

VICTORS

STEAKS WINE SEAFOOD

starters

STEAMED MUSSELS 13
ATLANTIC BLUE MUSSELS WITH WHITE WINE CREAM. SMOKED TOMATOES & TOASTED FOCACCIA

CRISPY PORK BELLY 14
HOUSE MADE SWEET N SOUR SAUCE. COLLARD GREENS & FRIED CHICHARRONES

PRESERVED LEMON MARINATED TUNA* 14
PETITE FIELD GREENS. ANCIENT GRAINS & PICKLED SHALLOT IN CRISP EDIBLE SHELL

CRISPY FRIED OYSTERS 16
BLOODY MARY AIOLI

CHAR & CHEESE 18
ARTISANAL MEATS & CHEESES. CROSTINI. FRUIT PRESERVES. GRAIN MUSTARD. HONEYCOMB

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

CRISPY MOZZARELLA CAPRESE 14
FRIED FRESH MOZZARELLA. HEIRLOOM TOMATOES. PETITE FIELD GREENS. BALSAMIC REDUCTION

STRAWBERRY GOAT CHEESE SALAD 13
PETITE ARCADIAN LETTUCE. GOLDEN RAISINS. TOASTED HAZELNUTS & PORT DRESSING

a la carte hand cut prime steaks & chops

Our hand cut aged steaks come from only the best Black Angus USDA Prime Beef
The Prime Grade represents less than 2% of all beef produced in the United States
The best breed plus the highest possible grade equals unparalleled quality.

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

12oz USDA CERTIFIED PRIME NY STRIP* 29
FINISHED WITH ROASTED GARLIC HERB BUTTER

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

16oz PREMIUM DUROC PORK LOIN CHOP* 24
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
CAROLINA RICE GRITS. ROASTED TOMATOES. GOAT CHEESE & FRESH BASIL 8
PIMENTO CHEESE & CHIVE WHIPPED POTATOES 8
TRUFFLE MUSHROOM RISOTTO 8
CREAMED COLLARDS WITH SMOKED GOUDA 8

steak toppers

PORCINI PEPPERCORN BUTTER 6
MARSALA MUSHROOMS & ROASTED SHALLOTS 7
GRILLED SHRIMP WITH CAJUN BUTTER 9
PANCETTA BLUE CHEESE BUTTER 8
BUTTER POACHED LOBSTER TAIL WITH BEARNAISE 16

entrees

CRESCENT CITY COMBO
1 MEDALLION 29 2 MEDALLIONS 32
BEEF TENDERLOIN MEDALLIONS* FRESH SHRIMP.
MASHED POTATOES. ASPARAGUS. CAJUN CREAM

PURE ANGUS BEEF TENDERLOIN*
1 MEDALLION 26 2 MEDALLIONS 29
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 RED PEAS

SLOW BRAISED BONELESS DUCK LEGS 27
HOUSEMADE 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.