTOBELLO FLATBREAD

Sliced medium grilled butcher's steak, chimichurri brushed flatbread, baked with portobello, red onion, roasted red peppers and mozzarella. Finished with dressed arugula and a black garlic aioli drizzle. 30

VOUS CHICKEN TENDERS

Hand-breaded buttermilk chicken tenders fried crisp with signature honey mustard, fries or soup of the day. 20

GRILLED STEAK SANDWICH

Sliced 6oz butcher's steak 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. 32

Best enjoyed rare to medium-well for optimal flavour and tenderness.

BURGER

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

Upgrade soup or fries: Wild rice soup +1 | Gravy + 2.5 | Poutine +5.5

Sweet potato fries +4 | Onion rings +5 | Caesar salad +2.5

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, melted mozzarella, arugula, basil, balsamic reduction and basil aioli. 25

DELUXE BURGER

Beef, bacon, cheddar, iceberg lettuce, tomato, dill pickle. 25

CLASSIC BURGER

Beef, iceberg lettuce, tomato, dill pickle. 21 | **Add cheese +2**

CHEF'S FEATURE BURGER

Seasonally inspired burgers from our kitchen. Ask about today's feature.

PICKLE BURGER

Seasoned beef, caramelized onion, iceberg lettuce, dill pickle slices, deep fried pickle spears, housemade honey mustard sauce. 24

BIG VOUS BURGER

Most popular feature burger of 2025. Two seasoned beef patties, Vous sauce, melted cheddar, iceberg lettuce, dill pickles and red onion. 29