

Welcome to Victor's!

ASIDE FROM OUR REGULAR MENU, WE ALSO OFFER A WEEKLY "CHEF'S TABLE" FEATURING CHEF GEORGE'S SEASONALLY DESIGNED DAILY MENU AS DESCRIBED BY YOUR SERVER.

INSALATA

HEIRLOOM SALAD*

LOCAL HEIRLOOM TOMATOES AND BURRATA OVER SPRING MIX WITH A HONEY POPPY SEED VINAIGRETTE. 10.

EGGPLANT CAPRESE*

SLICED TOMATOES, FRESH MOZZARELLA CHEESE, PROSCUITTO AND BASIL LEAVES, DRIZZLED WITH A BALSAMIC REDUCTION AND EXTRA VIRGIN OLIVE OIL. TOPPED WITH FRIED EGGPLANT. 14.

BEET SALAD*

ROASTED BEETS TOSSED WITH ARUGULA, PISTACHIO NUTS, AND FETA CHEESE. FINISHED WITH A BALSAMIC VINAIGRETTE. 9.

CLASSIC CAESAR SALAD*

ROMAINE LETTUCE TOSSED IN CREAMY CAESAR DRESSING WITH WHITE ANCHOVIES, HAND CUT CROUTONS AND GRATED PARMESAN CHEESE. 8. ADD GRILLED CHICKEN. 7.

ANTIPASTI AND SMALL PLATES

MINI CRAB CAKE TRIO*

TRIO OF BROILED CRAB CAKES WITH A MEDITERRANEAN REMOULADE. 14.

SAUTÉED MUSHROOMS*

CRIMINI MUSHROOMS SAUTÉED IN GARLIC, PARSLEY, AND CHABLIS WINE. TOPPED WITH GRATED PARMESAN CHEESE. 10.

PESTO ARANCINI*

FRIED RISOTTO STUFFED WITH FRESH PESTO AND FRESH MOZZARELLA SERVED OVER HOUSE MARINARA. 10.

FOCACCIA*

FRESHLY BAKED FOCACCIA WITH PANCETTA AND A BLEND OF PARMESAN CHEESES. FINISHED WITH AN ALFREDO DRIZZLE. 9.

VICTOR'S CHEESE BOARD*

CHEF'S SEASONAL SELECTION OF LOCAL CHEESES, SOUTH PHILADELPHIA ITALIAN MARKET CHEESES AND HOUSEMADE CROSTINIS. 10. ADD ITALIAN MEATS 10.

TRUFFLE FRIES*

FRESH CUT FRIES TOSSED WITH TRUFFLE SALT, PARMESAN, AND TRUFFLE OIL. 8.

BOURSIN STUFFED SHRIMP*

JUMBO GULF SHRIMP STUFFED WITH BOURSIN CHEESE AND WRAPPED IN PROSCUITTO. FINISHED WITH A BALSAMIC REDUCTION DRIZZLE. 14.

CALAMARI*

FLASH FRIED AND DREDGED IN SEASONED FLOUR, TOSSED WITH PARMESAN AND LEMON ZEST. FINISHED WITH A CHERRY PEPPER EMULSION OR A SIDE OF VICTOR'S MARINARA. 9.

GLUTEN FREE BRUSCHETTA*

GLUTEN FREE BREAD WITH BASILED TOMATOES, PARMESAN, AND BALSAMIC REDUCTION. 9.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

WE HAVE GLUTEN FREE OPTIONS. PLEASE ASK YOUR SERVER.



WE PARTICIPATE IN THE "BUY FRESH BUY LOCAL" PROGRAM ALLOWING FOR FRESHER INGREDIENTS IN A "FARM TO TABLE" CULINARY CONCEPT.

