

Served  
11 am – 5 pm M-F

LUNCH

## STARTERS

**RAW OYSTERS**  
Chef's Market Selection,  
Cocktail Sauce,  
Black Pepper Mignonette  
Half Dozen  
*market price*

**CHEESE PLATE**  
Selection of Artisanal Cheese,  
House Made Pickles,  
Grain Mustard, Red Grapes,  
Grilled Baguette  
15

**CHARCUTERIE PLATE**  
Speck Ham, House Smoked  
Duck Breast, Sopressata, House  
Made Pickles, Grilled Baguette  
12

**EGGPLANT  
CAPONATA PIZZA**  
Mozzarella,  
Parmigiano Reggiano  
9

**BUTTERMILK FRIED  
CHICKEN  
PICK UP STICKS**  
Chipotle Aioli  
6

**ASPARAGUS FRIES**  
Red Pepper Remoullade  
5

**GRAND MARNIER  
CHICKEN LIVER PATE**  
Challah Toast, Apricot &  
Ginger Chutney  
8

## SOUP

**SOUP OF THE DAY**  
*market price*

## DUCK FAT FRIES

**BUCKET**  
Roasted Garlic Aioli,  
Truffle Sea Salt  
7

**POUTINE**  
Duck Fat Fries, Duck Confit,  
Gruyere Cheese, Duck Gravy

Small 9  
Large 13

## SALADS

**CAESAR SALAD**  
Romaine Lettuce,  
Roasted Garlic & Parmesan  
Dressing  
8

With New Bay Shrimp  
16

**BAUGHERS APPLE SALAD**  
Lolla Rosa, Gorgonzola,  
Dried Cranberries,  
Walnut Vinaigrette  
9

## ENTRÉE SALADS

**WARM FRISEE &  
BABY SPINACH SALAD**  
Smoked Duck Confit, Bacon,  
Blue Cheese, Poached Egg,  
Dijon Vinaigrette  
12

**COBB SALAD**  
Bacon, Blue Cheese,  
Hard Boiled Egg, Avocado,  
Tomatoes, Balsamic Vinaigrette  
10

With Roasted Chicken  
13

With New Bay Shrimp  
17

**DAKOTA RANCH  
STEAK SALAD**  
Sweet Gem Lettuce,  
Applewood Smoked Bacon,  
Maple Pecans, Red Onion,  
Amish Cheddar Buttermilk  
Dressing  
19

LUNCH

**BURGERS**

VICTORIA PUB  
BLACK ANGUS BURGER  
Challah Roll, Aioli,  
House Pickles,  
Lettuce, Tomato,  
Smoked Paprika Fries  
12

Blue Cheese, Cheddar,  
Maple Smoked Bacon  
Add \$1 ea

“MUSHROOM & SWISS”  
SNAKE RIVER FARMS  
KOBE BURGER  
Gruyere Cheese,  
Caramelized Onions,  
Mushrooms, House Pickles,  
Lettuce, Tomato, Aioli,  
Smoked Paprika Fries  
14

With Truffle Cheese  
16

**BRUNCH ITEMS**

BAKED EGGS  
Fontina, Green Onion,  
Prosciutto, Parmesan,  
Duck Gravy  
8

ROSTI  
Smoked Salmon, Scrambled Eggs,  
Gruyere Potato Cake,  
Dill Crème Fraiche  
9

HUEVOS RANCHEROS  
Sunny Side Eggs,  
Corn Tortilla,  
Black Bean Chorizo Sausage,  
Ranchero Sauce  
9

**SANDWICHES**

LEMON BASIL JUMBO  
LUMP CRAB CAKE  
SANDWICH  
Tomato, Basil Aioli  
*market price*

LOBSTER GRILLED CHEESE  
Brie Fondue, Maine Lobster  
16

AMERICAN DIP  
Roasted Angus Rib Eye,  
Vermont Cheddar,  
Horseradish Sauce,  
Caramelized Onions,  
Porter Beef Jus  
15

