

American Classics

Trio of Burgers

Three miniature Kobe beef burgers with a trio of toppings: New York cheddar cheese and caramelized onions, blue cheese, chipotle mayonnaise and roasted red pepper.

Four Cheese Macaroni

A traditional blend of aged sharp cheddar, provolone, smoked cheddar and gorgonzola.

Spaghetti & Meatballs

Cooked to order with fresh marinara sauce, homemade meatballs and reggiano parmesan.

Fish & Chips

Tilapia filets rolled in seasoned flour, buttermilk and crushed potato chips. Deep fried and served with cross-cut golden Yukon fries.

Center Cut Pork Chop

Brined with maple syrup and apple cider. Served with a sweet potato and carrot puree, mashed Yukon Gold potatoes and vegetable du jour.

From the Garden

Vegetarian Deluxe Sandwich

Grilled eggplant, roasted red peppers, caramelized red onion, tomato, baby spinach and fontinella cheese on grilled sunflower wheat bread.

Vegetarian Napoleon

Layers of grilled eggplant, zucchini, summer squash, bell pepper, portabella, baby spinach, and roasted garlic polenta.

Goat Cheese Ravioli

Striped with pink peppercorn tangerine yogurt sauce. Served with squash, zucchini and carrot spaghetti.

Extras

Cross-Cut Yukon Fries

Buttermilk Battered Onion Rings

*Menu Alternatives –
Most items can be modified to meet your dietary needs. Please discuss any particular requirements with your server.*

Victors

DINNER

Monday – Saturday, 5:00 -10:00 p.m.

Appetizers

Seasonal Fruit Plate

Spicy Chicken Spring Rolls

Cheese and Antipasto Board

Brie with Fruit and Nuts

Jumbo Shrimp Cocktail

Mushroom Sacchetti

Red Snapper Quesadilla

Coconut Crusted Lobster Tails

Spaghetti with Duck a l'Orange

Soups & Salads

Soup du Jour

Mixed Green Salad

Caesar Salad

From the Deli

Served with your choice of cross-cut Yukon fries or marinated vegetable salad

Victors Ham and Cheese

Rosemary cured ham with smoked gouda cheese, caramelized onions and honeycup mustard, served on marble rye.

Turkey Reuben Sandwich

Oven roasted turkey breast, coleslaw, aged swiss cheese and russian dressing on grilled rye bread.

Caribbean Chicken Sandwich

Stacked on luau bread with chipotle mayonnaise, grilled pineapple, sliced avocado and pickled red onion.

1/2 lb. Kobe Burger

One half pound ground American Kobe sirloin topped with caramelized red onions and aged Vermont cheddar.

Desserts

Select from our daily variety of gourmet tortes, cheesecake, gelatos, ice cream, sorbetos and our house specialty, crème brulee.

From the Land

Chicken Cordon Bleu

Boneless chicken breast stuffed with domestic swiss and rosemary cured ham. Rolled in fine bread crumbs and topped with a herb cream sauce.

Scalopini of Chicken

Tender medallions of chicken breast pan sautéed and deglazed with grapefruit juice, pink peppercorns and reduced cream.

Boneless Short Rib

Braised in a mild organic Thai barbecue sauce. Served with cheddar mashed Yukons.

New York Strip Steak

Prime Angus sirloin char-grilled and served with roasted fingerling potatoes and vegetable du jour.

Filet Mignon

Char-grilled tenderloin, porcini-cabernet demi glaze, cheddar mashed Yukon Gold and vegetable du jour.

Beef Napoleon

Layered filet mignon with herbed boursin and lump crab meat. Sauced with truffled brown sauce.

From the Sea

Norwegian Salmon

Poached or grilled with orange zest, white wine and a hint of soy. Topped with sweet red bell peppers, orange slices, fresh ginger and chives. Served on a bed of mixed greens.

Maryland Crabcakes

Pan sautéed and laid atop a creamy bed of lemon pepper risotto and shelled lobster meat.

North Atlantic Sea Scallops

Pan seared with a touch of truffle oil and butter. Served on a bed of udon noodles and julienne vegetables.

Chilean Sea Bass

Oven glazed with an aromatic honey and soy broth. Served with chive potato cakes.

Lobster Ravioli

Sauced with lobster claw meat and morel mushrooms sautéed in truffle butter and finished with fresh cream.

Maine Lobster Tails

Gently poached in butter bouillon. Served with baby spinach and cream enriched orzo pasta.