



APPETIZERS

SHRIMP COCKTAIL
VICKERS COCKTAIL SAUCE
14.00

†LAND & SEA DUO
SEARED SCALLOPS, BRAISED BONELESS
BEEF SHORT RIBS
13.50

† ESCARGOTS DE BOURGOGNE
GARLIC, CHAMPAGNE, HERB S DE PROVENCE
12.00

† SHRIMP PROVENÇALE
LEMON, WHITE WINE, CHESTER COUNTY
MUSHROOMS
14.00

† VICKERS CRAB CAKE
FINE MUSTARD SAUCE
12.50

RAVIOLI FIORENTINA
SPINACH, PROSCIUTTO, SAUCE AURORA
10.50

ASPARAGUS MILLE FEUILLE
PUFF PASTRY, HERB BURRE BLANC
9.50

SOUPS & SALADS

LOBSTER BISQUE
9.00

SOUPE À L'OIGNON GRATINÉE
8.00

SOUP DU JOUR
7.50

VICKERS' HERITAGE SPINACH SALAD
CREAMY HOUSE DRESSING & CRISP
BACON
8.50

FIELD GREENS SALAD
DIJON LEMON VINAIGRETTE
8.00



† CAESAR SALAD
PREPARED TABLESIDE
FOR TWO
21.00



SIGNATURE DISHES

† STEAK DIANE FLAMBÉ
BEEF TENDERLOIN, DIJON MUSTARD, MUSHROOMS, FINISHED WITH
BRANDY AND A TOUCH OF CREAM. PREPARED TABLESIDE
37.00

† STEAK AU POIVRE FLAMBÉ
SIRLOIN STEAK WITH PEPPERCORN SAUCE FLAMBÉED TABLESIDE
35.95

† DOVER SOLE
DOVER SOLE FILLETED TABLESIDE
37.50

† BISON DE NOUVEAU MONDE
MEDALLIONS OF BUFFALO, MORRELS, MEDOC SAUCE
39.95

† ROASTED RACK OF LAMB
ROSEMARY, THYME, MUSTARD, PORT WINE SAUCE
37.50

†CONSUMING RAW OR UNDERCOOKED INGREDIENTS MAY LEAD TO FOOD BORNE ILLNESS



ENTREES

FISH

† MEDITERRANEAN STYLE SNAPPER
ARTICHOKES, OLIVES, TOMATOES, WHITE
WINE, LEMON ESSENCE
29.50

† WILD SOCKEYE SALMON
TOMATO, LEMONGRASS, SAFFRON
RISOTTO
28.50

† VICKERS CRAB CAKES
FINE MUSTARD SAUCE
29.00

† SEARED SHRIMP & SCALLOPS
SQUASH RIBBONS, POMEGRANATE
GASTRIQUE
29.50

† SEARED BUTTERFISH
WASABI DRIZZLE, GINGER AGRO DOLCE
26.50



MEAT

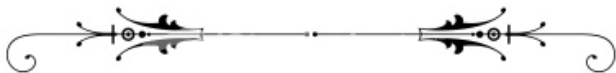
† ROASTED DUCK
CRISPY SKINNED DUCKLING, WHITE
BEAN CASSOULET
27.50

† HERB ROASTED CHICKEN
BONELESS BREAST OF CHICKEN,
ROSEMARY THYME INFUSION
23.00

† FILET MIGNON BÉARNAISE
TARRAGON AROMA, MINTED PEAS
34.50

† VEAL MONACO
GORGONZOLA DOLCE, BRAISED FENNEL,
ARTICHOKE BEIGNET
29.00

† RACK OF PORK
BRANDY APPLE DRESSING, BACON
LARDONS
24.00



SPECIALTY DESSERTS

PREPARED TABLESIDE
FOR TWO

BANANAS FOSTER
BANANAS, DARK RUM, BROWN SUGAR-
CARAMEL

CRÊPES SUZETTES
CREPES, CARAMELIZED SUGAR, ORANGE,
GRAND MARNIER

STRAWBERRIES ROMANOFF
FRESH STRAWBERRIES, ORANGE ESSENCE



AFTER DINNER

IRISH COFFEE
IRISH WHISKEY, COFFEE
9.75

MOCHA HAZELNUT COFFEE
GODIVA LIQUOR, FRANGELICO
10.00

SPANISH COFFEE
TIA MARIA, RUM, COFFEE
9.50

TOASTED ALMOND COFFEE
KALUAH COFFEE LIQUOR, AMARETTO LIQUOR
9.75

ROYAL COFFEE
CHAMBORD RASPBERRY LIQUOR, GODIVA
CHOCOLATE
10.50

COFFEE
2.50

ESPRESSO
3.25

CAPPUCCINO
4.00

TEA
2.75