

SOUP AND SALAD

LOBSTER BISQUE

Served with a splash of cognac
and whipped cream
\$ 11.

STEAKHOUSE CAESAR

Romaine heart, shaved parmesan,
smoked wild boar bacon
\$ 11

GREENS

Cherry tomatoes, toasted almonds,
goat cheese with a honey citrus vinaigrette
\$ 9

APPETIZERS

LOBSTER, SHRIMP AND CHEESE DIP

With toasted pita and tortilla chips
\$ 11

SEARED SCALLOPS

Served with basil citrus cream
\$ 12

STEAK BITES

An appetizing portion of our sirloin with your choice of
sauce
\$ 11

JUMBO COCONUT SHRIMP

Hand breaded, served with sweet chili sauce
\$ 11

PROCRASTINATOR

PERFECT FOR SHARING

Lobster and shrimp dip, coconut shrimp and
Seared Scallops
\$ 15



A **18%** gratuity will be added on tables of eight or more.
PLEASE ASK YOUR SERVER FOR
ANY DIETARY REQUESTS
AND/OR ALLERGY CONCERNS

VIC'S CLASSICS

Served with fresh vegetables

SEARED INNISFAIL RACK OF LAMB

Parmesan panko with mint pesto cream creole quinoa
\$ 39

HALIBUT STEAK

Poached In lemon, butter and white wine
sea salt roasted potatoes
\$ 31

CARMEN CREEK BISON SHORT RIBS

Wild mushroom and Saskatoon berry braised
sea salt roasted potatoes
\$ 36

GRILLED STEELHEAD SALMON

Maple five spice glaze roasted garlic and leek basmati
\$ 31

LAC BROME DUCK BREAST

Caramelized apple and port gastrique bourbon glaze and
leek basmati
\$ 29

CHICKEN NEPTUNE

Stuffed with crab and shrimp, served with grilled
asparagus and hollandaise roasted garlic and leek
basmati
\$ 29

ALBERTA VEGETARIAN JUMBALAYA

Roasted asparagus and red peppers tossed with
sauteed chickpeas, mushroom, zucchini, onions and okra
over creole quinoa
\$ 27

SIDES

SAUTEED MUSHROOMS

Portabella and button mushrooms with
carmelized onions and red wine jus
\$ 6

ASPARAGUS SPEARS

Sauteed with herb butter
hollandaise Sauce
\$ 6

JUMBO SHRIMP

Three juicy shrimp prepared with sweet chili
sauce or garlic butter
\$ 8