

STARTERS

Coconut Prawns, spicy chili sauce..17

Vic's Onion Rings, Full order..9 / Half..6

Calamari, lightly breaded and served with tartar sauce..15

Roasted Garlic, sourdough crostinis..9

Crab Cakes, Panko crusted with a Cajun Remoulade..18

Shrimp Cocktail, with a Spicy Cocktail relish..17

SALADS

Add Grilled Chicken...6

Add New York Strip Steak...10

Caesar Salad..10

Chopped romaine, parmesan, croutons

Baby Iceberg Salad..12

Iceberg wedge, blue cheese and bacon

Brie and Crackers..11

Creamy Brie cheese, balsamic reduction, grapes and fruit preserves

Strawberry Spinach..12

Kiwi-strawberry dressing, goat cheese, candied walnuts

Mixed Baby Greens..9

Tomatoes, olives, cucumber in a vinaigrette

THE GRILL

All steaks come with a choice of mashed potatoes, baked potato, rice pilaf or broccoli...sub scallop potatoes for \$4.00

Grilled Filet Mignon 8 oz. Cut...38 12 oz. Cut ..45

Cracked peppercorn demi-glace

Sierra Nevada Peppercorn Steak ..34

Black pepper, roasted garlic crust and brandied demi-glace

Vic's Ribeye ..36

Vic's signature barbecue sauce and caramelized Bermuda onions

Surf & Turf ..75

8oz. Filet Mignon alongside an 8oz. Lobster Tail served with your choice of starch and asparagus spears

New York Strip - Bone In ..36

Western spices rubbed with burgundy sage butter

Gourmet Filet Mignon Burger ..20

Served with Vic's onion rings

Porterhouse ..40

Texas marinade and roasted garlic chive butter

Stewart Steak ..38

Sliced Strip-Loin, sierra demi-glace, bacon and mushrooms, served with Yukon Gold potatoes, topped with Bleu cheese

T-Bone Steak ..34

This Steakhouse classic is 16 oz. and grilled to perfection!

Vic Stewart's Famous "49er" Porterhouse ..90

Join the carnivorous elite and put your name on the Wall of Fame!

HOUSE SPECIALTIES

Brick Roasted Chicken, marinated in lemon and fresh herbs, served with California rice..28

Lamb Shank, served with mashed potatoes and rosemary jus..32

Prime Rib, rubbed with kosher salt and cracked black pepper, slow roasted, and served with au jus

16-ounce..38 12-ounce..31

Chicken Saltimbocca, Pan-seared Chicken breast topped with Prosciutto and housemade Mozzarella cheese over a Sage-Marsala sauce, garlic mashed potatoes and broccoli..29

Vic's Famous Meatloaf, ground filet, veal and pork, roasted in bacon, served with mashed potatoes and roasted garlic mushroom gravy...29

Filet of Fresh Salmon, Pesto crusted Salmon, Toy Box carrots, scallion mashed potatoes and tomato confit ..27

Fresh Petrale Sole, pan seared, with cranberry-almond jasmine rice, asparagus tips in a Beurre Blanc sauce..26

Colossal Prawns, house rice blend, asparagus spears, lemon butter sauce...32

Skewers of Filet Mignon & Tiger Prawns, filet mignon and tiger prawns skewered with seasonal vegetables and topped with a teriyaki sesame seed glaze and served with Golden Ruby rice blend and asparagus...38

Lobster Tail, 8 oz. Lobster tail served with your choice of starch and asparagus spears...40

VEGETABLE SIDE DISHES

Creamed Spinach..11

Asparagus Spears...9

With Bernaise..12

Sauteed Spinach..10

Sauteed Broccolini..9

Baby Carrots, with butter and raisins..9

Crimini Mushroom Caps..10

With Blue Cheese..12