

SOUPS

FRENCH ONION	4.95	QUESADILLA SOUP	
		Cup	2.95
GUMBO		Bowl	4.95
Cup	2.95	SOUP DU JOUR	
Bowl	4.95	Cup	2.95
		Bowl	4.95

SALADS

CAESAR	7.95	TOMATO CAPRICE SALAD	12.95
Prepared tableside.		A pairing of ripe tomatoes and fresh mozzarella drizzled with balsamic glaze and sprinkled with fresh basil.	
SPINACH SALAD	8.95	CHERRY CHICKEN SALAD	11.95
Fresh spinach tossed with apples, cranberries, goat cheese, toasted almonds, and balsamic vinaigrette.		Mixed baby greens tossed with cherries, toasted almonds, red onion, goat cheese, and cherry balsamic vinaigrette.	
GARDEN SALAD	5.95	BLACK AND BLUE STEAK SALAD	12.95
A mixture of crisp lettuces with tomatoes, cucumbers, carrots, onion, peppers, and our house baked croutons.		Mixed greens tossed with gorgonzola, tomato, cucumber, and corn topped with a blackened flat iron steak.	



SPINACH SALAD

APPETIZERS

CRAB CAKES	10.95	PROSCIUTTO WRAPPED MOZZARELLA BALLS	9.95
Two crab cakes paired with a light lemon aioli.		Fresh mozzarella wrapped with sautéed prosciutto paired with fresh tomatoes and basil over toast points drizzled with Balsamic glaze.	
PULLED PORK QUESADILLA	8.95	CHEDDAR POLENTA WITH PULLED PORK	5.95
Slow roasted pulled pork with our homemade barbeque sauce. Topped with sour cream and a sweet chili sauce.		Golden fried cheddar polenta cake topped with slow roasted pulled pork and our homemade barbeque sauce.	
CHEESE STEAK EGG ROLLS	8.95	SPINACH AND ARTICHOKE DIP	5.95
Tender steak, peppers, onions, and cheese wrapped up in an egg roll.		Served with hot crispy pita chips.	
BRUSCHETTA WITH CHOICE OF SHRIMP OR STEAK	9.95	ASIAN SHRIMP COCKTAIL WITH A WONTON GARNISH	11.95
Your choice of thinly sliced juicy steak or jumbo shrimp on garlic toast points topped with fresh bruschetta and parmesan cheese.		Jumbo shrimp paired with Asian cocktail sauce and a wonton crisp.	



CHEDDAR POLENTA WITH PULLED PORK



PULLED PORK QUESADILLA

SANDWICHES

TURKEY PRETZEL SANDWICH	8.95	TUSCAN CHICKEN SANDWICH	9.95
Turkey topped with fried prosciutto, smoked Gouda, and a garlic aioli on a toasted pretzel roll.		Grilled chicken, fried prosciutto, fresh spinach, pesto mayonnaise and parmesan on ciabatta bread.	
SWEET AND SMOKEY STEAK	9.95	ITALIAN	8.95
Steak paired with caramelized onions, smoked Gouda, and garlic aioli on ciabatta bread.		Ham, salami, pepperoni, provolone, roasted red peppers, and pesto mayonnaise on ciabatta bread.	
PORTABELLA MUSHROOM WRAP	10.95		
Grilled portabella with caramelized onions, fresh spinach, and Boursin cheese crumbs in a wheat wrap.			

*Served with fries
Add a side salad or a cup of soup for 1.00*



SWEET AND SMOKEY STEAK

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

Victor's

ENTRÉES

CHICKEN STUFFED WITH APPLES, ALMONDS, AND BRIE 13.95

Paired with wild rice and your choice of vegetable.

CHICKEN FETTUCCHINE ALFREDO 12.95

Pan seared chicken with broccoli over fettuccine Alfredo.

SPINACH AND ARTICHOKE ROASTED CHICKEN 16.95

Oven roasted chicken with spinach and artichokes paired with garlic fettuccine.

NEW ENGLAND POT ROAST 12.95

Slow roasted pot roast served with potatoes, carrots, and onion.

VEGETARIAN CHILI 10.95

Hearty vegetable chili served with a warm corn muffin with toppings of cheese and sour cream.

VEAL MUSHROOM MARSALA 19.95

Pan seared veal in a marsala mushroom sauce on a bed of fettuccine.

BOURSIN SEAFOOD PENNE 23.95

Scallops, lump crab meat, and peas in a Boursin cream sauce over penne pasta. Topped with fried pancetta

SHRIMP ETOUFFÉE 19.95

Cajun sautéed shrimp, peppers, onions, celery and tomatoes paired with white rice and a Cajun crustini.

MUSSELS MARINARA 11.95

Fresh sautéed mussels over a bed of fettuccine and topped with our homemade Marinara.

SESAME SEARED TUNA 27.95

Drizzled with an Asian cream sauce and paired with ginger rice, sautéed peppers and carrots.

CRAB CAKE DINNER 22.95

Three crab cakes paired with a light lemon aioli with your choice of starch and vegetable.

SUNDRIED TOMATO HERB PORK 13.95

Pan seared pork tenderloin paired with garlic mashed potatoes and asparagus.

STEAKS

6 OZ FILET	21.95	12 OZ. SIRLOIN	24.95
6 OZ. SIRLOIN	16.95	DELMONICO	27.95
9 OZ. FILET	27.95		

Steak Toppings

Mushrooms	1.95	Gorgonzola cheese	1.95
Sautéed onion	.95	Lump crab	6.95
Boursin cheese	4.95	Shrimp	6.95

9 OZ. LOBSTER TAIL

MARKET PRICE

1 LB LOBSTER TAIL

MARKET PRICE

Starch Choices

Garlic mashed potatoes
Rice pilaf
Wild rice
Baked potato

Vegetable Choices

Baby carrots
Asparagus
Broccoli



VEGETARIAN CHILI



SHRIMP ETOUFFÉE



MUSSELS MARINARA

DESSERT

BEL-AIRE BANANA SPLIT 9.95

A Bel-Aire Favorite. Pecan-coated, deep-fried bananas with banana bread, topped with ice cream, chocolate, and caramel. This tasty treat serves two.

BANANAS FOSTER 9.95

Vanilla ice cream with sautéed bananas, in a banana liqueur and brandy sauce, with a hint of cinnamon.

PEACH MELBA 6.95

Two scoops of vanilla ice cream, topped with raspberry melba sauce, peaches, almonds, whipped cream and a hazelnut chocolate wafer.



BEL-AIRE BANANA SPLIT

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