**FRENCH ONION 8.75**

**SOUP OF THE DAY M/P**

**CAESAR SALAD 10.95**

**romaine hearts & leaves, creamy house made Caesar dressing, herb focaccia,**

**croutons, Applewood bacon and shaved grana Padano.**

**HOUSE SALAD 13.25**

**artisan greens, spinach & arugula, feta cheese, orange segments,**

**roasted pumpkin seeds, pickled onions with lemon poppy seed dressing.**

**STEAK SALAD 19.25**

**Prime Rib strips arugula, Mushroom, Cherry Tomatoes &grana Padano**

**with Balsamic dressing.**

**SALAD TOPPERS**

shrimp and scallop skewer **11.50** black tiger jumbo garlic shrimp **4.95**

chicken breast **7.95** steak skewer **8.95** organic chinook salmon **16.50**

**starters**

**HOISIN CHILLI CAULIFLOWER 14.50**

**crispy tempura fried cauliflower, hoisin chili sauce**

 **BACON WRAPPED SCALLOPS 17.95**

**3 large hokkaido scallops served with spiked cocktail sauce**

**STEAK BITES 18.50**



**Fried, breaded steak bites served with tiger-eye aioli**

**MUSHROOMS NEPTUNE BAKE 17.95**



**wild mushrooms, cream cheese, shrimp and crab claw meat with pretzel bread**

**STEAK TARTARE**  **21.50**



**raw, hand chopped AAA filet mignon, horseradish cream, shaved grana padano,**

**red currant onion jam, crispy capers and crostini.**

**COLOSSAL SHRIMP COCKTAIL 22.25**



**4 chilled jumbo black tiger shrimps, carrot curls and wasabi spiked cocktail sauce**

**FRESH MUSSELS**  **24.25**



**Fresh mussels cooked with garlic, white wine, fire roasted tomatoes sauce with herb focaccia**

**WAGYU CARPACCIO 21.50**



**crusted with roasted onion ash, horseradish cream, shaved grana padano,**

**artisan greens and crostini**

**TUNA TARTARE 19.50**



**raw hand chopped tuna, pressed avocado, ponzu sauce and wonton chips,Wasabi cream**

**house features**

Picture 001**GOAT CHEESE FILET 49.50**

**6 oz filet mignon, gratinated with Canadian goat cheese, red wine demi-glace,**

**baby red skin potato and market vegetables**

Picture 001**8oz GOAT CHEESE FILET 59.95**

Picture 001**STEAK OSCAR 53.50**

**6 oz filet mignon, shrimp, scallop, crab meat, asparagus topped with**

**garlic cream sauce, Yukon gold mashed potatoes and market vegetables**

Picture 001 **8oz STEAK OSCAR 62.60**

Picture 001**STEAK ‘N’ SHRIMP 57.75**

**10 oz New York striploin, 2 garlic jumbo black tiger shrimps, lyonnaise potato and market vegetables, horseradish béarnaise.**

**SURF ‘N’ TURF 55.50**



**8 oz Top sirloin, 5oz lobster tail, loaded potato cheese puffs, peppercorn sauce**

**horseradish béarnaise sauce and market vegetables**

Picture 001 **CREOLE CHICKEN 30.50**

**8 oz double breasted chicken breast with creole compound butter,**

**4 mushroom demi-glace, truffle mashed potato and asparagus, Asiago cheese.**

**VONS BURGER 21.50**



**house made burger, aged Cheddar cheese, crispy onions, artisan greens,**

**Vons Burger sauce, on a brioche bun with house fries or sweet potato fries**

**Bacon add on - 2 pieces -3.0**

**SEAFOOD PASTA NEST 31.95**



**linguini pasta tossed with garlic cream sauce, shrimp, scallop, mussels,**

**king crab claw meat, mushrooms, fried capers, asiago cheese and garlic focaccia bread**

Picture 001 **CREAMY LOBSTER RISOTTO 39.95**

**A luscious pasta dinner filled with chunks of buttery lobster, asparagus**

Picture 001 **PAN SEARED SALMON 34.75**

**Organic Chinook salmon, roasted potato& navy bean ragout with**

**curry beurre blanc, sautéed spinach, topped with heirloom tomato confit.**

**STEAKS**



**Rich in marbling and aged to perfection, our premium beef is carefully sourced from Alberta**

**farms and hand selected for optimal quality. The results are unsurpassed cuts of beef that**

**provide exceptional flavour, tenderness and juiciness as well as an unforgettable dining**

**experience. Our beef is aged a minimum of 28 days. SSP (STERLING SILVER BEEF)**

**Our aged beef is prepared in an 1800-degree high heat broiler that sears and locks in the juices.**

**Chicago style available upon request.**

Picture 001**GRILL**

**FILET MIGNON AAA the leanest cut on the menu 6 oz 47.95 8 oz 59.95**

**SSP RIB EYE heavily marbled and full of flavor 14 oz 56.50**

**SSP NEW YORK STRIPLOIN often referred to as the “King of Steaks” 10 oz 49.50**

**SSP TOP SIRLOIN primal loin steak, fat cap off, served with bearnaise sauce 8 oz 44.95**

**“STERLING SILVER BEEF” PRIME RIB**

**REGULAR CUT** **10 oz 41.95**

**VONS CUT** **14 oz 53.95**

**Steak and Prime Rib entrées served with your choice of baby red skin potatoes,**

**Truffle mac ‘n’ cheese, Yukon gold mashed potatoes, market vegetables or house fries.**

**sides & steak toppers**

Picture 001**SHRIMP AND SCALLOP SKEWER 15.50**

Picture 001**OSCAR TOPPER** **shrimp, crab meat, asparagus, scallop, garlic cream sauce 13.95**

Picture 001**JUMBO GARLIC SHRIMP** **4.95 each**

Picture 001**LOBSTER TAIL (4-5 oz) CUBAN** **22.50**

Picture 001**ALASKAN KING CRAB** **LEGS** **½ lb. MP lb. MP**

grana padano asparagus tips **9** mushroom risotto **7** loaded baked potato **6**

sautéed mushrooms and green onion **8** loaded potato puffs **7**

market vegetables **7** truffle fries **7** sweet potato fries **7**

gorgonzola cheese **3**  red wine demi-glace **3** peppercorn sauce **3**

four mushroom demi-glace **3** sesame sauce **3** horseradish bearnaise **3**

Truffle mac ‘n’ cheese 9

**18% SERVICE WILL BE ADDED TO ALL GROUPS OF 8 OR MORE**

**\*Consuming raw or under cooked meats, seafood or eggs may increase the risk of foodborne illness**