

VICTORS

STEAKS WINE SEAFOOD

starters

STEAMED MUSSELS 14
ATLANTIC BLUE MUSSELS WITH WHITE WINE CREAM. SMOKED TOMATOES & TOASTED FOCACCIA

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

SESAME SEARED TUNA* 16
WASABI VINAIGRETTE & SRIRACHA

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

FRIED OYSTERS 16
BLOODY MARY AIOLI

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 & CHAMPAGNE WALNUT VINAIGRETTE

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

20oz USDA CERTIFIED PRIME PORTERHOUSE* 49
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

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

MARSALA MUSHROOMS & ROASTED SHALLOTS 7

GRILLED SHRIMP WITH CAJUN BUTTER 9

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 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.