

APPETIZERS

Seared Ahi Tuna, served rare, with wasabi, ginger, and soy sauce...15

Smoked Salmon, served over toasted sourdough white bread, arugula and tomato salad, drizzled With dill creme fraiche, shaved red onions and fried capers ...13

Crab Cakes, served over lightly dressed mixed greens and a spicy remoulade sauce...16

Sizzling Roasted Garlic, served in a skillet with toasted sourdough crostini... 12

Vic's Signature Onion Rings, beer-battered onions tossed with fresh herbs and dry Jack cheese, served with a mustard horseradish dipping sauce...12 Half order...9

Coconut Prawns served with sweet chili sauce...15

Potato Skins, piled with cheddar cheese, scallions and bacon, served with ranch dressing...10

Crispy Calamari, tossed with green beans and jalapeños, served with cocktail sauce ... 13

SOUPS & SALADS

Lobster Bisque, puree of lobster with tomato and a light brandied cream...8

Grilled BLT Wedge, crisp iceberg lettuce topped with blue cheese dressing, chopped bacon, red onions and tomatoes...9

Caesar Salad, chopped romaine leaves, Caesar dressing, focaccia croutons and shaved Jack cheese...11

Spinach Salad, red onion, grapes, avocado, tossed in balsamic vinaigrette and topped with blue cheese and candied walnuts...10

Beet and Tomato Salad, mixed greens and cherry tomatoes tossed in champagne vinaigrette with sliced beets and lemon-herb goat cheese, drizzled with balsamic reduction...13

VEGETABLES & SIDES

Sautéed Asparagus...14 **Steamed Broccoli**...8

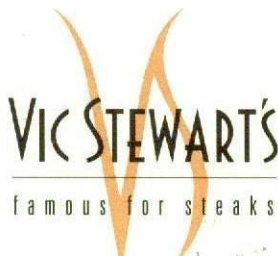
Fresh Spinach sautéed in butter and garlic...10

Creamed Corn bacon bits, green onions and cheddar cheese...10

Sautéed Wild Mushrooms tossed with crumbled blue cheese...12

Brandy Glazed Carrots with brown sugar and fresh sage...10

Lobster Mac & Cheese...24



The Grill

- Grilled Filet Mignon Steak**, tenderloin of beef topped with a cracked black pepper veal Demi-glace...39
- Porterhouse 'The King of Steaks'**, brushed with a Texas marinade and topped with roasted garlic butter...41
- Ribeye Steak**, a guest favorite, with Vic's signature barbecue sauce and caramelized Bermuda onions...38
- Bone-In New York Steak**, dry rubbed with a blend of spices and topped with port wine and sage compound butter...36
- Sierra Nevada Peppercorn Steak**, over brandy-cream Demi-glace, topped with roasted garlic puree and cracked black pepper...29

This Vic Stewart's original recipe is featured by **Better Homes and Garden** in its best selling cookbook Steaks, Ribs and Chops

Classic Surf & Turf

Featuring a succulent lobster tail and our famous filet mignon, sautéed fresh asparagus and your choice of starch...
Market Price

"49er Club" Porterhouse Steak, eat all of our mouthwatering 49-ounce double-cut Porterhouse steak and have your name placed on the prestigious "49er Club" Hall of Fame plaque displayed in the lobby. Also earn your own Vic Stewart's "49er Club certificate ... 90

The above entrees include a choice of buttermilk mashed potatoes, baked potato, French fries, broccoli, house rice, or scalloped potatoes upon availability.

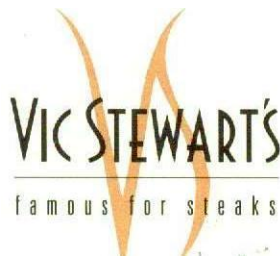
Stewart's Steak, sliced New York strip, topped with blue cheese sauce, over house made potato gnocchi, bacon, green bean tips, and brandied cream Demi-glace...31

FRESH SEAFOOD

- Grilled Salmon**, served with lentils and bacon, asparagus and red wine butter sauce...28
- Petrale Sole**, pan seared, served with almond cranberry rice, asparagus tips and topped Beurre Blanc sauce and crispy shallots...23
- Fresh Catch**, ask your server about the selection of fresh seafood that is in for the day...market price

PASTA

- Lobster Penne Pasta**, sautéed scallions, bacon, and bell peppers, tossed with wild-caught Canadian lobster meat in a creamy Alfredo sauce...29
- Shrimp Scampi**, tomatoes, chopped fresh garlic, herbs, spinach and a white wine butter sauce, tossed with linguini... 24
- Chicken Margherita Linguini**, tossed with cherry tomatoes, fresh house-made mozzarella, basil chiffonade, and lemon zest...24



HOUSE SPECIALTIES

Vic's Famous Prime Rib of Beef

Rubbed with cracked black pepper and slow-roasted

Served with our housemade Au jus

Mrs. Cut...24

King Vic's Cut...32

Skewers of Filet Mignon and Tiger Prawns, with a Teriyaki and sesame seed glaze, served with wild rice and broccoli...36

Braised Lamb Shank, Served in a veal Demi-glaze with mashed potatoes and baby carrots...35

Chicken Marsala, all natural airline chicken breast, cooked with sliced crimini mushrooms and green onions, topped with Marsala wine sauce and served with buttermilk mashed potatoes and steamed broccoli...26

Meatloaf, prepared with freshly ground filet mignon, ground pork, and ground veal, topped with bacon and a Brandy cream Demi-glaze, and served with buttermilk garlic mashed potatoes ... 24

Vic Stewarts Steak Cobb Dinner Salad, sliced prime steak, hard cooked eggs, bacon, avocado, red onions, tomatoes, and domestic blue cheese crumbles, served on a bed of iceberg lettuce with ranch dressing...20

An 18% Gratuity will be added to parties of 8 or more

A \$5.00 split fee will be charged to all entrees

CHILDREN'S MENU

{Limited to ages 10 and under}

Chicken Strips, with french fries and ranch dressing...11

Children's Sliders, with cheddar cheese and french fries...11

Children's Pasta, penne pasta served with creamy tomato sauce...12

Grilled Filet Skewer, served with broccoli and carrots, Demi-glaze and mashed potatoes...23