to the

Victor

belong the spoils
Victor represents the ultimate in a classic North American steak & seafood experience.
EVENTS

From small birthdays to large corporate events, The Victor is the perfect location for your next event. Whether you are looking for a reception in our lounge, surrounded by floor-to-ceiling windows overlooking False Creek, a board meeting in our fully private room with full audio capabilities, or a longtable celebratory event on our year-round patio tucked beneath the eves of BC Place, our team will guide you through to ensure you have a memorable experience.
IN THE LOUNGE

Surrounded by floor-to-ceiling windows overlooking False Creek, our comfortable lounge offers the perfect space for your reception style event.
Whilst paying homage to the idiom “To The Victor Belongs the Spoils”, the design concept is inspired by Queen Victoria’s powerful reign. The venue provides premium libations including creative cocktail aficionados; an extensive wine selection housed in one of Canada’s largest wine Enomatic, and a selection of local beers. With spectacular skyline views, The Victor also offers the perfect place for pre-and-post dinner drinks.
IN & OUT

The restaurant offers an elevated dining experience on the sixth floor of Parq Vancouver, accessible through the lush outdoor park and showcasing stunning views of BC Place Stadium and Vancouver’s skyline.
DINING WITH US

The Victor features a contemporary and seasonally inspired menu, highlighting an array of Pacific Northwest seafood, a tiered selection of specialty steaks, and an elegant sushi and raw bar. The restaurant offers an elevated dining experience on the sixth floor of Parq Vancouver, accessible through the lush outdoor park and showcasing stunning views of BC Place Stadium and Vancouver’s skyline.
PRIVATE DINING

The private room adjoining the wine cellar is the perfect spot for special events and features marbled floors, gold sliding doors, high-level audio-visual capabilities and covetable views of False-Creek.
SET MENU $79

FOR THE WHOLE TABLE

WAFFLE-CUT HOUSE CHIPS
blue cheese fondue, thick-cut bacon

SHRIMP TEMPURA
spicy creamy ponzu sauce

STARTERS
(Choice of one)

LOBSTER & CRAB BISQUE
crab salad, gorgonzola toast
- $2 -

STEAK TARTARE
grainy mustard, capers, horseradish,
quick-cured egg yolk, house chips
- $2 -

CAESAR SALAD
romaine & shaved brussels sprouts,
pecorino cheese, crispy sumac-spiced chickpeas

MAIN
(Choice of one)

SALMON STEAK
dungeness crab stuffing, du puy lentils,
roast tomatoes, arugula, vadouvan curry brown butter
- $2 -

FREE RANGE HALF CHICKEN
boneless, crispy skin, charred broccolini &
chimichurri sauce
- $2 -

CENTER CUT
“DELMONICO” RIBEYE
crispy potatoes, roasted vegetables, peppercorn sauce

DESSERT
(Choice of one)

CRÈME BRÛLÉE DONUTS
maple cotton candy, vanilla custard
- $2 -

VICTOR BLACK FOREST GATEAU
chocolate giordano sponge cake, kirsch
soaked cherries, chantilly cream, dark chocolate flakes

SET MENU $89

FOR THE WHOLE TABLE

CHEF’S SELECTION OF
ABURI SUSHI

MAKI ROLLS

STARTERS
(for the whole table)

STEAK TARTARE
grainy mustard, capers, horseradish,
quick-cured egg yolk, house chips
- $2 -

ROASTED BEET & GRAPEFRUIT
candy cane & red beets, watercress, avocado,
goat cheese crema, grainy mustard vinaigrette

MAINS
(for the whole table)

SALMON STEAK
dungeness crab stuffing, du puy lentils,
roast tomatoes, arugula, vadouvan curry brown butter
- $2 -

STRIPLOIN
angus reserve, roasted heirloom carrots,
peppercorn sauce
- $2 -

FREE RANGE HALF CHICKEN
boneless, crispy skin, charred broccolini &
chimichurri sauce

SIDES
mashed potatoes, onion ring stack, charred broccolini

DESSERTS
(for the whole table)

