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 pork tenderloin lollipops are tenderized and crusted in a pecan and panko crust, topped with pea shoots and chili threads and finished with honey orange sesame aioli and maple gochujang sauce. 19

BREADED MOZZARELLA
Three giant housemade herbed panko crusted mozzarella fried crisp. Served with marinara. 19

DUMPLINGS
Vous Favourite. Pan fried chicken and vegetable dumplings served with carrot curls, green onion, sesame aioli and a side of sweet chili sauce. 18

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

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

SALAD

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

CAESAR SALAD
Fresh romaine lettuce, parmesan, crisped prosciutto, garlic ciabatta crostini, signature caesar dressing, lemon. 16 full | 10 half

add

GRILLED OR CRISPY CHICKEN +9 | SHRIMP +9



Prices subject to HST

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

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

BOWL

STEAK + PORTOBELLO LINGUINE
Beef tenderloin, portobello, roasted red pepper, arugula and leeks over parmesan cream sauce and linguine. Topped with roasted garlic, crispy leeks and served with garlic ciabatta. 45

CHICKEN PARMESAN
Panko breaded chicken breast with mozzarella, parmesan and marinara over linguine. Served with garlic ciabatta. 29

PEACH + CHIPOTLE PORK TENDERLOIN
Cilantro, peach and chipotle marinated pork tenderloin over apple and raisin couscous, roasted broccolini, bell peppers and green onion, with a citrus pumpkin seed sauce, chili threads and peach salsa. 34

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

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 grilled chicken +9 | shrimp +9 | sushi-grade tuna +14

STEAK

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

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

RIBEYE
Marbled and bold. 11oz 49

BEEF TENDERLOIN
Tender. 5oz 36 | 10oz 56

SIGNATURE

GRILLED STEAK SANDWICH
NY striploin 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. 37

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

CAPRESE GRILLED CHICKEN
Grilled chicken breast, roasted tomato, melted mozzarella, arugula, basil, balsamic reduction and basil aioli. 25

MAPLE KOREAN FRIED CHICKEN BURGER
Maple gochujang fried chicken, cucumber, apple coleslaw, iceberg lettuce, pickled red onion, sesame seeds and bang bang sauce. 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