

WHAT'S HAPPENING AT VICTORIA!

We are selling raffle tickets for \$50 to a Six Course
Chef Prepared Dinner on
Sunday, March 28, 2010 at 6:00 pm
**100% of the proceeds will go to
the American Red Cross
to support Haiti relief.**

ST. PATRICK'S DAY
Wednesday, March 17, 2010, 9am – 2am
Irish Beers, Live Music, Door Prizes and More...
See Poster in Front for Complete Details

CAYMUS & DUCKHORN WINE DINNER
Wednesday, March 24, 2010
\$115 per person plus tax and gratuity

SATURDAY & SUNDAY BRUNCH
10:00am – 2:00pm

SUNDAY NIGHTS
Live music in the pub 9:30pm-12:30am
Industry Night in the pub 9:30pm-2:00am
½ priced 20 oz. draft beer
Join the "IN" Crowd!

MONDAY NIGHTS
Beer club night in pub 5:00-2:00am
Check our web calendar for a schedule of events!

ALL DAY TUESDAY
½ Price House Martinis
Available in the restaurant & the pub

WEDNESDAY NIGHTS
Cork Club Is Officially Launched!
Ask your server for details

ALL DAY THURSDAY
½ Price Wine Bottles & 25% off Cellared Selections
Available in the restaurant & the pub

UNIBROUE BEER DINNER

Tuesday, March 9th at 6:30pm
Guest Speaker: Jay Jones

Featured Menu

WARM SALAD OF MUSSELS
Fennel, Orange
Blanche de Chambly

GRILLED RARE YELLOW FIN TUNA
TARTINE
Ginger and Thyme Aioli
Chambly Noire

ROASTED MURRAY'S FARMS
CHICKEN BREAST
La Fin Du Monde Ale Onion Confit,
Cheddar Potato Rosti,
La Fin Du Monde

TROIS PISTOLES BRAISED BEEF
SHORT RIB
Roasted Root Vegetables, Dijon Sauce
Trois Pistoles

MASCARPONE CHEESECAKE
Spiced Morello Cherry Compote
Quebec Chose

Tickets for this dinner are \$75 per person
plus tax & gratuity
and will be taken in the order received
and secured by credit card payment.

All Beer & Cork Club members receive an
additional 10% off of their ticket!
Please call 410-750-1880, or email
rachel@victoriagastropub.com,
to make your reservations today!

DESSERTS

We make the desserts at
Victoria Gastro Pub
in house, from scratch,
EVERY DAY!
We hope you enjoy!

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

TRADITIONAL ENGLISH TRIFLE
Mixed Berry Compote
Vanilla Custard, Whipped Cream
Vanilla Pound Cake
9

MARY'S GONE BANANAS
Short Cake Biscuit, Brown Sugar Bananas
Vanilla Gelato
8

RUM RAISIN BREAD PUDDING
Vanilla Anglaise, Butter Rum Sauce
Vanilla Gelato
8

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

NOT-SO-OLD FASHIONED
APPLE DUMPLING
Baughers Farm Pink Lady Apples, Caramel Sauce
Cinnamon Almond Streusel, Vanilla Gelato
7

GELATO & COOKIE TRIO
Chocolate
Hazelnut
Espresso
6

CREAMSCICLE
Blood Orange Sorbet
Vanilla Gelato
6

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We use Peanut Oil For ALL of our fried menu items. Please be aware if you have nut allergies!!!

Available at 5 p.m.

An 18% Service Charge will be added to parties of 8 or more.