



**RESTAURANT WEEK
JULY 26 – AUGUST 8, 2010
FEATURED MENUS**

Guest Choose One
Option from Each Course

LUNCH \$13

FIRST COURSE

BUTTERMILK FRIED CHICKEN
PICK UP STICKS
Chipotle Aioli

ASPARAGUS FRIES
Red Pepper Remoullade

ROASTED BEET SALAD
Raspberry Vinaigrette, Spiced Pecans
Humboldt Fog Goat Cheese

HEIRLOOM TOMATO GAZPACHO
Extra Virgin Olive Oil, Basil

SECOND COURSE

VICTORIA PUB BLACK ANGUS BURGER
Brioche Roll, Aioli, House Pickles
Lettuce, Tomato
Smoked Paprika Fries

CUBAN PANINI
Pulled Duroc Pork, Mango Salsa
Black Forest Ham, Gruyere

COBB SALAD
Bacon, Blue Cheese, Hard Boiled Egg
Avocado, Tomatoes
Balsamic Vinaigrette

ROSTI
Smoked Salmon, Scrambled Eggs
Gruyere Potato Cake, Dill Crème Fraiche

DINNER \$26

FIRST COURSE

BUTTERMILK FRIED CHICKEN PICK UP STICKS
Chipotle Aioli

ASPARAGUS FRIES
Red Pepper Remoullade

ROASTED BEET SALAD
Raspberry Vinaigrette, Spiced Pecans
Humboldt Fog Goat Cheese

HEIRLOOM TOMATO GAZPACHO
Extra Virgin Olive Oil, Basil

SECOND COURSE

VICTORIA FISH & CHIPS
Allagash White Beer Battered Cod, Crab Remoullade

LOBSTER GRILLED CHEESE
Brie Fondue, Maine Lobster

MADEIRA PASTA
Thyme, Roasted Mushrooms
With Grilled Chicken

AMERICAN DIP
Creekstone Farms Angus Rib Eye
Vermont Cheddar, Horseradish Sauce
Caramelized Onions, Porter Beef Jus

THIRD COURSE

TRADITIONAL ENGLISH TRIFLE
Strawberry Rhubarb Compote, Vanilla Custard, Whipped Cream,
Vanilla Pound Cake

BANANA & GOLDEN RAISIN BREAD PUDDING
Cinnamon Almond Streusel
Butter Rum Sauce, Vanilla Anglaise
Vanilla Gelato

GELATO & COOKIE TRIO
Chocolate, Hazelnut, Espresso