



Victorias Bistro

Starters

BASIL BALSAMIC CALAMARI

Cherry Tomatoes, Artichokes, Capers, Roasted Peppers 14

PEI MUSSELS

Smoked Bacon, Blistered Tomatoes, Jalapeño, Cajun Cream 12

CRISPY PORK PELLY

Udon Noodle Salad, Grilled Bok Choy, Sriracha Oil, Black Cherry Glaze 14

SALMON & SWEET PEA CROQUETTES

Whole Grain Mustard, Pea Tendrils, Lemon Caper Aioli 9

BRAISED LITTLENECKS

Spanish Chorizo, New Potatoes, Tuscan Kale, Roasted Tomatoes,
White Wine Herb Broth 14

DUCK ROLLS

Scallion Pancake, Duck Confit, Napa Cabbage Slaw,
Cucumber, Scallions, Hoisin Sauce 15

SALUMI BOARD

Saucisson Sec, Prosciutto, Truffle Camembert, Manchego, Mixed Olives,
Pepper Relish, Crustini 16

GRILLED CHICKEN WINGS

Watercress, Grilled Onions, Rosemary Garlic Sauce 11

Soup

RI CLAM CHOWDER

Clear Broth, Baby Clams, Potatoes, Fresh Herbs 8

RIBOLLITA

Garden Vegetables, White Beans, Tomato Broth 7

Salad

BISTRO

Mixed Garden Greens, Roma Tomatoes, Cucumber, Radish,
Onion, Carrot, Red Wine Vinaigrette 7

BEET

Roasted Beets, Orange Segments, Mixed Garden Greens,
Black Pepper Chevre, Toasted Pine Nuts 9

QUINOA

Baby Kale, Avocado, Grapefruit, Honey Walnuts,
Dried Cherries, Meyer's Lemon Vinaigrette 9

KALE CAESAR

Crisp Romaine, Tuscan Kale, Garlic Croutons,
Shaved Parmesan, White Anchovies 8

*"You don't have to cook fancy or complicated masterpieces
— just good food from fresh ingredients."*

Julia Child

Flatbreads

FIG & ARUGULA

Black Mission Figs, Balsamic Onion Jam, Cherry Tomatoes, Mozzarella, Baby Arugula,
Prosciutto 12

PESTO CHICKEN

Grilled Chicken, Artichokes, Roma Tomatoes, Mozzarella, Parmesan, Basil Pesto 14

BLACK & BLUE

Blackened Hanger Steak, Cremini Mushrooms, Tuscan Kale,
Gorgonzola, Roasted Garlic Aioli 14

BALSAMIC BEET

Marinated Beets, Goat Cheese, Watercress, Aged Balsamic Reduction 12

Pizza

Quattro Formagio

Mozzarella, Herb Ricotta, Fontina, Parmesan, Basil 16

BACON & BRUSSELS

Brussel Sprouts, Crispy Bacon, Pancetta, Mozzarella 17

SICILIAN

Italian Sausage, Caramelized Onion, Herb Ricotta, Mozzarella, House Sauce 17

FEDERAL

Pepperoni, Mozzarella, House Sauce 17

FORRAGER

Mushrooms, Roasted Peppers, Caramelized Onion, Baby Spinach, Mozzarella, House Sauce 17

MARGHERITA

Marinated Roma Tomatoes, Fresh Mozzarella, Basil 17

Main

PESTO GRILLED FAROE ISLAND SALMON

Wilted Dandelion Greens, Lemon Quinoa, Marinated Artichokes, Basil Pesto 28

MARINATED HANGER STEAK

Brussel Sprouts, Bacon Lardons, Herb Roasted New Potatoes, Roasted Garlic Demi-Glace 32

SEARED STATLER CHICKEN

Handcrafted Gnocchi, Turnip Greens, Grilled Portabella, Marsala Glaze 24

AMERICAN WAGYU BEEF BURGER

Brioche Bun, Balsamic Onion Jam, Brie Cheese, Watercress, Tomato, Hand-Cut French Fries 18

PAN SEARED SCALLOPS

Truffle Risotto, Pea Tendrils, Chanterelles, Beurre Blanc 35

GRILLED PORK CHOP

Apple Brined White Marble Pork, Blue Cheese Whipped Potatoes, Napolitano Peppers, Pork Gravy 25

ROASTED COD LOIN

Grilled Bok Choy, Herb Roasted Turnips, Orange Fennel Salad 26

SAUSAGE & RABE ORECCHIETTE

Spicy Italian Sausage, Broccoli Rabe, Blistered Cherry Tomatoes, Toasted Garlic, Shaved Parmesan 19

LINGUINI & CLAMS

Littleneck Clams, Baby Clams, Toasted Garlic, Red Pepper Flakes, White Wine Herb Broth 22

Sides

Brussels & Bacon 8

Herb Roasted Turnips 7

Mushroom Risotto 9

Bok Choy 7

Whipped Potatoes 7

Braised Kale 7