

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

Romaine lettuce, parmesan, crisped prosciutto, garlic ciabatta crostini, signature caesar dressing, lemon. 16 full | 10 half

add

CHICKEN +9 | SHRIMP +9 | BUTCHER'S STEAK +16

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 local walleye in lemon pepper panko crumbs with housemade tartar sauce. 21

PORK LOLLIPOPS

Three pecan and panko crusted tenderloin lollipops, pea shoots, honey orange sesame aioli, maple gochujang sauce, and chili threads. 19

BREADED MOZZARELLA

Three giant housemade 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 onion, sesame aioli and a side of sweet chili sauce. 18

SHRIMP TACOS

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

Prices subject to HST





PLATE

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

APPLEWOOD SMOKED RIBS

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

PORK CUTLET

Pork cutlet hand-breaded in panko and fried golden, rich house gravy. 23

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

RIBEYE

Canadian beef cut in-house, grilled to your liking and topped with compound butter, crispy leeks and roasted garlic. 11oz 49

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

BOWL

PEACH + CHIPOTLE PORK TENDERLOIN

Grilled cilantro, peach and chipotle marinated pork tenderloin over apple and raisin couscous, roasted broccolini, bell peppers and green onion, with citrus pumpkin seed sauce, chili threads and peach salsa. 34

STEAK + PORTOBELLO LINGUINE

Butcher's steak, portobello, roasted red pepper, arugula, leeks, linguine, parmesan cream sauce, roasted garlic, crispy leeks, garlic ciabatta. 39

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



CHICKEN PARMESAN

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

RAMEN BOWL

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

VEGETABLE STIR FRY

Rice or ramen with broccoli, cauliflower, carrot, mushroom, bell peppers, red onion, green onion, Thai sauce, wonton crisps and sesame seeds. 22

Add chicken +9 | **shrimp +9** | **butcher's steak +16** | **sushi-grade tuna +14**

CRISPY RICE BOWL

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



SIGNATURE

ROASTED GRILL PLATE

Grilled and sliced butcher's steak or pork tenderloin, portobello, roasted vegetables, kimchi bean sprouts, lemon dressed arugula, chimichurri and a tahini-miso sauce. 34 beef | 32 pork

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

GRILLED STEAK SANDWICH

Sliced butcher's steak grilled to your liking, served open-faced on ciabatta, with crispy onion rings, housemade compound butter, crispy leeks and roasted garlic paired with herb-infused horseradish au jus. 32

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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. 32

MANGO + CRISPY GOAT CHEESE 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, chili threads. 26

VOUS CHICKEN TENDERS

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

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

