

VIC STEWART'S

f a m o u s f o r s t e a k s

THE JACK LONDON

Hearts of Romaine Classic Caesar Salad

With lightly buttered croutons and Parmigiano-Reggiano cheese

Grilled Salmon Filet

With lemon butter sauce, wild rice and veggies

Filet Mignon 8oz.

With a cracked black pepper demi-glaze and served with garlic buttermilk mashed potatoes

Vic's Ribeye Steak

Vic's signature barbeque sauce and caramelized Bermuda onions,
served with buttermilk garlic mashed potatoes

Chicken Saltimbocca

Pan seared chicken breast, topped with prosciutto and fresh mozzarella cheese, marsala wine
sauce served with garlic buttermilk mashed potatoes

Trio of Desserts

Including Mini cheesecake, chocolate soufflé & a fruit tart

\$55 per person

VIC STEWART'S

f a m o u s f o r s t e a k s

THE JOHN MUIR

Vic's Mixed Baby Green Salad

Baby field lettuces with our house champagne vinaigrette

or

Hearts of Romaine Classic Caesar Salad

With lightly buttered croutons and Parmigiano-Reggiano cheese

Lamb Shank

Served with roasted garlic buttermilk mashed potatoes and fresh asparagus

Porterhouse Steak

"The King of Steaks" brushed with a Texas marinade and served with our garlic buttermilk mashed potatoes

Broiled Lobster Tail

Served with drawn butter, lemon wild rice and green beans

Prime Rib of Beef Au Jus

Slow-roasted, served with au jus and our garlic buttermilk mashed potatoes

Trio of Desserts

Mini cheesecake, chocolate soufflé and a fruit tart

\$65 per person

VIC STEWART'S

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THE JOHN STEINBECK

Vic's Famous Onion Rings

Herb and beer battered onion rings,
with our special mustard dipping sauce

Vic's Mixed Baby Green Salad

Mixed baby field greens with our house champagne vinaigrette and cherry tomatoes

Hearts of Romaine Classic Caesar Salad

With lightly buttered focaccia croutons and Parmigiano-Reggiano cheese

Classic Surf and Turf

Featuring lobster tail and Vic's finest filet mignon, served with wild rice and seasonal veggies

Crab Topped New York Strip

Tender bone-in New York strip, topped with fresh crab meat, béarnaise sauce and served with our garlic buttermilk mashed potatoes

Stewart's Filet Mignon

Topped with our cracked pepper demi-glaze sauce and scallion scalloped potatoes

Chef's Special Seasonal Fish

Served with a lobster cream sauce, wild rice and veggies

Slow-Roasted Prime Rib Au Jus

With our garlic buttermilk mashed potatoes

Side Dishes

Sautéed wild mushrooms

and

Creamed spinach topped with bacon

Trio of Desserts

Mini Cheesecake, Chocolate Soufflé and a Fruit Tart

\$82 per person

VIC STEWART'S

f a m o u s f o r s t e a k s

VEGETARIAN ENTRÉE SUBSTITUE OPTIONS

Veggie Napoleon

Grilled eggplant, onions, tomatoes, mushrooms
Served stacked with balsamic reduction

Pasta Primavera

Penne pasta tossed with broccoli, tomatoes, red bell peppers
Served with marinara sauce

Veggie Wellington

Grilled eggplant, onions, tomatoes, mushrooms
In a puff pastry, topped with marinara sauce