

VICTORY ★ TAVERN

city | grille

★ *New Years Eve 2018* ★

December 31, 2017

Starters

- Lobster Bisque** caviar crema & crostini 10
- Ahi Tuna Tacos** avocado, lime crema & cilantro 15
- Civello's Ricotta Cheese & Spinach Ravioli** black truffle fonduta sauce 11
- Tavern Wedge Salad** bibb lettuce, beefsteak tomato, point Reyes blue & boar's head bacon 11
- Lump Crab Cake** whole grain mustard sauce & watercress 15
- Jumbo Shrimp Cocktail** bloody mary cocktail sauce & watercress 15
- Baby Lettuces** campari tomato, english cucumber, feta & herb sherry vinaigrette 10

Mains

- Herb Crusted Beef Tenderloin** 32
buttermilk chive mash, asparagus & lobster béarnaise
- Tavern Prime Rib** 35
slow roasted, loaded baked potato & au jus
- Jumbo Dayboat Scallops** 28
saffron basmati, currants & shaved brussels sprouts
- Grilled Bay of Fundy Salmon** 24
wilted spinach, fall mushrooms & roasted campari tomatoes
- Pecan Smoked Pork Loin** 24
cheddar bacon scalloped potatoes & roasted brussels sprouts
- Herb Crusted Chilean Sea Bass** 32
lump crab, green beans & picatta sauce
- Black Truffle Stuffed Windy Meadows Chicken** 24
roasted baby carrots & parsnip
- Grilled Flatiron Steak** 26
marinated tomatoes, point Reyes blue cheese butter & house cut fries

Sweet Finishes

- Really Good Key Lime Pie** whipped cream dallop 9
- Chocolate Kahlua Bread Pudding** peppermint white chocolate sauce 9
- Molten Chocolate Lava Cake** vanilla bean ice cream, chocolate sauce 9

