



# Dinner

## Starters

**Stuffed Mushrooms** — Mushroom caps filled with herbed cheese and topped with white wine and parmesan cheese. (Please allow 20 minutes.) \$7.95

**Lowcountry Shrimp** — Creamy grits with sautéed shrimp topped with our bourbon barbeque sauce and bacon garnish. \$7.95

**Sausage Balls in Chili con Queso**—Sausage balls in a seasoned cheese dip served with tortilla chips. \$8.95

**Artichoke Dip**—A warm artichoke and cheese dip served with tortilla chips. \$7.95

**Fruit and Cheese Sampler** — Chutney cheese, Swiss, Boursin, and Gouda cheese crepes with fresh fruit and crackers. \$9.95

**Soup** — Cup \$ 3.25    Bowl \$ 4.75

Cheese Soup

Soup Du Jour

## Salads

♥ **Victorian** — A blend of lettuce, field greens, vegetables, raisins, and cheese with choice of our lemon basil or light raspberry vinaigrette dressing.    Side \$4.95    Entrée \$6.95

    Add sautéed tilapia, shrimp, or chicken strips \$4.00

**Orange Nut** — Mixed greens, oranges, sautéed walnuts, red onions and goat cheese with our sweet and sour dressing. \$7.95    Add sautéed tilapia \$4.00

**Mediterranean** — Spinach and mixed greens, cucumbers, tomatoes, green onion, Greek kalamata olives and feta cheese with a choice of our feta cheese dressing. \$7.95

♥ **Victorian Chef** — A blend of lettuce, field greens, vegetables, raisins, and cheese topped with our fresh roasted turkey and Dijon brisket with choice of our lemon basil or light raspberry vinaigrette dressing. \$10.95

**Seafood**—Mixed greens, baby spinach, assorted vegetables, red onion, grape tomatoes, bacon, and blue cheese topped with a sautéed tilapia filet and shrimp served with our fresh lemon basil dressing. \$14.95

**Salad Lover's Special** — A trio of chicken salad, fresh fruit, and raw vegetables with spinach dip. Substitute cup of soup for one salad. \$10.95

**Between the Breads** — *All sandwiches served with choice of fresh fruit or dill potato salad.*  
    *Substitute a cup of soup for side \$1.75*

**Chicken Salad** — Poached all white meat, apples, almonds, celery, and green onions tossed with our special sauce on whole wheat or our classic beer bread. A house specialty. \$9.95

**Brisket** — Our tender Dijon brisket topped with Swiss cheese, lettuce, tomato, and mustard sauce on a whole wheat bun. \$10.45

**Grilled Reuben**—Corned beef or turkey, sauerkraut, Swiss cheese, horseradish sauce, and thousand island dressing on Reuben rye bread. \$9.95

**Large Marge Bistro** — Some of our best in one — Dijon Brisket, fresh roasted turkey, ham, bacon, melted Swiss cheese, lettuce and tomato with our mustard sauce on a brioche bun. \$10.95

**V.G. Bistro Burger**— Hand pattied ground chuck dressed with our housemade white pepper sauce and sautéed sweet onions with romaine lettuce, spring mix, and tomato on the side. \$8.50

Toppings \$1.50

*Pesto aioli, Mushrooms, Bourbon Barbeque Sauce*

Bacon \$1.00

Cheese \$.50

*American, Swiss, Pepper Jack*

## ***Entrees***

*Most entrees are served with fresh vegetables flavored with our house made herbed olive oil and a low sodium seasoning. Please enjoy!*

♥ **Grilled Salmon** — Filet topped with a fresh ginger teriyaki sauce served with a dried tomato quinoa and vegetables. \$18.95

♥ **Sautéed Catfish** — Filet lightly breaded in a seasoned white cornmeal with our low fat tartar sauce on the side served with seasoned roasted potatoes and vegetables. \$17.95

**Pork Tenderloin** — Hickory smoked pork medallions with a pink peppercorn sauce, served with cheese au gratin potatoes and vegetables. \$16.95

**Beef Stroganoff** — Beef tenderloin, mushrooms, our housemade beef broth, sour cream and sherry over whole wheat noodles served with a Victorian salad. \$17.95

**Dijon Brisket** — Tender slices of meat in a red wine mustard sauce, served with cheese au gratin potatoes and vegetables. \$15.95

**Victorian Chicken** — Boneless chicken breast wrapped with bacon on a layer of chipped beef in a light mushroom cream sauce, served with almond brown rice pilaf and vegetables. \$14.95

♥ **Orange Chicken** — Boneless breast baked in a light citrus sauce, served with herbed angel hair pasta and vegetables. \$14.95

♥ **Shrimp Pasta**—Whole wheat angel hair pasta topped with our fresh grown housemade basil pesto and sautéed shrimp, garnished with fresh vegetables served with a Victorian side salad. \$16.95

For a vegetarian entrée substitute fresh vegetables for shrimp. \$14.95

**Vegetable Crepes**— Two spinach and roasted tomato crepes topped with a wine laced cheese sauce served with fresh fruit. \$13.95

**Quiche Du Jour** — Served with choice of fresh fruit or cup of soup. \$9.95

***Please ask your server about our sweet endings for this evening.***

All of our foods at the Victorian Garden are prepared with as little fat and salt as possible. However, menu items marked with a heart ♥ are even lower. Margie, our nutritionist, can assist you with special dietary needs and requests.

An 18% gratuity will be added to all checks for parties of eight or more.