HOUSE REQUESTS

A FOUR DOLLAR CHARGE WILL BE ADDED FOR SPLITTING ENTREES.
A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

GEORGE SHEFFER - EXECUTIVE CHEF

GEORGE SHEFFER IS NO STRANGER TO VICTOR'S. HIS START INTO THE CULINARY ARTS BEGAN IN HIS TEENS WHILE EMPLOYED AT VICTOR'S AS A BUSSEUR. GEORGE EVENTUALLY WORKED HIS WAY INTO THE KITCHEN. HE FOUND HIS CALLING AND LEFT VICTOR'S TO PURSUE A DEGREE IN THE CULINARY ARTS AT THE YORKTOWNE BUSINESS INSTITUTE. WHILE GOING TO SCHOOL, HE TRAINED AT SEVERAL RESTAURANTS. GEORGE THEN ACQUIRED AN INTERNSHIP WITH DISNEY WORLD'S WILDERNESS LODGE, ARTIST POINT RESTAURANT. AFTER COMPLETING HIS INTERNSHIP, HE WAS HIRED ON AS ADVANCED CULINARY. GEORGE LATER ACQUIRED A POSITION AS THE CHEF TOURNADE AT FOUNDER'S INN, SWAN TERRACE RESTAURANT, VIRGINIA BEACH, VA. HE ALSO WORKED FOR WICKEY'S IN THEIR OFFSITE COMMISSARY. JUST PRIOR TO HIS EMPLOYMENT AT VICTOR'S HE WAS THE EXECUTIVE CHEF AT A LOCAL RESTAURANT IN YORK. WHILE THERE, GEORGE DEVELOPED THEIR NEW KITCHEN AND THEIR MENU. SINCE GEORGE SHEFFER HAS JOINED OUR TEAM IN NOVEMBER OF 2008, WE HAVE RECEIVED A SILVER SPOON AWARD AND BEST ITALIAN FOR BEST OF YORK 2011 THROUGH 2014 FROM THE EDITORS AND STAFF AT SUSQUEHANNA STYLE MAGAZINE AND "ONE OF THE BEST OF YORK COUNTY" FOR ITALIAN RESTAURANTS 2009 THROUGH 2014. AS WELL AS RECEIVING AN AWARD FOR "ONE OF THE BEST OF YORK COUNTY" FOR FINE DINING 2010.

ENTREES

SERVED WITH A HOUSE SALAD AND FRESH BREAD.
CHOOSE A CAESAR SALAD WITH ANCHOVIES FOR AN ADDITIONAL 2.

SEA SCALLOPS*

PAN SEARED SCALLOPS WITH ARUGULA, HAZELNUTS, AND SAGE BROWN BUTTER SAUCE.
SERVED OVER SWEET CORN AND BACON RAVIOLIS. 28.
WINE PAIRING A TO Z PINOT GRIS

BRANZINO*

PAN SEARED FILLET OF BRANZINO WITH ROASTED TOMATOES, FENNEL, AND LEMON.
SERVED OVER A TABOULI SUMMER SALAD WITH CHEF'S VEGETABLES. 33.
WINE PAIRING CONDES DE ALBAREI ALBARINO

FILET GORGONZOLA*

8OZ FILLET OF BEEF TENDERLOIN COOKED TO YOUR LIKING. BAKED WITH GORGONZOLA CHEESE AND A DRIZZLE OF BALSAMIC REDUCTION. PAIRED WITH CHEF'S VEGETABLES AND A BOURSIN POTATO CAKE. 37.
WINE PAIRING MONTOYA ZINFANDEL

CRAB CANNELLONI*

FRESH PASTA SHEETS STUFFED WITH RICOTTA AND JUMBO LUMP CRAB.
BAKED FOR A CRISP FINISH AND TOPPED WITH A SMOKED MARINARA. 25.
WINE PAIRING THE CRUSHER PINOT NOIR

SALMON*

GRILLED SALMON, SERVED WITH CHEF'S VEGETABLES AND RISOTTO. FINISHED WITH A FRESH HOUSEMADE TOMATO GINGER JAM AND A BALSAMIC REDUCTION DRIZZLE. 27.
WINE PAIRING CANTELE CHARDONNAY

