

VICTORS

STEAKS WINE SEAFOOD

starters

FRIED LOBSTER TAIL 22
CAROLINA PLANTATION RICE GRITS. TOMATO JAM. CAJUN HOLLANDAISE

CRISPY PORK BELLY 16
HOUSE MADE SWEET N SOUR SAUCE. BRAISED MUSTARD GREENS & FRIED CHICHARRONES

SESAME SEARED TUNA* 17
WASABI VINAIGRETTE & SRIRACHA

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

FRIED OYSTERS 16
JERK AIOLI. PICKLED CABBAGE

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

CRISPY BRUSSELS SPROUTS 13
BALSAMIC REDUCTION. BLUE CHEESE. GOLDEN RAISINS

ROASTED BEET SALAD 14
SAFFRON INFUSED GOAT CHEESE. FLAME TOASTED HAZELNUTS. FRISEE. HONEY CITRUS VINAIGRETTE

a la carte hand cut Steaks & chops

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

12oz C.A.B RIBEYE* 39
FINISHED WITH ROASTED GARLIC HERB BUTTER

22oz C.A.B PORTERHOUSE* 42
FINISHED WITH ROASTED GARLIC HERB BUTTER

14oz HAND CUT RACK OF LAMB* 42
CABERNET LAMB REDUCTION

16oz PREMIUM DUROC PORK LOIN CHOP* 26
SPICED PEACH GASTRIQUE

shareable a la carte sides

CORN & SWEET POTATO HASH WITH SMOKED BRISKET 9
CREAMY BAKED LOBSTER MAC N CHEESE 14
BROWN BUTTER FINGERLING POTATOES WITH BACON & CHIVES 9
HEIRLOOM CAROLINA GOLD DIRTY RICE 8
TRUFFLE MUSHROOM RISOTTO 9
ROASTED PARMESAN GARLIC BROCCOLI 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 35
BEEF TENDERLOIN MEDALLIONS* FRESH SHRIMP.
WHIPPED POTATOES. ASPARAGUS. CAJUN CREAM

PURE ANGUS BEEF TENDERLOIN*
1 MEDALLION 28 2 MEDALLIONS 34
WHIPPED POTATOES. ASPARAGUS

PAN ROASTED BLACK BASS 32
FINGERLING POTATOES. WILTED SPINACH.
WILD MUSHROOM BUTTER & TOMATO COULIS

SEARED DIVER SCALLOPS 34
BRAISED LOCAL MUSTARD GREENS. JIMMY RED GRITS.
BLUEBERRY BBQ SAUCE

DUCK TWO WAYS 30
CONFIT LEG & SEARED BREAST
HOUSE RAMEN NOODLES. PORT CHERRY REDUCTION.
SNAP PEAS. CASHEWS

FRESH CATCH MARKET PRICE
LOCALLY SOURCED & PAN SEARED
CAROLINA GOLD RICE. ROASTED BROCCOLI
CAJUN BUTTER. BEURRE BLANC. OR PEACH GASTRIQUE

*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.