VICTORIA CUBAN  
Pulled Pork, Gruyere,  
Black Forest Ham,  
Porter Beer Mustard,  
Garlic Pickles, Baguette  
11

BAUGHER'S FARM  
APPLE GRILLED CHEESE  
Vermont Cheddar,  
Walnut Vinaigrette  
8

ALL SANDWICHES  
COME WITH  
CHOICE OF ONE SIDE:

JALAPEÑO CHIPS

GERMAN POTATO  
SALAD

HAND CUT FRIES

BABY SPINACH SALAD  
WITH MAPLE BALSAMIC  
VINAIGRETTE

Add \$2 for  
DUCK FAT FRIES

**ENTREES**

MUSSELS & FRITES  
Steamed Mussels, White Wine  
Garlic-Chili Broth,  
Side Frites & Garlic Aioli  
12

VICTORIA FISH & CHIPS  
Allagash White Beer Battered  
Cod, Crab Remoullade  
15

LEMON BASIL JUMBO  
LUMP CRAB CAKE  
Tomato, Sweet Corn &  
Mustard Sauce  
*market price*

MADEIRA PASTA  
Thyme, Spinach, Mushroom  
13

With Sautéed Shrimp  
22

With Chicken  
18

WE USE PEANUT OIL FOR ALL OF OUR FRIED MENU ITEMS. PLEASE BE AWARE IF YOU HAVE NUT ALLERGIES!!!  
AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE.

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Served  
Every Day  
Starting at 5pm

**STARTERS**

**RAW OYSTERS**  
Chef's Market Selection,  
Cocktail Sauce, Black  
Pepper Mignonette  
Half Dozen  
*market price*

**CHEESE PLATE**  
Selection of Artisanal,  
Cheese, House Made  
Pickles, Grain Mustard,  
Red Grapes,  
Grilled Baguette  
15

**CHARCUTERIE PLATE**  
Speck Ham, House  
Smoked Duck Breast,  
Sopressata, House Made  
Pickles, Grilled Baguette  
12

**PRINCE EDWARD  
ISLAND MUSSELS**  
Allagash White, Garlic,  
Cilantro, Orange Peel,  
Chili de Arbol  
11

**BUTTERMILK  
FRIED CHICKEN  
PICK UP STICKS**  
Chipotle Aioli  
6

**EGGPLANT  
CAPONATA PIZZA**  
Mozzarella,  
Parmigiano Reggiano  
9

**ASPARAGUS FRIES**  
Red Pepper  
Remoullade  
5

**GRAND MARNIER  
CHICKEN LIVER  
PATE**  
Challah Toast, Apricot  
& Ginger Chutney  
8

**SAUTEED SHRIMP**  
Curried Cauliflower  
Coulis, Golden Raisins,  
Almonds  
11

**CHORIZO SAUSAGE  
& BLUE CHEESE  
STUFFED  
MUSHROOMS**  
5

**DUCK FAT FRIES**

**BUCKET**  
Roasted Garlic Aioli,  
Truffle Sea Salt  
7

**POUTINE**  
Duck Fat Fries,  
Duck Confit,  
Gruyere Cheese,  
Duck Gravy

Small 9  
Large 13

**SOUP**

**SOUP OF THE DAY**  
*market price*

**SALADS**

**CAESAR SALAD**  
Romaine Lettuce,  
Roasted Garlic &  
Parmesan Dressing  
8  
With New Bay Shrimp  
16

**BAUGHERS APPLE  
SALAD**  
Lolla Rosa, Gorgonzola,  
Dried Cranberries,  
Walnut Vinaigrette  
9

**ENTRÉE SALADS**

**WARM FRISEE &  
BABY SPINACH  
SALAD**  
Smoked Duck Confit,  
Bacon, Blue Cheese,  
Poached Egg, Dijon  
Vinaigrette  
12

