

VICTORIA COUNTRY CLUB DINNER MENU

STARTERS

Spicy Garlic Shrimp — 16

*Sautéed Shrimp, Garlic,
Spicy Pepper Blend,
Butter, Parsley, Fresh Bread*

Parmesan Gnocchi — 15

Braised Short Rib Ragout, Gremolata

Charcuterie Platter — 15

*A Selection of Artisanal Meats,
Mustards, Pickles,
Crackers and Bread*

Cheese Platter — 13

*Local and Domestic Cheeses,
Fresh, Marinated and Dried
Fruits, Bread and Crackers*

Half Dozen

Fried Oysters — 14

Cocktail Sauce, Lemon, Tabasco

Ahi Tuna Tartare — 18

Micro Greens, Radish, Yuzu-Soy Dashi

Steak Bites — 15

*Seared Steak, Crispy Toast Points,
Boursin Cheese, Demi-Glace*

Crab Mac N Cheese — 14

*Gruyere and Sharp Cheddar Cheeses,
Crispy Bread Crumbs, Thyme*

Half Dozen

Chicken Wings — 11

*Traditional Buffalo
or Tangy Barbecue*

~ with Choice of Ranch or Blue Cheese Dressing ~

VCC Queso, Salsa and Chips — 9

Queso and Fresh Corn Tortilla Chips

~ Add 4oz. Homemade Guacamole \$4

Add 4oz. Homemade Guacamole \$8 ~

VCC Nachos — 13

Chicken or Beef,

Fresh Corn Tortilla Chips, Queso,

Pico De Gallo, Cilantro Crème,

Chipotle Crème

Executive Chef Shannon Cummins

SOUPS

French Onion Soup — 5

Butternut Squash Soup — 5

Soup of the Day

~ Ask server for price ~

SALADS

Add protein to any salad

Chicken 5 Salmon 6 Shrimp 7 Crab 9 Steak 10

Spinach & Bacon Salad — 5/8

*Bacon, Croutons, Gorgonzola,
Lemon-Garlic Dressing*

Cobb Salad — 8/12

*Green Leaf Lettuce,
Grilled Chicken, Avocado,
Blue Cheese, Bacon, Egg, Tomato*

Macho Salad — 8/13

*Roasted Chicken, Avocado,
Chopped Dates, Almonds, Goat Cheese,
Herb Vinaigrette*

Caesar Salad — 6/10

*Romaine Hearts, Parmesan Cheese,
Croutons, Classic Caesar Dressing*

Beet & Goat Cheese — 11/14

*Spring Mix, Roasted Baby Beets,
Walnuts, Goat Cheese, Sherry Vinaigrette*

Fried Oyster Salad — 13

*Bacon, Spinach, Red Onions,
Apples, Mustard Vinaigrette*

Chopped Vegetable Salad — 7/11

*Cucumber, Corn, Tomato,
Radish, Hearts of Palm, Red Onion,
Feta, Herb Vinaigrette*

VCC House Salad — 5/8

*Lettuce, Tomato,
Onion, Kalamata Olives*

Executive Chef Shannon Cummins