

The Victorian

Steak & Seafood House

Starters



The Victorian \$16

Lemongrass marinated tenderloin accompanied with shrimp and scallops braised in a black bean sauce. A delectable appetizer for 4.

Peaches & Cream Chicken \$12

Lightly breaded chicken tenders accompanied with a delightful peach & cream sauce.

Salt & Pepper Squid \$12

A wonderful taste sensation as the bold flavors of jalapeno meets the tenderness of calamari.

Garlic Shrimp \$12

Succulent shrimp, pan seared in our own white wine garlic sauce.

Crab Cakes \$13

Delicious Dungeness crab coated in a panko crumb crust, accompanied by a rich Thai chili yogurt sauce.

Chicken Livers \$12

Tender livers sauted with mushrooms & onions and tossed in an oyster brine and honey garlic sauce.

Warm Brie with Figs \$17

Brown sugar and balsamic braised figs, baked in a wheel of brie, served with herb crostini and a black olive tepeenade. Great for one, a treat for two.

Mushroom Dusted Scallops \$13

Tender sea scallops marinated in olive oil and sea salt, then lightly coated in a wild mushroom dust.

French Onion Soup Au Gratin \$7

Our homemade steakhouse classic.

Victorian Caesar Salad for Two \$18

The classic Caesar, prepared tableside.

Mixed Baby Greens \$7

Fresh baby greens, market ripe vegetables, served with a sundried tomato vinaigrette.



Steaks, Seafood & Specialties



*Presented with fresh vegetables and your choice of:
garlic mashed potatoes, oven roasted potato, sweet potato au gratin or saffron rice.*

Filet Mignon	6oz	\$26
<i>Beef tenderloin served with a rich red wine demi-glaze.</i>	8oz	\$30
New York Strip	8oz	\$25
<i>Cut to order, Saskatchewan beef served with a peppercorn demi-glaze.</i>	10oz	\$29
	12oz	\$33
Whiskey Flamed Ribeye		\$32
<i>10oz ribeye steak flamed in whiskey to your specifications.</i>		
Steak Dianne		\$38
<i>Twin tournedos of beef tenderloin sauted with a red wine mushroom sauce. Prepared at your table, flamed in brandy and finished with a touch of cream.</i>		
Surf & Turf Combinations		
<i>Add Seafood to your entree...</i>		
<i>Broiled 9oz Lobster Tail</i>		\$32
<i>½ Pound Alaskan King Crab</i>		\$22
<i>½ Pound Garlic Shrimp</i>		\$12
Shrimp & Scallops		\$30
<i>Served in a black bean & ginger sauce, The Victorian's signature dish. Simply Wonderful.</i>		
Fresh Atlantic Salmon		\$22
<i>Poached in green tea and lemongrass with a ginger chili glaze. Served over seasoned bok choy.</i>		
Saskatchewan Pan Fry		\$22
<i>Filet of Saskatchewan Walleye, traditionally dusted in dill and flour & pan fried in butter.</i>		
Balsamic Sweet Thai Roughy		\$22
<i>A delicious fish with firm texture and delicate flavor. marinated in a sweet Thai chili and balsamic glaze.</i>		
Alaskan King Crab		\$38
<i>A full pound of split King Crab with drawn butter.</i>		
Broiled Lobster	One Tail	\$38
<i>An 8-9oz tail served with drawn butter.</i>	Two Tails	\$70
Rack of Lamb		\$35
<i>A pine-nut basil crusted Australian Lamb oven roasted and served with a blueberry and mint demi-glaze.</i>		
Victorian Chicken Roulade		\$29
<i>Supreme breast of chicken stuffed with lobster, asparagus and cream cheese, finished with a smoked paprika cream sauce.</i>		
Victorian Oscar Family		
<i>Topped with asparagus, crab meat & hollandaise sauce.</i>		
<i>Filet Oscar</i>		\$30
<i>Chicken Oscar</i>		\$28
<i>Veal Oscar</i>		\$28



Spring Features



Starters

Lime Melon Trout

Beautiful BC Rainbow Trout marinated in citrus and olive oil, accompanied by a Red Bull marinated watermelon. \$13

Citrus Seabass Salad

Chilean Waters seabass, served on fresh greens and vegetables, drizzled with a citrus vinaigrette. \$13

Cracked Snow Pea Salad

Fresh greens and garden fresh snow peas topped with our own jalapeno vinaigrette. \$11

Entrees

Pesto Salmon Paupiette

Pesto Seared Salmon baked in parchment paper with vegetables and olive oil to seal in flavor. \$23

Seafood Mosaic

A first at the Victorian; beautiful mixture of scallops, shrimp & mussels in a rich white wine cream sauce served on a bed of linguine. \$22

Dijon Crusted Filet

6oz filet, cooked to your desire and served with a red wine demi-glaze. \$27

Chocolate Bourbon Back Ribs

1lb braised back ribs flavored with our own BBQ sauce. \$25

Ancho Asiago Chicken

A supreme breast of chicken baked with Asiago cheese and draped with an ancho cream sauce. \$26

