

# STARTERS



## WALLEYE BITES

Vous Specialty. Local walleye hand-breaded in lemon pepper panko crumbs with house tartar and lemon. 21



## DUMPLINGS

Pan fried chicken and vegetable dumplings, green onion, carrot curls, sesame aioli, sweet chili sauce. 18



## CALAMARI

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

## CHICKEN WINGS

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

Frank's, Honey Garlic, Honey Dill, Garlic Parmesan, BBQ, Sweet Chili, Hot Honey, Inferno

Lemon Pepper, Chipotle Ranch, Cajun, Salt + Pepper, Nashville Hot



**POUTINE** | Canadian classic. Fries layered with cheese curds and rich house gravy. 15

**FRIES** | Basket of crisp coat fries, served with ketchup. 9

**SWEET FRIES** | Sweet potato fries served with our chipotle and lemon aioli. 12

**ONION RINGS** | Served with a sweet and spicy aioli. 12



## PORK LOLLIPOPS

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



## PICKLE SPEARS

Breaded and fried dill pickle spears topped with dill pickle ranch and everything bagel seasoning and served with chipotle and lemon aioli. 13



## BREADED MOZZARELLA

Housemade. Three giant panko-crusted mozzarella sticks, fried crisp and melty. Served with marinara. 19

# SOUP + SALAD

Add chicken +9 | shrimp +9 | butcher's steak +16



### CAESAR SALAD

Local Favourite. Romaine, crisped prosciutto, shaved parmesan, signature caesar dressing, garlic ciabatta crostini and lemon. 16 full | 10 half



### PEAR + GOAT CHEESE SALAD

Wine poached pear, panko crusted goat cheese, roasted tomato, almonds, balsamic dijon dressed romaine and arugula, mint, turmeric crisp. 19

**WILD RICE SOUP**  
A creamy blend of wild rice, bacon, onion, mushroom. 11 bowl | 8 cup

**SOUP OF THE DAY**  
Homemade. 10 bowl | 7 cup

# HANDHELD

Includes crisp coat fries or soup of the day. Ask your server about upgrading your fries.



### GRILLED STEAK SANDWICH

Sliced butcher's steak grilled to your liking, served open-faced on a toasted ciabatta bun. Topped with crispy onion rings and finished with a housemade compound butter, crispy leeks and roasted garlic paired with an herb-infused horseradish au jus. 32  
*Streak best enjoyed rare to medium-well for optimal flavour*

**HALF SANDWICH + SOUP**  
Cup of soup of the day with choice of sandwich on multigrain toast. 19

- Turkey, cheddar, lettuce, tomato, mayo
- Shaved roast beef, lettuce, tomato, cheddar, mayo
- BLT with bacon, lettuce, tomato, mayo



**SMOKED CLUBHOUSE**  
Slow-roasted turkey on rye toast with smoked bacon, cheddar, tomato, lettuce and garlic aioli. 23



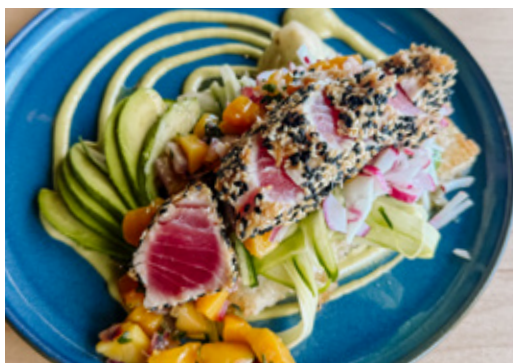
**CAESAR WRAP**  
Chicken tenders or grilled chicken, bacon, romaine, parmesan signature caesar dressing in a flour tortilla. 23



**VOUX FRENCH DIP**  
Shaved roast beef on a garlic ciabatta with mozzarella, caramelized onions, garlic aioli and rich au jus. 25

# VOUS FAVOURITES

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## CRISPY RICE BOWL

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



## ROASTED GRILL PLATE

Sliced butcher's steak or pork tenderloin with 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.*



## SHRIMP TACOS

Bang bang shrimp with pickled red onion, red cabbage, radish, tortilla crisps, mango salsa, cilantro and lime crema. Served in a soft tortilla. 23



## VOUS CHICKEN TENDERS

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



## VEG STIR FRY

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

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

# FLATBREAD

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## STEAK + PORTOBELLO

Sliced medium-grilled butcher's steak over a 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

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

# BURGERS

Toasted brioche bun with fries or soup of the day. **Upgrade your 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

Maple gochujang fried chicken, cucumber, 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

## BIG VOUS BURGER

Our most popular feature burger of 2025.

Two seasoned beef patties with Vous sauce, melted cheddar, crisp iceberg lettuce, red onion and dill pickles on a brioche bun. 29

A close-up photograph of a large burger on a white plate. The burger features two thick beef patties, melted cheddar cheese, crisp iceberg lettuce, red onion, and dill pickles on a soft brioche bun. A circular award seal is overlaid on the image, reading "BURGER OF 2025 • BEST BURGER OF 2025".

## CHEF'S FEATURE BURGER

Vous Favourite. Today's feature burger showcases the creativity of our kitchen and the flavours of the season. Ask about today's feature burger.



## PICKLE

Seasoned beef, fried pickle spears, caramelized onion, iceberg lettuce, dill pickle, honey mustard. 24



## CLASSIC

Seasoned beef, iceberg lettuce, tomato, dill pickle. 21 **Add cheese** +2



## DELUXE

Seasoned beef, crisp bacon, cheddar, iceberg lettuce, tomato, dill pickle. 25