



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