



*dinner menu*

*1/13/12*

*featured drink:*

*blood orange martini - absolut vodka, cointreau, blood orange juice 8*

*appetizers:*

*butternut squash soup, crème fraîche, pesto 8*

*baked oysters "Victoria", spinach, buttery herb breadcrumbs 12*

*sarah's baked spoonbread, braised greens, hwy. 9 cayenne pepper sauce 8*

*cornmeal fried gulf grouper, new potato salad, homemade tartar sauce 12*

*smoked trout, green apples, spiced pecans, horseradish 11*

*romaine salad, avocado, blood orange supremes, cilantro, aioli 8*

*mixed lettuce salad, toasted walnuts, pears, bleu cheese, balsamic 8*

*entrées:*

*greg abram's gulf red snapper*

*basmati rice, baby asparagus, roast pepper vinaigrette 28*

*grilled pork tenderloin*

*sweet potato hash, collard greens, bourbon-molasses sauce 24*

*low country shrimp & grits*

*little green beans, capers, tomatoes, scallions, chardonnay sauce 25*

*grilled angus beef filet*

*braised mushrooms, leeks, mashed potatoes, peppercorn sauce 30*

*ashley farm's all natural chicken*

*roast red skin new potatoes, wilted spinach, lemon-herb butter 18*

*cassoulet: roast duck, sausage & ham hocks*

*white beans, winter root vegetables, pesto, breadcrumbs 26*

*chef alan martin*

*sous chef sarah burrage*

*consuming raw or uncooked meats, seafood or poultry may increase the risk of foodborne illness*

*18% gratuity included for parties of six or more/no separate checks/\$4 split plate charge*

**The Victoria Restaurant & Catering**

**[www.thevictoriarestaurant.com](http://www.thevictoriarestaurant.com) (256) 236-0503**