

APPETIZERS

Seared Ahí Tuna, served rare, with wasabi, ginger, seaweed salad, and soy sauce...16.95

Petite Crab Cakes, served over spicy remoulade and lightly dressed mixed greens ...17.5

Vic's Signature Onion Rings, beer-battered onions tossed with fresh herbs and dry Jack cheese, served with a mustard horseradish dipping sauce...13.5

Coconut Prawns served with sweet chili sauce...20.5

Crispy Calamari, served with tartar sauce ...17.5

Charcuterie Board, the finest Molinari meats with spreadable brie, goat and smoked dry jack cheeses, served with a caramelized onion jam... small plate 22...big plate 80

SOUPS & SALADS

Lobster Bisque, puree of lobster with tomato and a light brandied cream...11.95

BLT Wedge, crisp iceberg lettuce topped with ranch dressing, chopped bacon, red onions and tomatoes...14.5

Caesar Salad, chopped romaine leaves, caesar dressing, focaccia croutons and shaved Jack cheese...14

Mixed Green Salad, dressed with champagne vinaigrette, along with cucumbers, mushrooms and cherry tomatoes...13.5

FRESH SEAFOOD & PASTA

Pan Seared Salmon, served with rice pilaf, season vegetables, and butter sauce...32

Fresh Catch, ask your server about the selection of fresh seafood that is in for the day...market price

Lobster Penne Pasta, sautéed scallions, basil, and cherry tomatoes tossed with lobster meat in brandy cream sauce...34

Shrimp Scampi, tomatoes, chopped fresh garlic, herbs, spinach and a white wine butter sauce, tossed with linguini...30

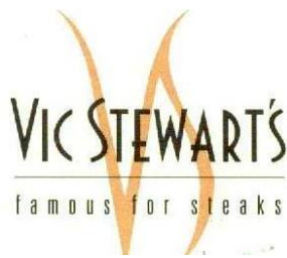
SHAREABLE SIDE DISHES

Lobster Mac & Cheese...24 *Brussel Sprouts*...14 *Roasted Garlic*...14

Sautéed Asparagus...14.95 *Steamed Broccoli*...8.95 *Creamed Spinach*...12

Creamed Corn bacon bits, green onions and cheddar cheese...10.95

Sautéed Mushroom caps tossed with crumbled blue cheese...12.95



THE GRILL

Grilled Filet Mignon Steak, tenderloin of beef topped with a cracked black pepper veal demi-glace...53.95

Porterhouse 'The King of Steaks', brushed with a Texas marinade and topped with roasted garlic butter...54.95

Ribeye Steak, a guest favorite, with Vic's signature barbecue sauce and caramelized bermuda onions...55.95

Sierra Nevada Peppercorn Steak, over brandy-cream demi-glace, along with roasted garlic puree and cracked peppercorns...39.95

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

Classic Surf & Turf

Featuring a succulent lobster tail and our famous filet mignon with peppercorn veal demi-glace, 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 ...150

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

HOUSE SPECIALTIES

Vic's Famous Prime Rib of Beef

12 oz Roasted Prime Rib

Horse-radish and Dijon mustard cracked pepper crust, served with creamed spinach with bacon, Yorkshire pudding and your choice of potato...47.95 ****when available**

Braised Lamb Shank, served in a veal demi-glace with mashed potatoes and asparagus...40.95

Chicken Marsala, pan seared chicken breast, topped with a mushroom marsala sauce and served with mashed potatoes and broccoli ...33.95

Vic Stewarts Cobb Salad, with your choice of protein, hard cooked eggs, bacon, avocado, red onions, tomatoes, and domestic blue cheese crumbles, served on a bed of iceberg lettuce with ranch dressing...steak 27.95, salmon 30.95, chicken 25.95, shrimp 27.95

Linguine Stroganoff, tender tips of filet mignon with sauteed onions and chili flakes, served in a brandied cream mushroom sauce... 34

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.**

***An 18% gratuity is recommended for all parties of 6 or more**

***A \$6.00 split fee will be charged to all entrees.**