

VICTOR'S LUNCH MENU

GRINDERS, SANDWICHES, & WRAPS

CHICKEN SALAD WRAP*

HOUSEMADE CHICKEN SALAD WITH LETTUCE, TOMATO, AND PROVOLONE CHEESE ROLLED UP IN A CHEDDAR WRAP. 8.

EGGPLANT SANDWICH*

LIGHTLY FRIED EGGPLANT, MARINARA, MELTED PROVOLONE ON CIABATTA BREAD. 8.

GRILLED VEGETABLE WRAP*

CHEF'S VEGETABLES GRILLED WITH OLIVE OIL, BALSAMIC VINEGAR, LETTUCE, TOMATO, AND ROLLED UP IN A CHEDDAR WRAP. 9.

THE MARIES*

GRILLED CHICKEN BREAST AND CHEF'S VEGETABLES WITH A SIDE OF PEPPERCORN PARMESAN DRESSING. 12.

THE ZACH WRAP*

GRILLED CHICKEN BREAST, PROSCIUTTO, PROVOLONE CHEESE, LETTUCE, TOMATO, AND BALSAMIC REDUCTION ROLLED UP IN A CHEDDAR WRAP. 9

HOT SAUSAGE D'ANGELO*

GRILLED SAUSAGE AND SAUTÉED ONIONS ON A FRESH BAKED ROLL WITH MELTED PROVOLONE CHEESE. 10.

ITALIAN HOAGIE*

PROVOLONE CHEESE, PROSCIUTTO, SALAMI, AND PEPPERONI TOPPED WITH BALSAMIC ONIONS AND TOMATOES ON A FRESH BAKED ROLL. 10.

MEATBALL SUB*

HOUSEMADE MEATBALLS WITH PROVOLONE ON A FRESH BAKED ROLL. 9.

CHEESE STEAK*

CHOICE OF BEEF OR CHICKEN WITH SAUTÉED ONIONS ON A FRESH BAKED ROLL WITH MELTED PROVOLONE AND A SIDE OF MARINARA. 9.

CRAB CAKE SANDWICH

BROILED CRAB CAKE, SERVED OPEN FACED ON CIABATTA BREAD WITH A SIDE OF MEDITERRANEAN REMOULADE. 15

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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APPETIZERS & SALADS

CALAMARI*

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

TUSCANY BRUSCHETTA*

BASIL TOMATOES AND PROVOLONE CHEESE BAKED ON FRESH BREAD. 8.

BOURSIN STUFFED SHRIMP*

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

BLT SALAD*

ARUGULA, FRIED GREEN TOMATOES, AND CANDIED BACON WITH HOUSEMADE RANCH. 10.

CATCH OF THE DAY SALAD*

CHEF'S FRESH FISH OF THE DAY ON A BED OF FIELD GREENS, TOMATOES, CUCUMBERS, ONIONS, ROASTED PEPPERS, ORANGES, AND CHOICE OF DRESSING. 15.

BEET SALAD*

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

MEDITERRANEAN SALAD*

PROSCUITTO, PROVOLONE CHEESE, AND GENOA SALAMI ON A BED OF ROMAINE LETTUCE. ROMA TOMATOES, BLACK OLIVES, ONIONS, PEPPEROCINI PEPPERS, ARTICHOKEs, AND HOUSE VINAIGRETTE. 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

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

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.

SEAFOOD PESTO*

SAUTEED SHRIMP, SCALLOPS, ARTICHOKEs, AND ROASTED TOMATOES IN A CREAMY PESTO SAUCE TOSSED WITH PASTA. 13.

ROASTED LAMB LOIN*

PAN ROASTED LAMB LOIN, SERVED WITH BEETS, ORANGES, FETA CHEESE, AND A MINT SALAD. FINISHED WITH A BALSAMIC REDUCTION 24.

BISTRO STEAK*

BLACKENED BISTRO STEAK, PAIRED WITH BLUE CHEESE RISOTTO AND CHEF'S VEGETABLES. 19.

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