

DINNER MENU

DINNER: MONDAY - THURSDAY [5 - 10PM] | FRIDAY [2 - 10PM] | SATURDAY & SUNDAY [6 - 10PM]

APPETIZERS

- 24-HR MARINATED JERK WINGS | \$22**
Grilled Jerk Wings Tossed in a Thai Chili Sauce,
Topped with Roasted Sesame Seeds
- MAMBO CHAMP WINGS | \$20**
Crispy Wings Tossed in Sweet & Tangy Mambo Sauce
- STEAK & CHEESE EGG ROLLS | \$22**
Crispy Rolls, Ribeye & Smoked Gouda
- JERK CHICKEN EGG ROLLS | \$22**
Crispy Rolls, Marinated Chicken, Cabbage Medley,
Roasted Sweet Corn & Chili-Ginger Sauce
- VICTORY SHRIMP | \$20**
Deep Fried Jumbo Shrimp, Tossed in a Sweet & Spicy
Sauce, Topped with Toasted Sesame Seeds
- CRAB FRIES | \$22**
Loaded Homestyle-Cut Fries, Cajun Creole Crab Sauce
- FRIED CALAMARI | \$24**
Lightly Battered with In-House Spices, Topped with
Banana Peppers, Fresh Marinara & Chili-Ginger Sauce

SALAD

- JERK CHICKEN CAESAR | \$26**
Romaine, Homemade Butter Herb Croutons,
Aged Parmesan
- VICTORY SALAD | \$18**
Spring Mix, Cherry Tomatoes, Cucumbers, Red
Onions, Victory Vinaigrette
- THE V CAESAR SALAD | \$18**
Romaine, Homemade Butter Herb Croutons,
Aged Parmesan
- GREEK SALAD | \$18**
Fresh Tomatoes, Onions, Olives, Feta Cheese

SALAD ADD-ON's

Chicken Breast \$ 7 | Grilled Shrimp \$ 12
Grilled Salmon \$ 10 | Egg \$ 4

SIDES

- VICTORY 5-CHEESE MAC | \$14
- SEAFOOD MAC & CHEESE | \$24
- HOME STYLE FRIES | \$12
- TRUFFLE FRIES | \$14
- SAUTEED SPINACH | \$12
- CRISPY BRUSSEL SPROUTS | \$12
- GRILLED ASPARAGUS | \$12
- CURRIED GREEN BEANS | \$12
- CANDIED YAMS | \$12
- MASHED POTATOES | \$12
- COLLARD GREENS | \$12
- SALAD | \$12

ENTREES - LAND

- CHIMICHURRI LAMB CHOPS | \$45**
Served with Spinach Rice [Sub Mash +\$4 | Add Shrimp + \$8]
- BRAISED OXTAILS | \$48**
Slow Cooked, Garlic Mashed Potatoes,
Sautéed Spinach & Crispy Onions
- 18oz RIBEYE & POMME FRITES | \$55**
A-1 Butter Sauce
- SOUTHERN FRIED CHICKEN | \$36**
Crispy Deep Fried Chicken Served with
Garlic Mash, Collard Greens & Honey Old Bay Butter Sauce
- CHICKEN PESTO PASTA | \$32**
Fresh Tomatoes, Chopped Asparagus
Finished with Creamy Basil Pesto Sauce
[Add Shrimp + \$8 | Add Crab + \$10]

ENTREES - SEA

- LOBSTER FRIED RICE | \$48**
Deep Fried Lobster Tail, Spicy Aioli, White Rice
(Contains Eggs & White Onions)
- CREOLE CRAB, PAN SEARED SALMON | \$36**
With Fried Rice, Topped with Curry Green Beans
(Contains Eggs & White Onions)
- SEAFOOD ALFREDO | \$40**
Jumbo Shrimp, Lobster, Peppers & Spinach in a
Creamy Cajun Sauce [Add Crab + \$10 | Lobster Tail +\$20]

ADD-ONS

- GRILLED OR FRIED LOBSTER TAIL | \$24
- GRILLED OR FRIED SHRIMP | \$14
- GRILLED CHICKEN | \$12
- GRILLED SALMON | \$16
- GARLIC BUTTER CRAB | \$18
- TRUFFLE OR HERB BUTTER | \$16
- CHIMICHURRI | \$6

DESSERTS

- VANILLA HENNESSY BREAD PUDDING | \$15
- CHEESECAKE OF THE DAY | \$15
- CHEF'S SPECIAL | \$15

HOOKAH

- WEEKDAY \$50 | REFILL \$25
- FRIDAY \$70 | REFILL \$35
- WEEKEND \$90 | REFILL \$45
- ASK ABOUT OUR FLAVORS

2 HOUR SEATING MAXIMUM & SERVICE CHARGE 20% INCLUDED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES