VICTOR'S
SEAFOOD & STEAK

Appetizers

Oysters Rockefeller 16
Four Oysters, Spinach, Arugula, and Parmesan Cream, Toasted Breadcrumbs

Butcher Board 20
Chef's Selection of Imported Cured Meats and Artisan Cheese, Olives, House Jam, Baguette

Crab Cakes 18
Corn Salsa, Remoulade

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

Onion Petals 10
Crispy Onion Petals, Horseradish Aioli

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

Seafood Ceviche 16
Garlic, Red Onion, Celery, Basil, Parsley, Radish, Avocado, Focaccia

The Social Platter* 55
12 Oysters, 6 Poached Shrimp, Tuna Tartare

Soups & Salads

Soup of the Day 10
Chef's Preparation

Vegetable Soup 10
Fresh Vegetables, Tomato Vegetable Broth

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 Viniagrette

Signature Sides
8

Twice Baked Potato
Mashed Potatoes
Haricot Verts
Seasoned Steak Fries
Brussels Sprouts
Broccoli
Seasonal Vegetable Medley
Pimento Cheese Grits
Asparagus with Balsamic +2

Seasoned & Seared Steaks

Wagyu Bistro Steak
8oz Hanger Steak, Black Truffle-Chive Mashed Potatoes, Haricot Verts, House Steak Sauce
36

Filet*
Asparagus, Mashed Potatoes, Compound Butter
6oz 42 | 8oz 52

14oz Ribeye*
Broccoli, Mushroom Ragout, Compound Butter
49

Prime 16oz Bone-In Ribeye*
Asparagus, Roasted Fingerling Potatoes
65

Marinated 12oz NY Strip*
Tuscan Herb Marinated, Vegetable Medley, Seasoned Steak Fries
48

Slow Roasted Prime Rib*
Rosemary Au Jus, Horseradish Cream, Twice Baked Potato
12oz 43 | 16oz 55

Enhancements

Gorgonzola +3 — Au Poivre +2
Horseradish Crema +2 — Crab Cake +9
Chimichurri +2 — Four Grilled Shrimp +12
Crab & Hollandaise +14

Chef's Specials

14oz Bone-in Pork Chop*
Haricot Verts, Roasted Fingerling Potatoes, Garlic & Mushroom Crema
35

Black Grouper
Lima Bean, Corn & English Pea Succotash, Tomato Hollandaise
36

Tuscan Garlic Salmon*
Spinach, Kale, Tomato, Basil Ragout
29

Seared Rare Ahi Tuna Bowl*
Soy Marinated Vegetable Mix, Sticky Rice, Cucumber, Avocado, Wonton Chips
34

10oz Brisket Burger*
Aged Cheddar, Potato Bun, Seasoned Steak Fries
18

Steakhouse Roast Chicken
Half Chicken, Vegetable Medley, Fingerling Potatoes, Chicken-Mushroom Demi
30

Crab Cakes
Seasonal Vegetable Medley, Mashed Potatoes, Remoulade
36

Blackened Swordfish*
Pimento Cheese Grits, Haricot Verts, Cajun Hollandaise
36

Seafood Linguine
Bay Scallops, Shrimp, Crab, Calabrian Chili Butter, Citrus
37

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

20% gratuity will be added to parties of 6 or more

General Manager
Kraig Houk

Executive Chef
Dean Szablewski

Restaurant Manager
Jordan Butler

We impose a 3% surcharge on transactions when paying with a credit card, which is not greater than our cost of acceptance. We do not surcharge debit cards.