

## VICTOR'S LIGHT FARE MENU

### GRINDERS, SANDWICHES, & WRAPS

#### PRIME BURGER

6OZ PRIME ANGUS BURGER COOKED TO YOUR LIKING WITH PROVOLONE, LETTUCE, AND TOMATO. 13

#### CHICKEN SALAD

HOUSEMADE CHICKEN SALAD WITH LETTUCE, TOMATO, AND PROVOLONE CHEESE  
ROLLED UP IN A CHEDDAR WRAP OR OVER A BED OF GREENS. 9

#### EGGPLANT SANDWICH

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

#### SHORT RIB GRILLED CHEESE

SLOW BRAISED PULLED SHORT RIB MEAT WITH MELTED GOUDA CHEESE ON ARTISANAL BREAD FINISHED  
WITH A TOUCH OF BARBECUE SAUCE. 14

#### THE MARIES

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

#### THE ZACH WRAP

GRILLED CHICKEN BREAST, PROSCIUTTO, PROVOLONE CHEESE, FIELD GREENS, 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. 12

#### ITALIAN HOAGIE

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

#### MEATBALLS AND GRAVY

3 HOUSEMADE MEATBALLS WITH MELTED PROVOLONE IN A POOL OF HOUSE MARINARA. 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 CAESAR WRAP

BLACKENED GRILLED CHICKEN, LETTUCE, TOMATO, AND CAESAR DRESSING 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

#### RAGÙ ALA BOLOGNESE

A RAGÙ OF BEEF, VEAL, AND PORK TOSSED WITH SPAGHETTI. 14

#### KALE SALAD

FRESH KALE TOSSED WITH ALMONDS AND PECORINO CHEESE.  
FINISHED WITH A LEMON HERB VINAIGRETTE. 7

#### FRIED BURATTA

FRESH MOZZARELLA STUFFED WITH RICOTTA CHEESE, LIGHTLY BREADED AND FRIED.  
SERVED IN A POOL OF HOUSE MARINARA. 8

#### CATCH OF THE DAY SALAD

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

#### BEET SALAD

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

#### SHRIMP CAPRESE SALAD

SAUTEED SHRIMP WITH FRESH BASIL TOMATOES AND MOZZARELLA OVER CHEF'S SEASONAL LETTUCE  
BLEND. FINISHED WITH A BALSAMIC REDUCTION. 14

#### GRILLED CAESAR

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

#### EGGPLANT CAPRESE

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

#### ADD TO ANY SALAD

8OZ GRILLED FLAT IRON 14 GRILLED CHICKEN 8 GRILLED SHRIMP 6 GRILLED SALMON 13 SCALLOPS 8

#### 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

#### SHORT RIB PAPPARDELLE

SLOW BRAISED PULLED BEEF SHORT RIB TOSSED WITH ROASTED RED PEPPERS AND HOUSE MADE  
RIBBON PASTA IN A CREAMY DEMI GLACE. 16

#### WINTER GNOCCHI

HOUSE MADE WINTER SQUASH AND RICOTTA GNOCCHI, PAN SEARED IN A  
BROWN BUTTER AND SAGE SAUCE. 13

#### CHEF'S DAILY FEATURE

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