

Plated Dinner

Available Anytime

STARTERS

(Choose One)

Mixed Green Salad

Classic Caesar Salad

Ginger Poached Pear and Toasted Walnut Salad with Port Vinaigrette

SIDES

Dinner Entrees include seasonal vegetables and starch (Choose One)

Kosher Salted Baked Potato with Sour Cream, Butter & Scallions

Garlic Mashed Red Bliss Potatoes

Classic Rice Pilaf

Roasted Yukon Gold Potatoes

Wild Mushroom Risotto

ENTREES

(Choose up to three)

Stuffed Haddock

New England baked haddock with our signature seafood stuffing and lobster cream sauce 26

Grilled Atlantic Swordfish

Center cut swordfish brushed with olive oil, fresh rosemary and red pepper, topped with a cucumber, tomato and olive salsa 28

Salmon Filet

Flame grilled and finished with a lemon buerre blanc and dill sauce 25

Victoria Station's Angus Prime Rib

Slow roasted to perfection and served with au jus and horseradish cream sauce. Available 11oz or 16oz. 28/36

New York Sirloin

Choice aged, flame grilled topped with café butter 32

Filet Mignon

Grilled to order and plated over wild mushroom ragout 34

Spice Crusted Chicken

Dry spice crusted, French cut chicken breast with an orange-ginger buerre blanc 26

Chicken Cordon Bleu

Boneless chicken breasts stuffed with smoked ham and Swiss cheese, lightly rolled in breadcrumbs and pan seared 26

Surf & Turf

NY Sirloin served with baked stuffed shrimp 35

Shrimp Scampi

Jumbo shrimp sautéed with baby spinach in a white wine and scampi butter sauce, served over linguine 32

DESSERTS

(Choose One)

Victoria's Specialty Ghirardelli Chocolate Mousse

Three Layer Chocolate Cake

Key Lime Pie

New York Style Cheesecake with Seasonal Fruit Topping

Dinner menu includes coffee, tea and fountain soda. Price is non-inclusive of tax and gratuity.