

AMELIA EARHART

Vic's Mixed Baby Greens

*Mixed baby field greens tossed gently with our champagne vinaigrette,
cherry tomatoes and cucumber slices*

or

Vic's Hearts of Romaine Classic Caesar Salad

With Vella dry Jack cheese and herbed croutons

Choice of Entrée

Filet of Salmon and Coconut Prawns

Served with our sesame teriyaki glaze and wild rice and green beans

Stewart's Steak

*New York strip loin served on a bed of smoked bacon and green beans
topped with blue cheese sauce over a brandied cream demi glace.
Served with mashed potatoes.*

Chicken Saltimbocca

*Pan-seared chicken breast topped with prosciutto,
mozzarella and Marsala sauce, served with mashed potatoes and broccoli.*

Shrimp Scampi

*Tomatoes, chopped fresh garlic, herbs, spinach and a white
wine butter sauce, tossed with linguini*

New York Style Cheesecake

*With a graham cracker crust and
finished with whipped cream and strawberry coulis*

\$37 per person

THE MARK TWAIN

Vic's Caesar Salad

Hearts of romaine with Vella dry jack cheese and butter croutons

Or

Soup of the Day

A house-made seasonal soup

Choice of Entrée

Petite New York Strip Loin

Dry rubbed with spices; topped with a port wine and sage compound butter.

Served with mashed potatoes and broccoli.

Filet of Salmon

With a Meyer lemon butter sauce,

served with wild rice and a seasonal vegetable medley

Roasted Chicken Breast

Brushed with garlic, lemon and fresh herbs,

served with a rice medley and seasonal vegetables

Warm Spinach Salad with Grilled Prawns

Served with fresh tomatoes wedge, cucumber slices, fresh mushrooms, Bermuda onions, bacon,

hard boiled egg, and topped with a sweet citrus and poppy seed dressing

Pasta al Forno

Pasta tossed with our marinara sauce, our fresh house-made mozzarella fresco, basil leaves and

sweet Italian sausage, baked in the oven

New York Cheesecake

With a graham cracker crust and

finished with whipped cream and strawberry coulis

\$34 per person

BETSY ROSS

Vic's Mixed Green Salad

Mixed baby greens tossed with lemon-herb vinaigrette

Or

Soup of the Day

A house-made seasonal soup

Choice of Entrée

Filet of Salmon

*Pan-seared, served with rice medley and seasonal vegetables,
topped with a Beurre Blanc sauce*

Petite New York Strip Loin 8 oz.

*Served with a wild mushroom demi-glace
and mashed potatoes and broccoli*

Roasted Chicken Breast

*Brushed with garlic, lemon and fresh herbs,
served with wild rice blend and a seasonal vegetable medley*

Vic's Shrimp Caesar Salad

Served with Vic's signature dressing, Vella dry jack cheese and herbed croutons

Four Cheese Ravioli

Served with our marinara sauce, basil and Parmigiano-Reggiano cheese

New York Style Cheesecake

*With a graham cracker crust and finished
with a fresh strawberry coulis*

\$29 per person