



Small Plates & Starters

for one/ to share

Hummus, <i>House-made Lavosh, Seasonal Vegetables</i>	6
Fromage, <i>Selection of Three or Five Artisan Cheeses with accompaniments</i>	10/18
Saucisse, <i>Mélange of House-made Sausages with accompaniments</i>	8/16
Charcuterie Board, <i>Selection of Cured Meats, Pate, House-made Pickles</i>	8/20
Gnocchi à la Romaine, <i>Chef-designed Vegetarian Presentation</i>	8/16

Diver Scallops, <i>Butternut Squash, Apple, Arugula, Pancetta</i>	12
Jumbo Lump Crab Cake, <i>Avocado, Grapefruit, Cilantro Aioli</i>	12
Jumbo Shrimp, <i>Cocktail Sauce, Preserved Lemon, Chives</i>	8/20
Cured-Smoked Salmon, <i>Crème Fraîche, Capers, Red Onions</i>	8/16
Steamed Mussels, <i>Belgian Ale, Thyme, Pancetta, Crème Fraîche</i>	8/16

Soup & Salad

Onion Soup Gratinée, <i>Cognac, Gruyère, Chive</i>	7
Black Lentil & Bacon Soup, <i>Beluga Lentils, Chipotle, Chives, Seasoned Sour Cream</i>	5
Victorie Garden Salad, <i>Mixed Greens, Tomato, Lemon-Shallot Vinaigrette</i>	5
Roasted Beet Salad, <i>Arugula, Chevre, Crispy Shallots, Horseradish</i>	6
V/B Salad, <i>Combination of Smaller Portions of the Victorie and Beet Salads</i>	6
Iceberg Wedge, <i>Blue Cheese Dressing, Fine Herbs, Bacon, Croutons</i>	7

à la Carte

Vichy Carrots 5 Asparagus 6 Brussel Sprouts 6 Truffle Mashers 5 Cone of Fries 5

Tour of the Menu

65 per guest, 90 with wine pairings

Executive Chef Adam Droski will prepare a five-course experience for your table using the freshest selections from our scratch kitchen.

Fish & Shellfish

Walleye Meunière, <i>Ham Hock Risotto, Leeks, Lemon Thyme Jus</i>	25
Traditional Corn-Crusted Walleye, <i>Grilled Asparagus, Smashed Sweet Potatoes, Remoulade, Gastrique</i>	25
Grouper, <i>Chickpea Polenta, Charmoula, Curried Zucchini, Tomato Marmalade</i>	28
Grilled Trout, <i>Haricot Vert, Capers, Lemon, Brown Butter, Salt-Crusted Potato</i>	24
Salmon, <i>Brussel Sprouts, Parsnips, Bacon Consommé, Pecans</i>	26
Fettuccine de Mer, <i>Shrimp, Scallop, Lobster, Cream, Mushroom, Asparagus</i>	23
Bouillabaisse, <i>Mélange of Seafood, Baguette, Red Pepper Rouille</i>	30
Lobster Newberg, <i>Butter-Poached Lobster, Asparagus, Truffle Mash, Carrots, Champagne-Vanilla Sauce</i>	44

Meat, Game & Fowl

Beef Tenderloin, <i>10 oz. cut, Farro Ragout, Braised Endive, Sauce Foie Gras</i>	36
Ribeye, <i>14 oz. cut, Red Onion Tarte Tatin, Tomato Fondue, Arugula</i>	35
Strip Steak, <i>12 oz. cut, "Jo-Jo" Fries, Sour Cream, Mushroom Glace Di Viande</i>	30
Lamb Cassoulet, <i>Merguez Sausage, Roasted Garlic, Herbs de Provence</i>	34
Roasted Pork Chop, <i>10 oz. cut, Potato Pavé, Creamed Spinach, Pommery Mustard</i>	28
Duck Confit, <i>Frisée, Lardons, Poached Egg, Brioche Batons</i>	25
Herb-Brined Half Chicken, <i>Potato Pavé, English Minted Peas, Tarragon Pan Sauce</i>	18
Nic's Burger, <i>Bacon, Tomato Fondue, Cheddar, Aioli, French Fries</i>	11