MENKE’S CAKE
vanilla sponge, toasted coconut custard,
coconut mousse
- $2 -

CRÈME BRÛLÉE DONUTS
maple cotton candy, vanilla custard

- $2 -

VICTOR BLACK FOREST GATEAU
chocolate giordano sponge cake, kirsch
soaked cherries, chantilly cream, dark chocolate flakes

SET MENU $99

FOR THE WHOLE TABLE

CHEF’S SELECTION OF
NIGIRI SUSHI

MAKI ROLLS

STARTERS
(for the whole table)

SHRIMP TEMPURA
spicy creamy ponzu sauce
- $2 -

BELGIAN ENDIVE
arugula, grapes, medjool dates,
candied pecans, sherry tarragon dressing
- $2 -

DUNGENESS CRAB CAKE
sea bean & fennel salad, vadouvan-spiced curry aioli

MAINS
(for the whole table)

WHOLE BRANZINO
caponata, shaved fennel, pine nut salad

COWBOY RIBEYE
canadian prime, roasted heirloom carrots

AUTUMN TRUFFLE RISOTTO
parmesan reggiano, shaved black truffle,
grilled king oyster mushroom, asparagus

SIDES
broccolini, mushrooms, mashed potatoes

DESSERTS
(for the whole table)

MENKE’S CAKE
vanilla sponge, toasted coconut custard,
coconut mousse
- $2 -

CRÈME BRÛLÉE DONUTS
maple cotton candy, vanilla custard
- $2 -

VICTOR BLACK FOREST GATEAU
chocolate giordano sponge cake, kirsch
soaked cherries, chantilly cream, dark chocolate flakes
SET MENU $109

FOR THE WHOLE TABLE

CHEF’S SELECTION OF NIGIRI SUSHI

MAKI ROLLS

SASHIMI

STARTERS
(for the whole table)

SHRIMP TEMPURA
spicy creamy ponzu sauce

- or -

WHIPPED BURRATA CHEESE
symphony tomatoes, aged balsamic, micro basil, dukkah

- or -

STEAK TARTARE
grainy mustard, capers, horseradish, quick-cured egg yolk, house chips

MAIN
(choice of one)

DIVER SCALLOPS & CRISPY PORK BELLY
baby turnips, apple & sherry puree, cabadiss jus

- or -

FREE RANGE HALF CHICKEN
boneless, crispy skin, charred broccolini & chimichurri sauce

PETITE FILET CANADIAN PRIME
roasted heirloom carrots, mashed potatoes, peppercorn sauce

DESSERT
(choice of one)

CRÈME BRÛLÉE DONUTS
maple cotton candy, vanilla custard

“STICKY FINGERS” HOT WHISKEY CAKE
whiskey caramel sauce, whipped cream

- or -

VICTOR BLACK FOREST GATEAU
chocolate gardener sponge cake, kirsch soaked cherries, chantilly cream, dark chocolate flakes

VEGAN SET MENU $79

AMUSE BOUCHE

BEETROOT TARTARE
harissa, pinenuts, basil

STARTER
(choice of one)

AVOCADO ABURI
vegan horseradish aioli, wasabi pickle

- or -

ROASTED BEET & GRAPEFRUIT SALAD
candy cane and red beets, watercress, avocado, grainy mustard vinaigrette

MAIN
(choice of one)

CAULIFLOWER STEAK
salsa verde, oven roasted tomatoes, charred broccoli

- or -

BURGUNDY TRUFFLE RISOTTO
garlic king oyster mushroom, nutritional yeast, asparagus tips

DESSERT
(choice of one)

GREEN APPLE SORBET
candied ginger, toasted coconut flakes, kaffir lime

FESTIVE SET MENU $109

AMUSE BOUCHE

LOBSTER & CRAB BISQUE
crab salad, gruyere toast

FOR THE TABLE

CHEF’S SELECTION OF NIGIRI SUSHI

MAKI ROLLS

SASHIMI

STARTER

WHIPPED BURRATA CHEESE
symphony tomatoes, aged balsamic, micro basil, dukkah

- or -

ROASTED BEET & GRAPEFRUIT SALAD
candy cane and red beets, watercress, avocado, grainy mustard vinaigrette

