

to The

Victor

belong the spoils

SUPPER CLUB | \$65

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* —

PERIGORD TRUFFLE CANNELLONI (v)

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

- or -

ATLANTIC 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

Cedar Creek

pinot noir

- 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