

VICTOR'S SEAFOOD & STEAK

Appetizers

OYSTERS ROCKEFELLER	12
Four Oysters, Spinach and Parmesan Crema, Toasted Breadcrumbs	
BUTCHER BOARD	22
Chef's Selection of Imported Cured Meats and Artisan Cheese, Artichoke Hearts, Olives, Lingonberry Jam, Baguette	
LOBSTER ROLL	20
Drawn Butter	
CRISPY CALAMARI	14
Spicy Pepperoncini Crema, Red Sauce	
SEARED BISON STRIPLOIN*	22
Sliced and Served Rare with Basil Chimichurri	
STUFFED MUSHROOMS	11
Italian Sausage Stuffing, Smoked Mozzarella Cheese, Red Sauce	
SEARED SCALLOPS*	24
Pancetta Ragù	
CRAB CAKES	18
Corn Salsa, Remoulade	

Chilled Seafood

CLASSIC SHRIMP COCKTAIL	12
Four Shrimp, Sambucca Cocktail Sauce	
OYSTERS ON THE 1/2 SHELL*	18/36
Chef Selection	
TUNA TARTARE*	16
Avocado, Cucumber, Soy Sauce, Toasted Sesame Seeds, Ponzu	
THE SOCIAL PLATTER*	65
12 Oysters, 6 Poached Shrimp, Tuna Tartare	

Soups & Salads

LOBSTER BISQUE	12
Lobster, Aged Balsamic	
ZUCCHINI & CORN CHOWDER	10
Vegetables, Thyme	
CLASSIC WEDGE SALAD	12
Iceberg Lettuce, Toasted Pancetta, Cherry Tomatoes, Red Onion, Crouton, Blue Cheese Crumbles, Blue Cheese Dressing	
CAESAR SALAD	10
Romaine, Parmesan, Crouton	
VICTOR'S HOUSE SALAD	10
Mesclun Greens, Tomatoes, Radish, Cucumber, Lemon Vinaigrette	

Signature Sides

8

TWICE BAKED POTATO
MASHED POTATOES
HARICOT VERTS
SEASONED STEAK FRIES
BRUSSELS SPROUTS
BROCCOLI
SEASONAL VEGETABLE MEDLEY
HERB RISOTTO +2
ASPARAGUS WITH BALSAMIC +2
BACON MAC & CHEESE +2

Seasoned & Seared Steaks

8OZ FILET*
Asparagus, Mashed Potatoes, Compound Butter
48
14OZ RIBEYE*
Broccoli, Mushroom Ragout, Compound Butter
44
20OZ PORTERHOUSE*
Seasonal Vegetable Medley, Roasted Fingerling Potatoes, Compound Butter
60
VICTOR'S SURF & TURE*
12oz NY Strip, Marinated Jumbo Shrimp, Remoulade, Seasoned Steak Fries
48
14OZ SLOW ROASTED PRIME RIB*
Rosemary Au Jus, Horseradish Cream, Twice Baked Potato
48

Enhancements

Gorgonzola +3	Scallop +8
Horseradish Crema +2	Crab Cake +9
Mushroom Au Poivre +5	Four Grilled Shrimp +12
Chimichurri +2	

Chef's Specials

14OZ BONE-IN PORK CHOP*
Haricot Verts, Roasted Fingerling Potatoes, Garlic & Mushroom Crema
35
FRESH CATCH
Chef's Preparation
MKT
TUSCAN GARLIC SALMON*
Spinach, Kale, Tomato, Basil Ragout
34
SEARED AHI TUNA*
Red and Green Pickled Cabbage, Citrus, Ponzu Sauce
34
10OZ BRISKET BURGER*
Aged Cheddar, Potato Bun, Seasoned Steak Fries
17
CRAB CAKES
Seasonal Vegetable Medley, Mashed Potatoes, Remoulade
36
HALIBUT
Bell Peppers, Pimento Cheese Grits, Vegetable Crema
39
SEAFOOD LINGUINE
Lobster, Shrimp, Crab, Calabrian Chili, Safron, Citrus
37

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

EXECUTIVE CHEF
DAVID SMALLS

GENERAL MANAGER
JENNIFER BENNETT

SOUS CHEF
RONY TISTA