

SOUP AND SALAD

BUTTERNUT SQUASH

Butternut squash and harvest vegetables
roasted together with a dash of spice
\$9

LOBSTER BISQUE

Served with a splash of cognac
and whipped cream
\$9

STEAKHOUSE CAESAR

Romaine heart, shaved parmesan,
smoked wild boar bacon
\$9

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
\$9

SEARED SCALLOPS

Served with basil citrus cream
\$11

BISON BITES

An appetizing portion of our bison short ribs
\$9

JUMBO COCONUT SHRIMP

Hand breaded, served with sweet chili sauce
\$10

SPICE CRUSTED SEARED SIRLOIN

Accompanied by greens, cherry tomatoes
honey citrus dressing
\$10

PROCRASTINATOR

Lobster and shrimp dip, coconut shrimp and
seared sirloin steak
\$14



A 17% gratuity will be added on tables of eight or more.

VIC'S CLASSICS

Served with fresh vegetables

GRILLED INNISFAIL RACK OF LAMB

Maple roasted garlic cognac reduction,
wild mushroom risotto
\$39

HALIBUT STEAK

Poached In lemon, butter and white wine
sea salt roasted potatoes
\$29

CARMEN CREEK BISON SHORT RIBS

Wild mushroom and Saskatoon berry braised
sea salt roasted potatoes
\$34

GRILLED STEELHEAD SALMON

with blackberry Hollandaise
coconut basmati
\$31

LABROME LAKE DUCK BREAST

Crab apple and brandy reduction
wild mushroom risotto
\$29

CHICKEN NEPTUNE

Stuffed with crab and shrimp, served with
grilled asparagus, hollandaise and coconut basmati
\$29

MIXED GRILL

Beef tornado with bacon, braised bison and
lamb chops, served with sea salt potatoes
\$49

BALSAMIC ROASTED VEGETABLES IN PASTRY

Grilled vegetables with balsamic vinegar marinade
wrapped in a puff pastry with goat cheese
\$27

SIDES

SAUTEED MUSHROOMS

Portabella and button mushrooms with
caramelized onions and red wine jus
\$5

ASPARAGUS SPEARS

Sauteed with herb butter
hollandaise Sauce
\$5

SIGNATURE STERLING SILVER STEAKS

We are proud to serve only the finest Premium Canadian Beef.
Certified Sterling Silver represents the top 12% of beef in Canada and is renowned for outstanding flavour, tenderness and juiciness.

Served with fresh vegetables and choice of baked potato or potato of the day
Choose from peppercorn, wild mushroom cream or cognac cream sauces

OUR CLASSIC NEW YORK STRIP LOIN

\$33 (8 OZ) \$38 (10 OZ)

TENDERLOIN, OUR MOST TENDER CUT

\$37 (7 OZ) \$48 (10 OZ)

RIB EYE STEAK, BURSTING WITH BEEF FLAVOUR

\$37 (12 OZ)

VIC'S SIGNATURE 20 OZ BONE IN RIB EYE

\$47

PRIME RIB OF ALBERTA BEEF

Slow Roasted, Served with Yorkshire pudding

\$29 (7 OZ) \$31 (9 OZ) \$33 (11 OZ)

VIC'S FAVOURITES

STEAK AU POIVRE 9OZ SIRLOIN

Peppercorn and dijon crust
cognac cream sauce

\$29

VIC'S TORNADOS 9OZ SIRLOIN

Wrapped in smoked boar bacon and
served with Chefs signature wild mushroom cream sauce

\$29

STEAK NEPTUNE 9OZ SIRLOIN

Crowned with shrimp and crab meat

\$29

SEARED 9OZ SIRLOIN

Searred in cast iron to lock in all the juices
finished with tomato basil sauce and Asiago cheese

\$29

TO COMPLEMENT YOUR MEAL

KING CRAB

Half Pound with hot garlic butter

\$12

SUCCULENT ROCK LOBSTER TAIL

Baked with white wine and lemon butter

\$12

JUMBO SHRIMP

Five juicy shrimp prepared with sweet chili sauce or garlic butter

