

VICTOR'S LUNCH MENU

GRINDERS, SANDWICHES, & WRAPS

PRIME BURGER

8OZ PRIME ANGUS BURGER COOKED TO YOUR LIKING WITH BACON, PROVOLONE, LETTUCE, AND TOMATO. 14.

CHICKEN SALAD WRAP

HOUSEMADE CHICKEN SALAD WITH LETTUCE, TOMATO, AND PROVOLONE CHEESE ROLLED UP IN A CHEDDAR WRAP. 9.

EGGPLANT SANDWICH

LIGHTLY FRIED EGGPLANT, MARINARA, AND MELTED PROVOLONE ON CIABATTA BREAD. 9.

CHICKEN TUSCANY SANDWICH

GRILLED CHICKEN, BASILED TOMATOES, SPINACH, AND MELTED PROVOLONE ON CIABATTA BREAD. 11.

THE MARIES

GRILLED CHICKEN BREAST AND CHEF'S VEGETABLES WITH A SIDE OF PEPPERCORN PARMESAN DRESSING. 13.

THE FLORENTINE WRAP

GRILLED CHICKEN BREAST, PROSCIUTTO, AGED SHARP PROVOLONE CHEESE, SPINACH, TOMATO, AND BALSAMIC REDUCTION ROLLED UP IN A CHEDDAR WRAP. 10.

HOT SAUSAGE D'ANGELO

GRILLED SAUSAGE AND SAUTÉED ONIONS ON A FRESH BAKED ROLL WITH MELTED PROVOLONE CHEESE. 11.

ITALIAN HOAGIE

PROVOLONE CHEESE, PROSCIUTTO, AND ITALIAN MEATS TOPPED WITH BALSAMIC ONIONS AND TOMATOES ON A FRESH BAKED ROLL. 11.

MEATBALL SUB

HOUSEMADE MEATBALLS WITH PROVOLONE ON A FRESH BAKED ROLL. 10.

CHEESE STEAK

CHOICE OF BEEF OR CHICKEN WITH SAUTÉED ONIONS ON A FRESH BAKED ROLL WITH MELTED PROVOLONE AND A SIDE OF MARINARA. 10.

CHICKEN BACON RANCH WRAP

GRILLED CHICKEN, BACON, LETTUCE, TOMATO, AND RANCH IN A CHEDDAR WRAP. 11.

ALL GRINDERS, SANDWICHES, & WRAPS ARE SERVED WITH CHIPS AND A PICKLE.
SUBSTITUTE FRIES OR A SIDE SALAD FOR TWO DOLLARS.

HOUSE REQUESTS

IF YOU HAVE A TIME CONSTRAINT, PLEASE LET YOUR SERVER KNOW WHEN YOU ARRIVE.
A FOUR DOLLAR CHARGE APPLIES TO SPLIT ENTREES.
A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.
PLEASE REMOVE HATS IN THE DINING ROOM.

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SMALL PLATES & SALADS

CALAMARI

FLASH FRIED, FINISHED WITH A CHERRY PEPPER EMULSION. 9.

BOURSIN SHRIMP

JUMBO GULF SHRIMP, STUFFED WITH BOURSIN CHEESE AND WRAPPED WITH PROSCIUTTO ON A BED OF FIELD GREENS AND DRIZZLED WITH A BALSAMIC REDUCTION. 14.

SAUTÉED MUSHROOMS

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

SPINACH SALAD

SPINACH, RED ONION, CRUMBLLED BLEU CHEESE, AND HOT BACON VINAIGRETTE. 10.

CATCH OF THE DAY SALAD

CHEF'S FRESH FISH OF THE DAY ON A BED OF FIELD GREENS, TOMATOES, CUCUMBERS, ONIONS,
ROASTED PEPPERS, ARTICHOKE, AND CHOICE OF DRESSING. 16.

BEET SALAD

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

MEDITERRANEAN SALAD

PROSCIUTTO, PROVOLONE CHEESE, AND ITALIAN MEATS ON A BED OF ROMAINE LETTUCE. ROMA
TOMATOES, BLACK OLIVES, ONIONS, PEPPEROCINI PEPPERS, ARTICHOKE, AND HOUSE VINAIGRETTE. 15.

GRILLED CAESAR

ROMAINE HEARTS GRILLED WITH HOUSEMADE CAESAR, ANCHOVIES, AND CROUTONS. 8.

EGGPLANT CAPRESE

FRIED EGGPLANT, ROMA TOMATOES, FRESH MOZZARELLA CHEESE, PROSCIUTTO, AND BASIL LEAVES.
SERVED OVER FRESH FIELD GREENS WITH BALSAMIC REDUCTION AND EXTRA VIRGIN OLIVE OIL. 14.

ADD TO ANY SALAD

GRILLED CHICKEN 7. GRILLED SHRIMP 9. GRILLED SALMON 13. SCALLOPS 10.

ZUPPA

ITALIAN WEDDING CUP 3.5 BOWL 6.

ZUPPA DEL GIORNO CUP 5. BOWL 7.

ENTREES

BLACKENED CHICKEN ALFREDO

GRILLED CHICKEN BREAST BLACKENED, SERVED OVER A BED OF PASTA WITH HOUSEMADE ALFREDO. 13.

SEARED SCALLOPS

LIGHTLY SMOKED PAN SEARED SCALLOPS IN A POBLANO PEPPER CREAM SAUCE.
PAIRED WITH FRIED RISOTTO AND A TOMATO CAPER RELISH. 27.

SHRIMP CALABRESE

SAUTÉED SHRIMP WITH PEA SHOOTS, PEAS, PIQUILLO PEPPERS, AND SWEAT PEA GNOCCHI
IN A CALABRESE BUTTER SAUCE. 27.

CHEF'S DAILY FEATURE

A SELECTION OF CHEF'S FEATURED LUNCH ITEMS, PLEASE ASK YOUR SERVER. MKT.