

# VICTORS

STEAKS WINE SEAFOOD

## starters

**FRIED LOBSTER TAIL 19**  
CAROLINA PLANTATION RICE GRITS. TOMATO JAM. CAJUN HOLLANDAISE

**CRISPY PORK BELLY 15**  
HOUSE MADE SWEET N SOUR SAUCE. COLLARD GREENS & FRIED CHICHARRONES

**SESAME SEARED TUNA\* 16**  
WASABI VINAIGRETTE & SRIRACHA

**CHAR & CHEESE 16**  
ARTISANAL MEATS & CHEESES. CROSTINI. FRUIT PRESERVES. GRAIN MUSTARD. HONEYCOMB

**FRIED OYSTERS "CAESAR" 16**  
BIBB LETTUCE. LEMON HORSERADISH VINAIGRETTE. PARMESAN. ROASTED RED PEPPERS

**SHE CRAB & SHRIMP SOUP 8**  
COASTAL BLUE CRAB. FRESH SHRIMP. CREAM SHERRY

**CRISPY BRUSSELS SPROUTS 12**  
BALSAMIC REDUCTION. BLUE CHEESE. GOLDEN RAISINS

**TOMATO & PROSCIUTTO SALAD 14**  
PETITE ARCADIAN LETTUCE. GOAT CHEESE. CRISPY PROSCIUTTO. HEIRLOOM TOMATOES  
BASIL PEACH VINAIGRETTE

## a la carte hand cut Steaks & chops

Our hand cut aged steaks come from only the best Black Angus Beef

**12oz USDA CERTIFIED PRIME RIBEYE\* 36**  
FINISHED WITH ROASTED GARLIC HERB BUTTER

**22oz C.A.B PORTERHOUSE\* 39**  
FINISHED WITH ROASTED GARLIC HERB BUTTER

**16oz HAND CUT RACK OF LAMB\* 34**  
CABERNET LAMB REDUCTION

**16oz PREMIUM DUROC PORK LOIN CHOP\* 26**  
APPLE CIDER GASTRIQUE

## shareable a la carte sides

ROASTED CORN WITH SMOKED SAUSAGE & CARAMELIZED SHALLOTS 8

CREAMY BAKED LOBSTER MAC N CHEESE 11

BROWN BUTTER FINGERLING POTATOES WITH BACON & CHIVES 8

PIMENTO CHEESE & CHIVE WHIPPED POTATOES 8

TRUFFLE MUSHROOM RISOTTO 8

SWEET TEA BRAISED COLLARDS & CHICHARRONES 8

## steak toppers

MARSALA MUSHROOMS & ROASTED SHALLOTS 7

GRILLED SHRIMP WITH CAJUN BUTTER 9

BUTTER POACHED LOBSTER TAIL WITH BÉARNAISE 16

## entrees

**CRESCENT CITY COMBO**  
1 MEDALLION 29 2 MEDALLIONS 34  
BEEF TENDERLOIN MEDALLIONS\* FRESH SHRIMP.  
MASHED POTATOES. ASPARAGUS. CAJUN CREAM

**PURE ANGUS BEEF TENDERLOIN\***  
1 MEDALLION 26 2 MEDALLIONS 34  
WHIPPED POTATOES. ROASTED ASPARAGUS

**PAN ROASTED BLACK BASS 29**  
FINGERLING POTATOES. WILTED SPINACH.  
WILD MUSHROOM BUTTER & TOMATO COULIS

**GUMBO PAELLA 32**  
SAUTEED MUSSELS. SHRIMP & SCALLOPS  
WITH SAFFRON TOMATO BROTH. SMOKED SAUSAGE.  
SC GOLD RICE & SEA ISLAND PEAS

**SLOW BRAISED BONELESS DUCK LEGS 28**  
HOUSE MADE DUMPLINGS. PEAS & CARROTS  
RICH DUCK JUS

\*20% Gratuity added to all parties of 8 or more guests.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.