

STARTERS

CHEESE PLATE

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

CORNMEAL FRIED OYSTERS

Chipotle Aioli
12

MADIERA ONION SOUP GRATINEE

Veal Confit, Gruyere
9

SAUTÉED SHRIMP

Spaghetti Squash, Walnut and Rosemary Pesto
12

CAMEMBERT PIZZA

Balsamic Cremini Mushrooms, Leeks, Fennel, Roasted Peppers
12

ROASTED SEA SCALLOPS

Pancetta, Leeks and Beluga Lentils, Sherry Vinaigrette
15

ESCARGOT

Lemon Roasted Garlic Butter,
Bears Head Mushroom, Gremoulata
8

DUCK FAT FRIES

BUCKET

Roasted Garlic Aioli, Truffle Sea Salt
7

POUTINE

Duck Fat Fries, Duck Confit
Gruyere Cheese, Duck Gravy
Small 8
Large 12

SALAD

CAESAR SALAD

Romaine Lettuce,
Roasted Garlic & Parmesan Dressing
8

ROASTED BEET SALAD

Dill Mustard Vinaigrette, Watercress
8

ENTRÉES

PAPPARDELLE PASTA

Ricotta, Broccoli, Walnuts & Parmesan 13
With Sautéed Shrimp 25

GRILLED RARE YELLOWFIN TUNA

Bouillabaisse Broth, Fingerling Potatoes,
Caramelized Fennel Relish 28

ROASTED DUROC PORK LOIN

Root Vegetable & Yukon Potato Hash,
Pomegranate Reduction 21

GRILLED CREEKSTONE FARMS ANGUS FILET MIGNON

Bears Head Mushrooms, Potato Rosti,
Bordelaise Sauce 32

ROASTED MURRAY'S FARM CHICKEN BREAST

Andouille Sausage Braised Greens
Sweet Potato Mash 18

ROASTED VEAL TENDERLOIN

St. Andre Goat Cheese Scalloped Potatoes,
Shallot Syrah Glace, Broccolini
28

SANDWICHES

"MUSHROOM & SWISS"

SNAKE RIVER FARMS KOBE BURGER

Gruyere Cheese, Caramelized Onions,
Mushrooms

House Pickles, Lettuce, Tomato, Aioli
13

With Truffle Cheese 15

LOBSTER GRILLED CHEESE

Brie Fondue, Maine Lobster
16

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

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

Black Raspberry Compote,
Vanilla Custard,
Whipped Cream,
Vanilla Pound Cake
9

CHOCOLATE RASPBERRY TRUFFLE CAKE

Vanilla Anglaise,
Raspberry Gran Marnier Compote,
Vanilla Gelato
9

ROASTED PINEAPPLE UPSIDE DOWN CAKE

Brown Sugar & Rum,
Roasted Pineapple,
Brown Sugar Sauce,
Sweet & Sour Cherries
8

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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 4 p.m.

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

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