

# VIC'S

## Fall/Winter Hours

Monday-Saturday 4pm-Close

Sunday 11am-Close (Sunday Brunch 11am-3pm)

## Summer Hours

Monday-Saturday 11:30am-Close

Sunday 11am-Close (Sunday Brunch 11am-3pm)

## Bar/Cocktails

"Martini Hour" 4pm-6:30pm, Monday-Friday

includes martinis \$4 glass, featured wines \$4 glass.

## Live Music

Friday & Saturday Nights 9pm-12am

## Fresh Fish Menu/Features

Ala Carte Fresh Fish, Steak, Chops, salads and pasta dishes.

Fresh Fish daily specials.

### Appetizers

<b>Walleye Fish &amp; Chips</b>	<i>Fresh water walleye with Vic's tartar sauce.....</i>	<b>9</b>
<b>Spinach &amp; Artichoke Dip</b>	<i>Served with a fresh herb flatbread.....</i>	<b>12</b>
<b>Ford Dam Wings</b>	<i>Slow roasted wings.....</i>	<b>8</b>
<b>Jerk Wings</b>	<i>Deep fried, tossed in a jerk sauce.....</i>	<b>8</b>
<b>Seafood Flautas</b>	<i>Whitefish, shrimp, and crab with queso blanco.....</i>	<b>8</b>
<b>Beef Skewers</b>	<i>Strips of marinated beef roasted on an open grill.....</i>	<b>8</b>
<b>Calamari</b>	<i>Pan fried, tossed with herbed garlic butter &amp; fresh peppers .....</i>	<b>13</b>
<b>Vic's Crab Cakes</b>	<i>Canadian rock crab with hot fish sauce.....</i>	<b>14</b>
<b>Garlic Herb Shrimp</b>	<i>Broiled.....</i>	<b>14</b>

### Soups/Salads

<b>Vic's Seafood Chowder</b>	<i>See our Fresh Catch menu.....</i>	<b>7</b>
<b>Bowl of the Day</b>	<i>See our Fresh Catch menu.....</i>	<b>5</b>

<b>Caesar Salad</b>	<i>(anchovies upon request).....</i>	<b>8</b>	<i>...with smoked salmon .....</i>	<b>12</b>
<b>Vic's Chef Salad</b>	<i>With choice of dressing.....</i>			<b>9</b>
<b>Spinach Salad</b>	<i>With choice of dressing.....</i>			<b>6</b>
<b>Wedge Salad</b>	<i>With Vic's Bleu cheese dressing.....</i>			<b>7</b>
<b>Tomato Salad</b>	<i>Bermuda onions, smoked mozzarella and fresh basil.....</i>			<b>7</b>
<b>Calamari Salad</b>	<i>Field greens with pan fried calamari.....</i>			<b>9</b>
<b>Vic's House Salad</b>	<i>.....</i>			<b>6</b>

*You may add chicken or fresh catch to your salad for an additional 5*

### Dinner Entrees

<b>Danish Lobster Tails</b>	<i>.....</i>	<b>23</b>
<b>Half Crispy Duck</b>	<i>.....</i>	<b>18</b>
<b>1/2 Spit Roasted Rotisserie Chicken</b>	<i>.....</i>	<b>10</b>
<b>Broiled Atlantic Salmon</b>	<i>.....</i>	<b>19</b>
<b>Pork Osso Buco</b>	<i>.....</i>	<b>21</b>
<b>Broiled Crab-Stuffed Walleye</b>	<i>.....</i>	<b>26</b>
<b>Half Rack of Lamb</b>	<i>.....</i>	<b>21</b>
<b>Ribeye 16ounce</b>	<i>.....</i>	<b>24</b>
<b>Cajun Ribeye 16 ounce</b>	<i>.....</i>	<b>24</b>
<b>Tenderloin 10 ounce</b>	<i>.....</i>	<b>26</b>
<b>Tenderloin Medallions</b>	<i>Amish Bleu cheese crusted medallions with herb demi glaze.....</i>	<b>23</b>
<b>Seafood Pasta</b>	<i>.....</i>	<b>24</b>

### Side Items

<b>Asparagus</b>	<i>with hollandaise.....</i>	<b>7</b>
<b>Steamed Broccoli</b>	<i>with hollandaise .....</i>	<b>5</b>
<b>Caramelized Carrots</b>	<i>.....</i>	<b>4</b>
<b>Pea Pods</b>	<i>.....</i>	<b>6</b>
<b>Loaded Baked Potato</b>	<i>.....</i>	<b>5</b>
<b>Caramelized Onion Mashed</b>	<i>.....</i>	<b>5</b>
<b>Basmati Rice</b>	<i>.....</i>	<b>4</b>

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**[www.vicsdining.com](http://www.vicsdining.com)**