VEAL AND SHRIMP COGNAC*

SAUTÉED VEAL AND SHRIMP WITH A COGNAC CREAM SAUCE SERVED OVER CAPPELLINI. 30.
WINE PAIRING CHÂTEAU DES LÉOTINS BORDEAUX

SHRIMP AND SCALLOP PESTO*

JUMBO GULF SHRIMP AND SEA SCALLOPS SAUTÉED WITH ASPARAGUS, ARTICHOKEs, ROASTED TOMATOES, AND TOSSED WITH PINE NUTS. SERVED WITH GLUTEN FREE STYLE PASTA. FINISHED WITH A FRESH BASIL PESTO. 28.
WINE PAIRING GIESEN SAUVIGNON BLANC

EGGPLANT ROLETINE*

THINLY SLICED AND FRIED EGGPLANT, ROLLED AND BAKED WITH A BLEND OF RICOTTA, PROSCIUTTO, ROASTED RED PEPPERS, AND ARTICHOKEs. FINISHED WITH MELTED PROVOLONE CHEESE AND A PESTO CREAM SAUCE. 23.
WINE PAIRING POGGIO VIPERE CHIANTI

VEAL SALTIMBOCCA*

VEAL CUTLETS SAUTÉED AND BAKED WITH PROSCIUTTO AND FRESH MOZZARELLA IN A LIGHT MADEIRA WINE SAUCE. SERVED WITH A BOURSIN POTATO CAKE. 28.
WINE PAIRING THE CRUSHER PINOT NOIR

FRUITI DEL MAR*

SHRIMP, SCALLOPS, CALAMARI, CLAMS, AND MUSSELS STEAMED IN A SAFFRON TOMATO SAUCE.
SERVED OVER LINGUINI PASTA. 29.
WINE PAIRING MONTGRAS CABERNET SAUVIGNON

SHRIMP AND LOBSTER PAPPARDELLE*

SAUTÉED SHRIMP AND LOBSTER WITH GRILLED CORN, ROASTED RED PEPPERS, AND MUSHROOMS.
TOSSED WITH PAPPARDELLE PASTA IN A CALABRIAN CHILI BUTTER SAUCE. 30.
WINE PAIRING CANTELE CHARDONNAY

CHICKEN MARCIANA*

SAUTÉED CHICKEN WITH MUSHROOMS, PEPPERS, AND ONIONS IN A MADEIRA WINE SAUCE OVER LINGUINI. 26.
WINE PAIRING CHÂTEAU DES LÉOTINS BORDEAUX

VICTOR'S CLASSIC DISHES

HOT SAUSAGE D'ANGELO*

D'ANGELO BROS. ITALIAN HOT SAUSAGE IN OUR MARINARA SAUCE, WITH PEPPERS AND ONIONS.
SERVED OVER LINGUINI. 25.

SHRIMP AND CLAMS*

JUMBO GULF SHRIMP AND LITTLE NECK CLAMS STEAMED IN EITHER WHITE WINE SAUCE OR RED SPICY CLAM SAUCE OVER A BED OF LINGUINI PASTA. 24. ADD SEA SCALLOPS 7.

EGGPLANT PARMESAN*

SEASONED WITH BREAD CRUMBS AND FRIED GOLDEN BROWN, TOPPED WITH MARINARA, PARMESAN AND PROVOLONE CHEESES, THEN BAKED. SERVED WITH A SIDE OF PASTA. 17.

VICTOR'S SAUTÉ*

SAUTÉED ROASTED RED PEPPERS, ROMA TOMATOES, ARTICHOKEs, BLACK OLIVES, FRESH SPINACH, AND PARSLEY, TOSSED WITH AGLIO AND OLIO PASTA. 18.

CHICKEN OR VEAL PARMESAN*

SAUTÉED CHICKEN BREAST OR VEAL MEDALLIONS TOPPED WITH MARINARA, PARMESAN AND PROVOLONE CHEESES, THEN BAKED. SERVED WITH A SIDE OF PASTA. CHICKEN- 20. VEAL- 24.

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VICTOR'S OWNERSHIP AND MANAGEMENT WOULD LIKE TO EXTEND A THANK YOU FOR DINING WITH US; WE STRIVE FOR AN INSPIRED MEAL ON EVERY PLATE AND A MEMORABLE EXPERIENCE.
~CHEF GEORGE, ZACH, MARK, MARIE, SAM, & ANN MARIE~