# VICTORIA COUNTRY CLUB

# SALADS AND SHARING

#### **@0** Farmhouse Salad 15

chopped romaine and radicchio with fennel, oranges, golden raisins, walnuts, poached pears, roasted
squash, chevre mousse, and white balsamic vinaigrette

# Grilled Shrimp Caesar Salad 24

— romaine hearts, caesar dressing, parmesan, avocado, garlic croutons, and crispy rice crackers —

#### Mezze Platter 18

— hummus, tzatziki, falafel, crudites, grilled pita bread, pickled vegetables, and feta —

#### **1** Tuna Zuke 20

— soy marinated ahi tuna with sesame tomato and avocado salad —

# ENTRÉES

#### **O** Gnocchi Primavera 24

— house made potato dumplings with seasonal vegetables in a light herb sauce —

#### G Chef's Catch MKT

— cooked to your liking and served with steamed rice, seasonal vegetable, and beurre blanc —

## Crab and Lobster Bolognese 40

— homemade pasta with a rich sauce of crab, lobster, and tomato served with grilled baguette crostini —

## **©** Pan Roasted Boneless Half Chicken 26

— whipped sweet potatoes, roasted autumn vegetables, and white wine chicken jus —

### Beef Rib 38

— braised and glazed bone in short rib with cheddar grits, and pickled chimichurri —

#### 6 oz Akaushi Filet Mignon 40

- whipped potatoes, seasonal vegetable, and fried onion -

#### @ 12 oz Akaushi Ribeye 48

— grilled ribeye au jus with whipped potatoes, and seasonal vegetable —