

The Victor Café

New Year's Eve 2018

The price of the entrée includes all four courses.
(Liquor, tax and gratuity not included)

FIRST COURSE CHOICES

Vegetable Minestrone*

or

Lobster Bisque*



SECOND COURSE CHOICES

Fried Calamari *with spicy marinara*

Fried Smelts *with spicy marinara*

Roasted Portobello* *Mushroom panino of fresh mozzarella, tomato, eggplant and basil with balsamic glaze*

Baked Clams Casino *minced bacon, bell peppers, onions, and herbed bread crumbs*

Oysters Rockefeller *baked with creamed spinach and seasoned bread crumbs with a mist of Sambuca*

Classic Caesar Salad† *Romaine lettuce, herbed croutons and shaved Parmigiano Reggiano with anchovies*

Baby Spinach Salad* *with bleu cheese, Asian pears and walnuts with Dijon vinaigrette*

Baby Arugula Salad* *with cherry tomatoes and walnuts in white balsamic dressing*



THIRD COURSE CHOICES

Shrimp Fra Diavolo *Linguine with shrimp in a spicy marinara* \$55

Pan Seared Salmon* *with lump crabmeat relish, balsamic reduction and sautéed vegetables* \$55

Whole Branzino* *With a tomato olive medley and roast fingerling potatoes in lemon oregano vinaigrette* \$60

Dido & Aeneas *Jumbo shrimp and dry scallops in a garlic, butter, lemon white wine broth over linguine* \$58

Whole Branzino* *With a tomato olive medley and roast fingerling potatoes in lemon oregano vinaigrette* \$60

Tosca *Pan seared chicken breast au jus stuffed with Fontina cheese and prosciutto over creamy polenta* \$50

Veal Saltimbocca† *with Marsala, prosciutto, mushrooms, and sage over risotto* \$55

New York Strip Steak † *with Diane sauce, a side of garlic mashed potatoes, and asparagus* \$70

New Zealand Lamb† *Full rack of lamb in port wine demi-glace with mushroom risotto* \$80

Surf & Turf* *8 oz Filet Mignon with Gorgonzola butter, 12 oz Maine Lobster tail, cauliflower & haricots verts* \$85

Or a choice of

Spaghetti & Meatballs *Our personal touch on this classic favorite*

Pasta Caruso *Chicken livers sautéed in Marsala with onions, mushrooms, and fresh tomatoes over linguine*

Cannelloni Don Carlo *Fresh pasta stuffed with ricotta, spinach, veal with marinara and béchamel*

Ravioli Titta Ruffo *Stuffed with mushrooms in Gorgonzola cream with tomatoes and toasted walnuts*

Tortellini *Filled with Asiago and Ricotta cheese in pesto sauce with tomatoes, pine nuts and Parmigiano Reggiano*

Sweet Potato Tortelloni *With sage-brown butter & shaved Parmigiano Reggiano*

Risotto sotto Funghi* *With mushrooms and pancetta*

\$47



FOURTH COURSE CHOICES

Warm Chocolate Cake

Cannoli

Tiramisu

Panna Cotta*

Spumoni†

Crème Brûlée*

Coffee or Hot Tea served upon request

We respectfully request silence during arias and that no videos are taken during performances.