

Victors

Soups and Salads

Mixed Green Salad

Tomatoes, cucumber, red onions, dried cherries, and sunflower seeds tossed with mixed greens.

Soup du Jour

Soups made daily from natural stocks and reductions. Ask your server for today's selections.

Classic Caesar Salad

A traditional mix of crisp romaine lettuce, fresh parmesan cheese, croutons and our Chef's own Caesar dressing.
With grilled chicken breast
With blackened salmon

Vegetable Cobb Salad

Seasonal array of mixed greens, summer squash, zucchini, trio of bell peppers, tomato, cucumber, hard boiled egg, provolone and gorgonzola cheeses.

Seasonal Fruit Plate

A colorful display of the season's freshest melons, berries and citrus. Served with honey lime, curried yogurt and mojito dipping sauces.

Healthy Chicken Salad

Poached and chilled chicken breast, baby spinach, grape tomatoes, sliced melon and fresh berries drizzled with curried yogurt and served with honey lime dressing.

Warm Shrimp Salad

Jumbo shrimp rubbed with mint pesto, char-grilled and tossed with spring mix, feta cheese and grape tomatoes. Garnished with mandarin orange slices and seedless grapes sautéed in lime juice and virgin olive oil.

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.*

Please ask your server for today's luncheon special and soup and salad combination.

LUNCH

Monday – Friday, 11:00 a.m. - 2:00 p.m.
Saturday, Noon - 2:00 p.m.

Entrées

Red Snapper Quesadilla

Chili and lime marinated red snapper, scallions, ginger, and monterey jack cheese grilled in a flour tortilla. Accompanied by a fresh mango salsa and jicama relish.

Mushroom Sacchetti

Pasta purses stuffed with porcini and roasted portabella mushrooms with a marsala porcini reduction. Accented with gorgonzola cream.

Scallopini of Chicken

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

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 with fingerling potatoes and vegetable du jour.

Maryland Crabcake

Maryland lump crab meat rolled in seasoned bread crumbs. Pan sauteed and laid atop creamy lemon pepper risotto and shelled lobster meat.

North Atlanta Sea Scallops

Tender sea scallops pan seared with a touch of truffle oil and butter. Served on a bed of udon noodles and julienne vegetables in a light lobster broth.

Desserts

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

Sandwiches

Served with your choice of Marinated Vegetables or Cross-Cut Yukon Fries.

Vegetarian Deluxe Sandwich

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

Grilled Portabella

Char-grilled portabella mushroom on grilled marble rye with baby spinach and roasted red bell pepper coulis. Glazed with gorgonzola butter.

Chicken Salad Sandwich

Old-fashioned chicken salad served on a grilled multigrain roll with leaf lettuce and tomato.

Victors Ham and Cheese

A flavorful thick-cut rosemary cured ham with smoked gouda cheese, caramelized onions and honeycup mustard served on marble rye.

California Club

Roast turkey breast, rosemary-cured ham, aged cheddar, sliced avocado, red leaf lettuce and tomato with mayonnaise served on toasted country white bread.

Turkey Reuben

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

Caribbean Chicken Sandwich

Island seasoned chicken breast char-grilled and stacked on luau bread with lime chipotle mayonnaise, grilled pineapple, sliced avocado and pickled red onion.

Fish and Chip Sandwich

Tilapia filet marinated in buttermilk and rolled in crushed potato chips. Deep fried and placed on top of fresh coleslaw. Served open-faced on country white bread.

1/2 lb. Kobe Burger

1/2 lb. ground American Kobe sirloin topped with grilled portabella, caramelized red onions and Vermont sharp cheddar, served on a kaiser roll with lettuce and tomato.