

# VIC'S

## Appetizers

<b>Landshark Beer Battered Sea Bass &amp; Matchstick Chips</b> with roasted jalapeno tartar.....	14
<b>Lump Crab Cakes</b> traditional Maryland style, gently pattied blue crab, with spicy citrus aioli.....	14
<b>Calamari</b> lightly breaded, then sauteed with a rainbow of marinated peppers.....	13
<b>Barrel-of-Monkeys</b> home smoked whole wings, rubbed with Kosher salt and seven herb blend, stone ground mustard.....	13
<b>Spinach &amp; Artichoke Spread</b> with pressed crispy Parmesan toast.....	12
<b>Home Smoked Salmon</b> chilled, with giant schmear of fresh dairy cream cheese .....featured.....	13
<b>Pepperoni Flatbread</b> light red sauce, bell peppers, smoked mozzarella, imported pepperoni discs.....	14
<b>Italian Sausage Flatbread</b> crosscut sweet links & spicy hot crumble, red sauce, fresh mozzarella .....	14
<b>Flatbread Blue</b> fresh Basil & toasted pine nut pesto, pulled Rotisserie chicken, roma tomatoes and Amish bleu .....	14
<b>Vegetarian Flatbread</b> yellow squash, red onions, roma tomatoes, feta, brushed with herbed olive oil.....	13
<b>Bruschetta</b> marinated tomatoes blanketed with shaved "off the wheel" superior aged Parmesan.....	13
<b>Artisan Cheese Board</b> five European-style specialty cheeses crafted in Green County, WI.....	15

## Soups & Salads

<b>Rotisserie Chicken Soup</b> pulled chicken in a clear broth.....	6
<b>House Salad</b> preserved berries, raisins, fruits, field greens, Havarti, Muenster, Gouda, with mango pineapple vinaigrette.....	14
<b>Caesar Salad</b> with creamy homemade dressing, choose flaked home smoked salmon or pulled rotisserie chicken.....	14
<b>Calamari Salad</b> field greens with pan-fried calamari, and a jumpy ginger sesame dressing.....	15
<b>Greek Chopped</b> fresh lettuce trio, feta, Kalamata, Greek black, and Country Greek olives.....featured.....	14
<b>Angry Thai Chopped</b> glass noodles and greens dance with our wicked peanut citrus dressing.....	14
<b>"BLTA" Salad</b> crispy bacon, salad greens, grape tomatoes & avocado, with a dijon-pepper vinaigrette & shaved asiago.....	14

## Entrees

Enjoy our daily fresh vegetable, and choose creamy sweet slaw, caramelized onion mashed, Parmesan matchstick fries or Idaho baker  
\* Steak entrees served with choice of: Sauce Bernaise, Demi Glace or Amish bleu cheese crusted

<b>Cajun Ribeye</b> 12oz marinated overnight and grilled.....	25
<b>Ribeye</b> 12oz .....	25
<b>Filet Mignon</b> 8oz wrapped in Minnesota raised smoked bacon.....	26
<b>New York Strip</b> 12oz.....	26
<b>T-Bone</b> 16oz buried in mushrooms.....	28
<b>Pork Osso Buco</b> on a bed of caramelized onion mashed.....	26
<b>Salmon</b> broiled with white wine butter.....	22
<b>Crab Stuffed Walleye</b> broiled fresh water fillet, stuffed with lightly seasoned lump blue crab.....	28
<b>Shore Dinner</b> hand breaded pan fried Walleye fillet with cast iron skillet shore potatoes.....featured .....	24
<b>Whole Rotisserie Chicken</b> generously rubbed with seven herb blend and spit roasted .....	22
<b>Vic's Smoked Ribs</b> baby back, dry rubbed, home smoked and mopped in BBQ sauce.....	25
<b>R.V. Plate</b> rotisserie chicken and home smoked ribs.....	24
<b>Chicken Fettuccine Alfredo</b> pulled Rotisserie Chicken simmered in roasted garlic & sundried tomato.....	18
<b>Scallop Pappardelle</b> seared scallops, pine nut basil pesto with grape tomatoes, roasted peppers & Parmesan.....	20

## Burgers & Sandwiches

Choose creamy sweet slaw or Parmesan matchstick fries

<b>"V" Burger</b> 8 oz U.S.D.A. choice ground chuck, basted in our rich Demi Glace..... featured.....	14
<b>Kobe Beef Burger</b> 8 oz. with smoked Mozzarella and fresh crispy red onion .....	15
<b>Bison Burger</b> 8 oz. with Muenster and Minnesota raised bacon squares.....	14
<b>Chicken Sandwich</b> home smoked chicken breast with a salsa of avocado, red onion, lime, and cilantro .....	13
<b>Tenderloin Sandwich</b> seared steak, stone ground mustard, sauteed portabella's, Gruyere cheese on toasted ciabatta square.....	15
<b>Walleye Sandwich</b> home breaded fillet, Swiss cheese, Jalapeno tarter on an egg bun.....	15

## Desserts

<b>Key Lime Meringue</b> nestled in a graham, walnut, and pecan crumble.....1.....6.....	7
<b>Chocolate Birthday Cake</b> piled high with dark chocolaty mousse frosting, vanilla ice cream.....6.....	7
<b>Vanilla Sundae</b> choose topping: chocolate, blackberry, or fresh strawberry.....	5