Appetizers

**OYSTERS ROCKEFELLER**
Four Oysters, Spinach & Parmesan Crema, ToastedBreadcrumb 12

**BUTCHER BOARD**
Chef's Selection of Imported Cured Meats and Artisan Cheese, Artichoke Hearts, Olives, Lingonberry Jam, Baguette 22

**LOBSTER ROLL**
Drawn Butter 20

**CRISPY CALAMARI**
Spicy Pepperoncini Crema, Red Sauce 14

**SEARED BISON STRIPLOIN**
Sliced and Served Rare with Basil Chimichurri 22

**STUFFED MUSHROOMS**
Italian Sausage Stuffing, Smoked Mozzarella Cheese, Red Sauce 11

**SEARED SCALLOPS**
Panettella Ragù 18

Chilled Seafood

**CLASSIC SHRIMP COCKTAIL**
Four Shrimp, Sambuca Cocktail Sauce 12

**OYSTERS ON THE 1/2 SHELL**
Chef Selection 18/36

**TUNA TARTARE**
Avocado, Cucumber, Soy Sauce, Toasted Sesame Seeds, Ponzu 16

**THE SOCIAL PLATTER**
12 Oysters, 6 Poached Shrimp, Tuna Tartare 65

Soups & Salads

**LOBSTER BISQUE**
Lobster, Aged Balsamic 12

**CLASSIC WEDGE SALAD**
Iceberg Lettuce, Toasted Pancetta, Cherry Tomatoes, Pickled Red Onions, Croton, Gorgonzola, Green Goddess Dressing 12

**CAESAR SALAD**
Romaine, Parmesan, Croûton 10

**VICTOR'S HOUSE SALAD**
Mesclun Greens, Tomatoes, Radish, Cucumber, Lemon Vinaigrette 10

Seasoned & Seared Steaks

**8OZ FILET**
Asparagus, Mashed Potatoes, Compound Butter 48

**14OZ RIBEYE**
Broccoli Rabe, Mushroom Ragout, Compound Butter 44

**VICTOR’S SURF & TURF**
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 +9
- Horseradish Crema +2
- Lobster Oscar +22
- Mushroom Au Poivre +5
- Four Grilled Shrimp +12
- Chimichurri +2

Chef’s Specials

**14OZ BONE-IN PORK CHOP**
Garlic & Mushroom Crema, Roasted Fingerling Potatoes, Haricot Verts 35

**FRESH Catch**
Roasted Brussels Sprouts, Mashed Potatoes, Beurre Blanc mkt 35

**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

**HALIBUT**
Golden Tomato Crema, Citrus & Herb Roasted Fingerling Potatoes, Haricot Verts, Cherry Tomatoes 39

**SEAFOOD LINGUINE**
Lobster, Shrimp, Crab, Calabrian Chili, Saffron, Citrus 37

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

Signature Sides

- **TWICE BAKED POTATO**
- **MASHED POTATOES**
- **HARICOT VERTS**
- **SEASONED STEAK FRIES**
- **ASPARAGUS WITH BALSAMIC +2**
- **BRUSSEL SPROUTS**
- **BROCCOLI RABE**
- **BACON MAC & CHEESE +2**

Chef de Cuisine

David Smalls

General Manager

Jennifer Bennett

Restaurant Manager

Allen Montgomery