

VICTOR'S LUNCH MENU

GRINDERS, SANDWICHES, & WRAPS

FORMAGGIO PANINI*

CAPICOLA HAM, GOUDA, AND PROVOLONE ON MULTIGRAIN BREAD. PAIRED WITH TOMATO MUSHROOM BISQUE. 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, MELTED PROVOLONE ON CIABATTA BREAD. 9.

BISON BURGER*

BISON BURGER GRILLED TO YOUR LIKING WITH MELTED GOUDA, LETTUCE, AND TOMATO. SERVED ON CIABATTA BREAD. 14.

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 PANINI*

GRILLED CHICKEN WITH PROSCIUTTO, PROVOLONE, AND PESTO MAYO ON MULTI GRAIN BREAD. 13.

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.

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

VICTOR'S LUNCH MENU

SMALL PLATES & SALADS

CALAMARI*

FLASH FRIED, FINISHED WITH A CHERRY PEPPER EMULSION OR VICTOR'S MARINARA. 9.

CHICKEN SCAMPI BITES*

DICED CHICKEN LIGHTLY BREADED AND FRIED. FINISHED WITH A SCAMPI SAUCE. 8.

SAUTÉED MUSHROOMS*

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

KALE SALAD*

KALE WITH QUINOA, PINE NUTS, CURRANTS, PANCETTA BREADCRUMBS, AND PARMESAN
WITH A CHAMPAGNE 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*

PROSCUITTO, 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, PROSCUITTO, 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.

CHICKEN AND TORTELLINI*

SAUTÉED CHICKEN WITH MUSHROOMS AND ROASTED TOMATOES IN A CREAMY ROASTED RED PEPPER
PESTO SAUCE. TOSSED WITH CHEESE FILLED TORTELLINI. 24.

SHORT RIB RAVIOLIS*

SAUTÉED MUSHROOMS, ROASTED RED PEPPERS, ARTICHOKE AND SLOW BRAISED PULLED SHORT RIB
SERVED OVER SHORT RIB FILLED RAVIOLIS. FINISHED WITH A CHIANTI DEMI GLACE. 25.

CHEF'S DAILY FEATURE*

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

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