

to the  
**Victor**  
belong the spoils

**SUPPER CLUB** | \$63

Wine Pairing - \$44 | 6oz pours

5 - 6:30PM MONDAY TO THURSDAY

- DINE-IN ONLY -

— *for the table* —

**VICTOR'S CHEESE & ONION BREAD**  
whipped butter

— *appetizer* —

**THE GREEK BEET** (v)(n)

red & golden beets, feta yogurt, pickled red onion, olives, radish,  
cucumber, pistachios, lemon-cumin dressing

- or -

**SALMON GRINGO ABURI** (gf)

togarashi aioli, serrano pepper

**UPGRADE YOUR APPETIZER + \$18**

**NOVA SCOTIA LOBSTER MAKI** (gf)

northern divine caviar, avocado, cucumber, mango sauce  
yuzu mayonnaise

- or -

**DUO OF QUEBEC FOIE GRAS**

seared foie gras & mousse, raspberry gastrique, bartlett pear,  
toasted brioche

*Gray Monk Gewurtztraminer*

- or -

*Mionetto 'Orange Label' Prosecco*

— *main* —

**BURGUNDY TRUFFLE CANNELLONI** (v)

spinach & mushroom duxelle, black garlic gremolata, arrabiata sauce,  
taleggio cheese gratin

- or -

**SALMON STEAK**

dungeness crab stuffing, duck fat potatoes, red beets, tzatziki

- or -

**STEAK DIANE**

8oz eye of ribeye "delmonico"  
dijon peppercorn sauce, crispy potatoes, roasted vegetables

— **UPGRADE YOUR STEAK** —

**9OZ FILET MIGNON PEI BLUE DOT + \$19**

- or -

**20OZ COWBOY RIBEYE USDA PRIME + \$52**

— **ADD ONS** —

**TEMPURA PRAWNS + \$17**

- or -

**MAKE IT AN 'OSCAR' + \$19**

*Petales D' Osoyoos*

*merlot/cabernet/cabernet franc*

- or -

*Santa Cristina 'Superiore' Chianti Classico*

— *dessert* —

(for two)

**CRÈME BRÛLÉE DONUTS**

maple cotton candy, vanilla custard

*Taylor Fladgate Tawny 'Fine White' Port (2oz pour)*

(gf) gluten free (v) vegetarian (n) contains nuts