

Victors

B A R M E N U

Cheese and Antipasto Board

Select domestic and imported cheeses with antipasto brochettes.

Shrimp Ceviche “Cocktail”

Steamed sweet shrimp marinated with fresh lime, cucumber, tomatoes, cilantro and extra virgin olive oil. Served with fresh tortilla chips.

Fruit Tasting with Trio of Sauces

Seasonal fruit selection with honey lime, curry yogurt, and mojito dipping sauces.

Salmon Nachos*

Atlantic salmon lightly marinated with mild chilies and fresh lime. Served on fresh cumin scented tortilla chips, with pickled red onions and avocado cream.

Macadamian Chicken Strips

Served with mango salsa and Cajun mustard sauce.

Victors Ham Classic

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

Vegetarian Deluxe

Grilled eggplant, roasted red pepper, caramelized red onions, tomatoes, baby spinach and Fontinella cheese served on grilled sunflower wheat bread.

The Big House Burger*

One half pound ground American Kobe sirloin topped with caramelized red onions and aged Vermont Cheddar. Served on a Kaiser roll with lettuce and tomato.

Extras:

Steak Cut Fries

Buttermilk Battered Onion Rings

Dessert:

Please ask your server for today's selection of our homemade tortes, cheesecake, ice cream, sorbet and our house specialty, crème brûlée.

*May be cooked to order or contain raw eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.