**COBB SALAD**  
Bacon, Blue Cheese,  
Hard Boiled Egg,  
Avocado, Tomatoes,  
Balsamic Vinaigrette  
10

With Roasted Chicken  
13  
With New Bay Shrimp  
17

**DAKOTA RANCH  
STEAK SALAD**  
Sweet Gem Lettuce,  
Applewood Smoked  
Bacon, Maple Pecans,  
Red Onion, Amish  
Cheddar Buttermilk  
Dressing  
19

WE USE PEANUT OIL FOR ALL OF OUR FRIED MENU ITEMS. PLEASE BE AWARE IF YOU HAVE NUT ALLERGIES!!!  
AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE.

**DINNER**

**BURGERS**

VICTORIA PUB BLACK  
ANGUS BURGER  
Challah Roll, Aioli,  
House Pickles,  
Lettuce, Tomato,  
Smoked Paprika Fries  
12

Blue Cheese, Cheddar,  
Maple Smoked Bacon  
Add \$1 ea

“MUSHROOM &  
SWISS” SNAKE RIVER  
FARMS KOBE BURGER  
Gruyere Cheese,  
Caramelized Onions,  
Mushrooms,  
House Pickles, Lettuce,  
Tomato, Aioli,  
Smoked Paprika Fries  
14

With Truffle Cheese  
16

**SANDWICHES**

LEMON BASIL  
JUMBO LUMP  
CRAB CAKE  
SANDWICH  
Tomato, Basil Aioli,  
*market price*

LOBSTER GRILLED  
CHEESE  
Brie Fondue,  
Maine Lobster  
16

AMERICAN DIP  
Roasted Angus Rib Eye,  
Vermont Cheddar,  
Horseradish Sauce,  
Caramelized Onions,  
Porter Beef Jus  
15

BAUGHER'S FARM  
APPLE GRILLED  
CHEESE  
Vermont Cheddar,  
Walnut Vinaigrette  
8

ALL SANDWICHES  
COME WITH  
CHOICE OF ONE  
SIDE:

JALAPEÑO CHIPS,  
GERMAN  
POTATO SALAD,  
HAND CUT FRIES,  
BABY SPINACH  
SALAD WITH MAPLE  
BALSAMIC  
VINAIGRETTE

Add \$2 for  
DUCK FAT FRIES

**ENTREES**

BRAISED BEEF  
SHORT RIB  
Burgundy Glace,  
Horseradish Mashed  
Potato, French Beans  
and Carrots  
24

ROASTED  
DUCK BREAST  
Cherry Duck Glace,  
Sautéed Spinach and  
Pine Nuts,  
Gorgonzola Polenta  
26

MADEIRA PASTA  
Thyme, Spinach,  
Mushroom  
13

With Sautéed Shrimp  
22

With Chicken  
18

VICTORIA  
FISH & CHIPS  
Allagash White Beer  
Battered Cod,  
Crab Remoullade  
15

GRILLED DUROC  
PORK LOIN  
Roasted Root Vegetable  
and Yukon Potato Hash,  
Pomegranate Reduction  
21

MARKET FISH  
*market price*

LEMON BASIL JUMBO  
LUMP CRAB CAKE  
Tomato, Sweet Corn,  
Mustard Sauce  
*market price*

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Served  
Saturday  
and Sunday  
10 am – 2 pm

**BRUNCH**

**VICTORIA EGGS BENEDICT**  
Biscuit, Poached Eggs,  
Prosciutto, Blue Crab,  
Citrus Hollandaise 12

**ENGLISH BREAKFAST**  
Two Eggs, Maple Sausage,  
Apple Wood Smoked Bacon,  
Chipotle & Guinness Baked  
Beans, Challah Toast 10

