

A VERY VICKERS VALENTINE

SERVING OUR VALENTINE'S MENU FEB 10-14!

APPETIZERS

Braised Short Rib Vol au Vent. . .13.50

Puff Pastry, slow braised short ribs, rosemary jus

Chilled Shrimp Cocktail . . .14.50

Vickers traditional cocktail sauce

Scallops St. Jacques...15.50

Cognac Cream, Gruyere cheese

Escargots Provençales. . .12.50

Herb butter, pressed garlic

Oysters Florentine. . .14.00

Creamed spinach, Pernot Essence

Lobster Ravioli. . .12.50

Prosciutto, basil, sauce Aurora

Feuillette of Asparagus...11.50

Flakey pastry sheets, Chervil Burre Blanc

SOUPS SALADS

Lobster Bisque...9.50

Cream of Asparagus Soup...7.50

Vickers Signature Spinach Salad...10.00

Creamy house dressing, crispy bacon

Mixed Greens Salad...9.50

Dijon Vinaigrette

Caesar Salad...10.50

Vickers Homemade Dressing

ENTREES

Seared Duck. . . 33.00

Breast of duck, port and current glaze

Surf and Turf. . . 49.50

5 ounce filet mignon paired with 5 ounce cold water lobster tail

Filet of Sole with Crab. . . 35.50

Sole layered with crab imperial, lobster champagne sauce

Pan Seared Salmon. . . 32.50

Oven roasted tomato, basil cream

Roasted Rack of Lamb. . . 38.50

Rosemary Dijon crust, port wine sauce

Filet Mignon Béarnaise. . . 37.95

Grilled filet mignon, traditional sauce Béarnaise

Vickers Crab Cakes. . . 34.50

Twin Jumbo Lump crab cakes, whole grain mustard sauce

Veal Vickers. . . 32.95

Milk fed veal, brandy cream, tomato concasse

Fricassee of Petit Poulet...27.50

Young chicken, rosemary jus, butter roasted potatoes

Vegetarian Paella. . . 23.00

Farro, barley, quinoa, winter vegetables, parmesan crust