- or -

QUEBEC FOIE GRAS
seared foie gras & mousse, fig jam, minus 8 reduction, candied walnuts, toasted brioche

MAIN
(choice of one)

SALMON STEAK
dungeness crab stuffing, du puy lentils, roast tomatoes, scugola, vadouvan curry brown butter

- or -

ROASTED JD FARMS FREE RANGE TURKEY
white and dark meat, mashed potatoes, heirloom carrots, cranberry sauce, stuffing, gravy

- or -

PRIME RIB OF BEEF
12 oz canadian prime ribeye, forshorn carrots, yorkshire pudding, horseradish cream, au jus

DESSERT
(choice of one)

“STICKY FINGERS” HOT WHISKEY CAKE
whiskey caramel sauce, whipped cream

- or -

BREAD PUDDING
mulled wine poached pear, vanilla anglaise
NEW YEARS EVE 2020 $125
   - VEGAN MENU -
   Wine Pairings - $80

amuse bouche
   FRESH BAKED GOUGERES
   goat cheese and chive mousse
   Roederer Estate, Brut Rosé - $4.5

appetizer
   LOBSTER BISQUE
   crab salad, gruyère toast

WEDGE SALAD
   little gem lettuce, thick cut bacon,
   house tomatoes, roquefort dressing, shaved red onion
   - or -
   CHIRASHI SUSHI TARTARE
   salmon, bluefin tuna, sushi rice, yuzu caviar, crispy nori

NEW YEARS EVE 2020 $160
   - FRESH BAKED GOUGERES - goat cheese and chive mousse
   Veuve Clicquot Champagne - $50

first (for the table)
   SUSHI AND SASHIMI
   ahi tuna sashimi, salmon sashimi
   shrimp nigiri
   Naminooto Junmai Ginjo Sake - 2 oz

second (choice of one)
   NORTHERN DIVINE CAVIAR
   classic accompaniments: buckwheat blini,
   crème fraiche, chives, quail's egg
   - or -
   BROILED ALASKAN KING CRAB
   drawn butter, grilled lemon

main (choice of one)
   FOIE GRAS & BLACK TRUFFLE TERRINE
   apple sauce, artichoke, brioche
   Simmonet Fevre Chablis - 5 oz
   Joseph Drouhin Gamay Noir - 5 oz
   - or -
   WHITE ALBA TRUFFLE RISOTTO
   grilled porcini mushroom, 36-month parmesan regianno, asparagus tips
   - or -
   CHILEAN SEA BASS
   caviar beurre blanc, asparagus tips, sea beans
   - or -
   SNAKE RIVER WAGYU TENDERLOIN
   potato fondant, bordelaise sauce, tomato gratin
   Rodney Strong 'Sonoma County' Chardonnay - 5 oz
   Le Vieux Pin, 'Cuvee Classique' Syrah - 5 oz
   - or -
   PRIME RIB OF BEEF
   (a la carte - $36)
   12oz canadian prime ribeye, heirloom carrots, yorkshire pudding, horseradish cream, au jus
   - or -
   SANDHILL CABERNET FRANC
   - or -
   Roddy Strong 'Sonoma County' Chardonnay - 5 oz
   - or -
   Le Vieux Pin, 'Cuvee Classique' Syrah - 5 oz
   - or -
   Sandhill Cabernet Franc - 5 oz

dessert (for the table)
   WARM VALRHONA CHOCOLATE CAKE
   coconut cream, cocoa nibs, gold flakes
   Taylor Fladgate Tawny 10yr - 2 oz
   - or -
   BREAD PUDDING
   mulled wine poached pear, vanilla anglaise
   Prospect Winery 'The Lost Bars' Vidal Icewine - 2 oz
   - or -
   WARM VALRHONA CHOCOLATE CAKE
   tahitian vanilla ice cream, gold flakes, cocoa nibs
   Taylor Fladgate Tawny 10yr - 2 oz