**LOBSTER AND GRITS**  
Lobster, Apple Wood Smoked  
Bacon & Oyster Mushroom  
Stew 15

**HUEVOS RANCHEROS**  
Sunny Side Eggs,  
Corn Tortilla,  
Black Bean Chorizo Sausage,  
Ranchero Sauce 9

**BANANA FRENCH TOAST**  
Banana, Rum & Pecan,  
Vanilla Whipped Cream,  
Vermont Maple Syrup 8

**MASCARPONE STUFFED  
CHALLAH FRENCH TOAST**  
Blackberry & Blueberry  
Compote,  
Vanilla Whipped Cream,  
Orange Flower Maple Syrup 9

**ROSTI**  
Smoked Salmon, Scrambled Eggs,  
Gruyere Potato Cake,  
Dill Crème Fraiche 9

Roasted Mushroom & Leek,  
Scrambled Eggs,  
Gruyere Potato Cake 8  
Add Smoked Bacon 9.50

**SIDES**  
Yukon Gold Potato Hash 3  
Double Smoked Bacon 3  
Maple Smoked Sausage 3  
Biscuits with Jam 3

Served  
Saturday  
and Sunday  
10 am – 5 pm

**STARTERS**

**RAW OYSTERS**  
Chef's Market Selection,  
Cocktail Sauce,  
Black Pepper Mignonette  
Half Dozen *market price*

**CHEESE PLATE**  
Selection of Artisanal Cheese,  
House Made Pickles,  
Grain Mustard, Red Grapes,  
Grilled Baguette 15

**CHARCUTERIE PLATE**  
Speck Ham, House Smoked  
Duck Breast, Sopressata,  
House Made Pickles,  
Grilled Baguette 12

**EGGPLANT CAPONATA  
PIZZA**  
Mozzarella,  
Parmigiano Reggiano 9

**BUTTERMILK FRIED  
CHICKEN  
PICK UP STICKS**  
Chipotle Aioli 6

**ASPARAGUS FRIES**  
Red Pepper Remoullade 5

**GRAND MARNIER  
CHICKEN LIVER PATE**  
Challah Toast, Apricot &  
Ginger Chutney 8

**DUCK FAT FRIES  
BUCKET**  
Roasted Garlic Aioli,  
Truffle Sea Salt 7

**POUTINE**  
Duck Fat Fries, Duck Confit,  
Gruyere Cheese, Duck Gravy  
Small 9  
Large 13

**SALADS**

**CAESAR SALAD**  
Romaine Lettuce,  
Roasted Garlic & Parmesan  
Dressing 8  
With New Bay Shrimp 16

**COBB SALAD**  
Bacon, Blue Cheese,  
Hard Boiled Egg,  
Avocado, Tomatoes,  
Balsamic Vinaigrette 10  
With Roasted Chicken 13  
With New Bay Shrimp 17

**DAKOTA RANCH  
STEAK SALAD**  
Sweet Gem Lettuce, Applewood  
Smoked Bacon, Maple Pecans, Red  
Onion, Amish Cheddar Buttermilk  
Dressing 19

**SANDWICHES/ENTREES**

**BLACK ANGUS BURGER**  
Challah Roll, Aioli, House Pickles,  
Lettuce, Tomato,  
Smoked Paprika Fries 12

Blue Cheese, Cheddar,  
Maple Smoked Bacon Add \$1 ea

**“MUSHROOM & SWISS” SNAKE  
RIVER FARMS  
KOBE BURGER**  
Gruyere Cheese, Caramelized  
Onions, Mushrooms,  
House Pickles, Lettuce,  
Tomato, Aioli,  
Smoked Paprika Fries 14  
With Truffle Cheese 16

**LEMON BASIL JUMBO LUMP  
CRAB CAKE SANDWICH**  
Tomato, Basil Aioli  
*market price*

**LOBSTER GRILLED CHEESE**  
Brie Fondue, Maine Lobster 16

**AMERICAN DIP**  
Roasted Angus Rib Eye, Vermont  
Cheddar, Horseradish Sauce,  
Caramelized Onions,  
Porter Beef Jus 15

**BAUGHER'S FARM  
APPLE GRILLED CHEESE**  
Vermont Cheddar,  
Walnut Vinaigrette 8

**VICTORIA FISH & CHIPS**  
Allagash White Beer Battered  
Cod, Crab Remoullade 15

WE USE PEANUT OIL FOR ALL OF OUR FRIED MENU ITEMS.  
AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE.

