

VICTORIA COUNTRY CLUB

SHAREABLES

NEW EL RANCHO QUESO	\$10
seasoned ground beef, guacamole, and sour cream mixed with queso blanco, served with warm tortilla chips and salsa roja	
FRIED PICKLES	\$9
homemade ranch dip	
NEW BIRRIA QUESADILLA	\$10
tender beef cooked in salsa roja with mexican cheese in a flour tortilla served with dipping sauce, cilantro and onions	
MEXICAN SHRIMP COCKTAIL	\$18
poached and chilled shrimp served with a michelada style dipping sauce and warm tortilla chips	
TUNA ZUKE	\$20
soy marinated ahi tuna with sesame tomato and avocado salad	
NEW CAJUN CRAB CAKE	\$22
two lump crab cakes with grilled jalapeno tartar sauce	
HOT HONEY FRIED QUAIL	\$22
crispy fried quail drizzled with spicy honey, served with cajun aioli	

SALADS

CAESAR	8/12
romaine lettuce, fresh grated parmesan, garlic croutons, caesar dressing — Add Chicken +\$6, Grilled Vegetables +6, Salmon +12, Shrimp +12, Steak +17	
COBB	13/18
romaine lettuce, grilled chicken, bacon, cherry tomatoes, avocado, bleu cheese, hard-boiled egg — Substitute Grilled Vegetables, Salmon +6, Shrimp +6, Steak +11	
NEW HEIRLOOM TOMATO AND WATERMELON	\$15
fresh heirloom tomatoes marinated in a balsamic vinaigrette with watermelon, romaine, feta cheese, sunflower seeds, and thai basil	
GRILLED STEAK AND TEXAS PEACH	\$20
grilled teres steak over mixed greens with grilled peaches, red onion, tomato, avocado, and cilantro vinaigrette	

ENTRÉES

CHICKEN FRIED STEAK	\$22
hand breaded beef cutlet, whipped potatoes, seasonal vegetables, and black pepper gravy	
*SIGNATURE BURGER	\$17
8 oz. angus beef patty, swiss cheese, lettuce, house made pickles, red onions, tarragon aioli, brioche bun	
LE PETITE BURGER	\$13
4 oz angus beef patty with lettuce, tomato, dill pickles, and red onion	
NEW CAJUN FRIED CHICKEN BREAST	\$23
tender hand breaded chicken breast with whipped potatoes, seasonal vegetable, and cajun brown gravy	
AMISH HALF CHICKEN	\$26
herb marinated boneless half chicken with herb potato puree, and heirloom tomato-balsamic salad	
FRIED JUMBO SHRIMP	\$22
hand breaded gulf shrimp, french fries, and jalapeno tartar sauce	
SHRIMP LINGUINE	\$25
gulf shrimp sautéed in garlic and chili flakes over linguine, bacon and parmesan cream	
NEW CHEF'S CATCH	MKT
Ask about today's selections! Cooked to your liking and served with steamed rice, seasonal vegetable, and beurre blanc.	
NEW GRILLED STEAK STREET TACOS	\$18
4 mini tacos with fajita marinated tenderloin, grilled onions, cilantro, and habanero salsa, served with cilantro lime rice	
STEAK FRITES	\$30
grilled 8 oz. teres steak, french fries, tarragon aioli	
*6 OZ AKAUSHI FILET MIGNON	\$40
whipped potatoes, seasonal vegetable, and fried onion	
12 OZ AKAUSHI RIBEYE	\$48
grilled ribeye au jus with whipped potatoes, and seasonal vegetable	

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.