



# Dine Around Menu

## February 16-25

**\$55.00 ++**

### FIRST COURSE

#### Coldwater Chilean Shrimp & Avocado Salad

arugula | shaved fennel | roasted asparagus | baby heirloom tomatoes | coldwater shrimp | avocado | sweet herb vinaigrette

or

#### Beet & Orange Salad

artisan greens | roasted beets | oranges | feta | red onions | almonds | balsamic vinaigrette

### MAIN COURSE

#### 6oz New York Steak Frites

served with truffle parmesan fries | sautéed wild mushrooms | red wine demi | blue cheese butter

or

#### Prawn & Mussel Puttanesca Pasta

prawns | mussels | garlic | capers | olives | anchovies | diced tomatoes | herbs | olive oil | white wine | linguine | padano | toast

### DESSERT

#### Vanilla Bean Crème Brûlée

or

#### Apple Peach Crumble with Ice Cream

To make a reservation, please email Alex at [alex@victoriagolf.com](mailto:alex@victoriagolf.com)