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**DESSERTS**

**CHOCOLATE PRALINE CAKE**  
Pecan Crusted Chocolate Cake, Whipped Cream, Covered in Dark Chocolate  
9

**ROASTED PINEAPPLE UPSIDE DOWN CAKE**  
Brown Sugar & Rum Roasted Pineapple, Brown Sugar Sauce, Sweet & Sour Cherries  
8

**TRADITIONAL ENGLISH TRIFLE**  
Black Raspberry Compote, Vanilla Custard, Whipped Cream, Vanilla Pound Cake  
9

**ALMOND PRALINE CRÈME BRULEE TART**  
Vanilla Bean Crème Anglaise, Roasted Cinnamon Apples  
8

**WHITE AND DARK CHOCOLATE BREAD PUDDING**  
Kahlua Anglaise, White Chocolate Sauce, Vanilla Gelato  
8

**NOT-SO OLD FASHIONED APPLE DUMPLING**  
Butter Rum Sauce, Vanilla Anglaise, Vanilla Gelato, Cinnamon Almond Streusel  
8

**GELATO & COOKIE TRIO**  
Chocolate, Hazelnut, Espresso  
6

**CREAMSICLE**  
Blood Orange Sorbet, Vanilla Gelato  
6

**BEER CLUB NIGHTS**

**FEBRUARY**  
6<sup>th</sup> 20% off 750ml's  
13<sup>th</sup> Lagunitas  
20<sup>th</sup> DuClaw  
27<sup>th</sup> Great Divide

**NEW LATE NIGHT HAPPY HOUR**  
½ price 20 oz. Draft Beer from 10pm – 2am in the pub  
Sunday – Thursday

**SUNDAY**  
Live music in the pub  
9:30pm-12:30am.

**MONDAY**  
Beer club night in the pub  
5:00pm-2:00am.

**TUESDAY**  
½ price house martinis.  
Available ALL DAY in the restaurant & the pub.

**WEDNESDAY**  
Cork Club Day  
Members will receive DOUBLE points for wine purchased on Wednesdays.

**THURSDAY**  
½ price wine bottles & 25% off cellared selections.  
Available ALL DAY in the restaurant & the pub.

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**UPCOMING EVENTS:**

**HEAVY SEAS BEER DINNER**  
Tuesday, February 28<sup>th</sup> 6:30 pm

**STONE BEER DINNER**  
Wednesday, March 14<sup>th</sup> 6:30 pm

You can find the full line-up of our 2012 Tasting Events online at [www.victoriagastropub.com](http://www.victoriagastropub.com).  
If you are interested in attending any of our upcoming tasting dinners, please email [heather@victoriagastropub.com](mailto:heather@victoriagastropub.com) to purchase your tickets today!

**BACARDI 150<sup>TH</sup> ANNIVERSARY PARTY**  
Friday, February 3<sup>rd</sup>  
Specials in Pub Area after 6pm

**BOTTLED BEER PROMOTIONS**  
**February 6<sup>th</sup> – 10<sup>th</sup>**  
Monday – 20% off 750ml's  
Tuesday – Hefeweizens  
Wednesday – Stouts/Porters  
Thursday – Belgians  
Friday – IPAs

**VALENTINES DAY**  
**Tuesday, February 14<sup>th</sup>**  
Normal Lunch Menu 11 – 2pm  
Limited Menu 2pm – 4pm  
Special Dinner Menu Starting at 4pm

**TO GO SALES**  
Did you know that we now sell wine and bottled beer to-go? All to-go sales receive 15% off of our regularly priced merchandise. Please ask your server or bartender for more information!

In order to protect the integrity and quality of our food, which includes fresh ingredients and contains no preservatives, we do not offer carry-out.