

Victors

APPETIZERS

Shrimp Cocktail

Traditional array of chilled jumbo shrimp, cocktail sauce, and lemon.

Red Snapper Quesadilla with Mango Salsa*

Lime and chili marinated red snapper, scallions, fresh ginger and Monterey Jack cheese.
Served in a fresh mango salsa and jicama relish.

Basil Agnolotti with Tomato Relish

Stuffed with Gorgonzola and ricotta cheeses. Lightly chargrilled and skewered with grape tomato and fresh mozzarella.

Skewered Rosemary Shrimp with Mint Pesto*

Mint pesto rubbed shrimp, char grilled and skewered on sprigs of fresh rosemary.

Brie with Fruit and Nuts

Hazelnut crusted Brie, flash-fried and served with sliced pineapple, fresh strawberries, and raspberry coulis.

SOUPS AND SALADS

Soup du Jour

Made fresh from natural stocks and reductions.

Victors Salad

Tomatoes, cucumber, red onions, dried cherries, sunflower seeds and organic mixed greens. Served with your choice of dressing.

Classic Caesar Salad*

Crisp romaine lettuce, Parmesan cheese, croutons and our homemade Caesar dressing.

VEGETARIAN

Vegetarian Napoleon

Layers of grilled eggplant, zucchini, summer squash, bell pepper, portabella, baby spinach, and roasted garlic polenta. Served with tomato orzo and Boursin cream.

Goat Cheese Ravioli

Striped with pink peppercorn tangerine yogurt sauce. Served with squash spaghetti and chanterelle mushrooms lightly sautéed and glazed with a sweet potato, leek, and carrot puree.

Strudel with Two Marinara Sauces

Roasted artichoke hearts, eggplant, wild mushrooms, red bell pepper, mixed with baby spinach.
Served with red and gold marinara sauces.

Victors

FROM THE LAND

Tenderloin Duet*

One filet is topped with a shelled lobster claw and béarnaise sauce, the second filet with a Cajun seasoned sea scallop, roasted corn salsa, and tomato chutney. Served with truffled fingerling potatoes and vegetable du jour.

Filet Mignon*

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

Boneless Short Rib with Thai Barbecue Sauce*

Braised in a mild organic Thai barbecue sauce. Served with cheddar mashed Yukon Gold and a stir fry of seasonal vegetables.

Chicken Parmesan*

Skinless chicken breast dipped in a parmesan egg batter and browned in a skillet. Sauced with porcini mushrooms, chicken stock, and Marsala wine. Served with roasted garlic gnocchi.

Scallopini of Chicken with Grapefruit and Pink Peppercorns*

Tender medallions of chicken breast pan sautéed and deglazed with grapefruit juice, pink peppercorns, and reduced cream. Served with creamy Boursin orzo and baby spinach.

FROM THE SEA

Lobster Ravioli*

Lobster meat, mozzarella and ricotta cheese stuffing. Sauced with lobster claw meat and morel mushrooms sautéed in truffle butter and finished with fresh cream.

Classic Sea Bass*

Pan seared and oven glazed with an aromatic honey and soy broth. Served with chive potato cakes and vegetable du jour.

Scallop Saute*

Tender sea scallops rolled in extra fine breadcrumbs, pan seared with a touch of truffle oil and butter. Served on a bed of udon noodles and julienned vegetables in a light lobster broth.

Crabcakes with Lemon Pepper Risotto*

Maryland lump crabmeat rolled in Cajun seasoned bread crumbs. Pan sautéed and laid atop a bed of lemon pepper risotto.

Salmon with Chives and Orange Ginger Relish*

Poached or roasted with orange zest, white wine, and a touch of soy. Topped with sweet red pepper, orange slices, fresh ginger, and chives. Set on a bed of mixed greens and roasted fingerling potatoes.

Complement your dining experience with a tempting selection off our dessert menu.

Special Requests – Any of our offerings can be modified to meet your dietary requirements. If you don't see what you're looking for, please ask your server. As long as we have the ingredients, we are happy to honor your request.

**However, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*