

# *Victors* LUNCH

## *Salads and Soups*

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### *Soup*

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\*

#### *Grilled Vegetable Salad*

Chargrilled seasonal vegetables, roasted garlic and mixed spring greens. Finished with aged balsamic vinegar and warmed Montrachet cheese.

#### *Salmon Seviche\**

Atlantic salmon marinated in mild chilies and fresh lime. Served on a bed of mixed greens, pickled red onions, jicama and grape tomatoes. Garnished with fried tortilla chips and avocado cream.

### *Victors Salad*

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

#### *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.

#### *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.

#### *Fruit Tasting with Trio of Sauces*

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

*Soup and salad combinations are also available. Selections change daily.*

## *Entrees*

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#### *Red Snapper Quesadilla*

Chilies 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.

#### *Lobster Ravioli*

Stuffed with lobster claw meat, ricotta and Parmesan cheeses and scented with Marsala wine. Sauced with morels and lobster meat sautéed in truffle butter and finished with a cream reduction. Presented on a mound of baby spinach with a sprinkle of Reggiano Parmesan.

#### *Chicken Scallopini with Grapefruit and Pink Peppercorn*

Tender medallions of chicken breast pan sautéed and deglazed with grapefruit juice, pink peppercorns, and reduced cream. Served with creamy orzo pasta and garnished with grilled grapefruit slices.

#### *Crab Cake with Lobster Risotto*

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

#### *Strudel with Two Marinara Sauces*

Oven roasted and balsamic vinegar glazed artichoke hearts, eggplant, wild mushrooms, and red bell peppers mixed with baby spinach and rolled in crisp phyllo dough. Served with a traditional red marinara sauce and accented with a golden marinara sauce.

#### *Salmon with Chive and Orange Ginger Relish\**

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.

# Victors LUNCH

## Sandwiches

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### Victors Lavash Selections

Victors has reinvented the sandwich with these gourmet wraps.

#### Chicken Lavash

Grilled chicken breast, Monterey Jack cheese and roasted peppers wrapped with lettuce, tomatoes and chipotle mayo.

#### Vegetarian Lavash

Roasted artichoke hearts, red peppers, eggplant, and spinach with rosemary lemon mayonnaise.

#### Shrimp Lavash

Steamed sweet shrimp marinated with fresh lime, cilantro and chilies. Rolled with cucumber, jicama relish and diced tomatoes.

### Vegetarian Deluxe

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

### Turkey Reuben

Smoked turkey breast, coleslaw, aged Swiss cheese and Russian dressing on grilled rye bread.

*All sandwiches are served with a fresh vegetable marinade or flash fried potato puffs.  
Soup and sandwich combinations are also available. Selections change daily.*

### Victors Ham Classic

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

### Stacked Salmon

Grilled Atlantic salmon, maple cured and hickory smoked bacon, red onions, lettuce, tomatoes, and lemon basil infused mayo on toasted challah bread.

### Adobo Sirloin\*

Red chili rubbed Certified Angus Sirloin; char grilled, sliced and piled high on a grilled Kaiser roll. Topped with red chili sauce and pickled red onions.

### Grilled Portabella

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

### The Big House Burger\*

½ lb. ground American Kobe sirloin topped with grilled portabella, caramelized red onions and Vermont sharp cheddar, served on a Kaiser roll with lettuce and tomatoes.

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## Extras

### Steak Cut Fries

### Hand Breaded Onion Rings

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## Desserts

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

*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.*

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*\*May be cooked to order or contain raw eggs. Consuming raw or under cooked meats, poultry, seafood, Shellfish or eggs may increase your risk of food borne illness. For your convenience, lunch service is guaranteed in twenty minutes from the time your order is taken or you will receive 50% off your bill. Not valid during special events or for parties greater than six.*