

## **SIGNATURE ANGUS BEEF STEAKS**

We are proud to serve only the finest Certified Angus beef.  
It is renowned for outstanding flavour, tenderness and juiciness.

**OUR CLASSIC NEW YORK STRIP LOIN**  
\$34 (8 OZ)                      \$39 (10 OZ)

**TENDERLOIN, OUR MOST TENDER CUT**  
\$39 (7 OZ)                      \$49 (10 OZ)

**RIB EYE STEAK, BURSTING WITH BEEF FLAVOUR**  
\$39 (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)

All entrees are served with fresh vegetables and choice of baked potato or potato of the day.  
Add Peppercorn, Wild mushroom cream, Cognac cream or Bearnaise Sauce for \$2.50

## **VIC'S FAVOURITES**

**STEAK AU POIVRE 9 OZ SIRLOIN**  
Peppercorn and dijon crust  
Cognac cream sauce  
\$31

**VICS TORNADOS 9 OZ SIRLOIN**  
Wrapped in Bacon and  
Served with our signature Wild mushroom cream sauce  
\$31

**STEAK NEPTUNE 9 OZ SIRLOIN**  
Crowned with shrimp and crab meat  
\$31

**BLACKENED 9 OZ SIRLION**  
Creole Maitre d'Hotel Butter  
\$31

## **TO COMPLEMENT YOUR MEAL**

**SIDE KING CRAB**  
with hot garlic butter  
\$12

**SUCCULENT ROCK LOBSTER TAIL**  
Baked with white wine and lemon butter  
\$16

**BEARNAISE, SHRIMP AND SCALLOPS**  
Crown any steak or as a side  
\$12