

# Vic's on the River Dinner Menu

## APPETIZERS

<b>FRIED GREEN TOMATOES</b>	<i>goat cheese, tomato chutney, balsamic glaze</i>	<b>9</b>
<b>CRAWFISH BEIGNETS</b>	<i>Tabasco syrup</i>	<b>10</b>
<b>OYSTERS ROCKEFELLER*Ⓞ</b>	<i>spinach, smoked bacon, parmesan, Pernod</i>	<b>16</b>
<b>FRIED CALAMARI</b>	<i>pickled peppers, feta, citrus chili glaze</i>	<b>10</b>
<b>JUMBO LUMP CRAB CAKE</b>	<i>chilled mustard cream sauce</i>	<b>16</b>
<b>BEEF CARPACCIO*Ⓞ</b>	<i>capers, EVOO, arugula, pecorino Romano, black truffle aioli, soft boiled egg, bread</i>	<b>14</b>
<b>SPICY FRIED SHRIMPⓄ</b>	<i>sweet and sour aioli, Thai chili peppers</i>	<b>12</b>
<b>CHAR GRILLED OCTOPUSⓄ</b>	<i>tomatoes, kalamata olives, feta, garlic, Greek olive oil, balsamic syrup</i>	<b>13</b>

## SOUPS & GREENS

<b>FRENCH ONION SOUPⓄ</b>	<i>sweet onions, gruyere, French bread</i>	<b>9</b>
<b>ROASTED TOMATO BISQUEⓄ</b>	<i>topped with herb crème fraiche</i>	<b>7</b>
<b>CHEF KERRY'S SHE CRAB SOUP</b>	<i>a creamy low country favorite with crab meat &amp; roe</i>	<b>10</b>
<b>BABY TUSCAN KALE SALADⓄ</b>	<i>preserved lemon, toasted almonds, fried garlic, parmesan, honey cider vinaigrette</i>	<b>9</b>
<b>CAESAR SALADⓄ</b>	<i>parmesan cracker, buttermilk croutons, white anchovies</i>	<b>8</b>
<b>RIESLING POACHED PEAR Ⓞ</b>	<i>spinach, arugula, blue cheese, candied pecans, dried cranberries, shallot Dijon mustard vinaigrette</i>	<b>12</b>

## ENTREES

ADD A LOBSTER TAIL TO ANY ENTRÉE **19**

<b>SHRIMP &amp; GRITSⓄ</b>	<i>stone ground smoked cheddar grits, applewood smoked bacon, rosemary barbecue sauce</i>	<b>25</b>
<b>PAN SEARED JUMBO SCALLOPS*Ⓞ</b>	<i>risotto, lemon herb cream, arugula, truffle oil</i>	<b>34</b>
<b>PECAN FRIED FLOUNDER</b>	<i>Savannah River Farms andouille sausage &amp; vegetable potato hash, citrus honey butter</i>	<b>32</b>
<b>PAN SEARED SALMON*</b>	<i>skin on fillet Israeli couscous &amp; roasted vegetables. Arugula &amp; lemon beurre blanc</i>	<b>28</b>
<b>ATLANTIC SHELLFISH MÉLANGE*</b>	<i>scallops, shrimp, lobster tail, tagliatelle pasta, English pea &amp; herb beurre blanc</i>	<b>46</b>
<b>JUMBO LUMP CRAB CAKES</b>	<i>parmesan risotto, grilled asparagus, crispy leeks, chilled mustard cream</i>	<b>38</b>
<b>FRIED SHRIMP or OYSTERS</b>	<i>french fries, southern coleslaw, cocktail sauce</i>	<b>25</b>
<b>GRILLED 9oz FILET MIGNON*Ⓞ</b>	<i>sour cream and chive mashed potatoes, grilled asparagus, madeira wine demi-glace</i>	<b>48</b>
<b>BRAISED BEEF SHORT RIBⓄ</b>	<i>sour cream and chive mashed potatoes, haricots verts, baby carrots, Cheerwine reduction</i>	<b>27</b>
<b>SEARED PORK CHOP AU POIVRE</b>	<i>sour cream &amp; chive mashed potatoes, broccolini, trumpet mushrooms</i>	<b>31</b>
<b>SOUTHERN BBQ MEATLOAF</b>	<i>beef, tempura onion rings, haricots verts, mashed potatoes</i>	<b>21</b>
<b>VIC'S FRIED CHICKEN</b>	<i>macaroni and cheese, collard greens, sorghum chili sauce</i>	<b>25</b>

## SANDWICHES *Served with choice of side*

<b>8oz BEEF BURGER*Ⓞ</b>	<i>lettuce, tomato, red onion, pickles, brioche bun</i>	<b>17</b>
	<i>ADD+ gruyere, cheddar, blue cheese, bacon, sautéed mushrooms, or caramelized onions for \$1 ea</i>	
<b>FRIED FLOUNDER PO BOY</b>	<i>lettuce, tomato, remoulade on hoagie</i>	<b>17</b>

## SIDES

Individual sides are 5 or create a combination plate of four sides for 18

**OLD BAY FRENCH FRIES- TEMPURA ONION RINGS- MACARONI & CHEESE- SMOKED CHEDDAR GRITSⓄ  
ASPARAGUSⓄ HARICOTS VERTSⓄ - COLLARD GREENSⓄ - SOUR CREAM & CHIVE MASHED POTATOESⓄ  
PARMESAN RISOTTO - ANDOUILLE SAUSAGE HASHⓄ - SAUTÉED SPINACHⓄ**

\*The consumption of raw or undercooked meats or fish, that may contain harmful bacteria, may cause serious illness or death. Ⓞitem can be prepared gluten free

\*\* Checks cannot be split more than six ways

An 18% gratuity will be added to tables of 6 or more guests



Restaurant & Bar

# wines by the glass

# beverage menu

## Champagne & Sparkling Wine

<b>Duc de Valmer</b> NV Champagne Blend, France	9
<b>Acinum</b> NV Prosecco, Italy	10
<b>Jacques Pelvas Sparkling Brut Rosé</b> NV Grenache	10

## White & Rose Wines by the glass

<b>Vic's on the River House Wine</b> Chardonnay, California	7
<b>Willowbrook</b> 2019 Chardonnay Napa Valley, California	11
<b>Stag's Leap</b> 2019 Chardonnay, Napa, California	14
<b>Vic's on the River House Wine</b> Pinot Grigio, California	7
<b>Zenato</b> 2019 Pinot Grigio, Della Venezie, Italy	9
<b>Dr. Loosen</b> 2019 Riesling, Mosel, Germany	9
<b>Stoneleigh</b> 2019 Sauvignon Blanc, Marlborough, New Zealand	11
<b>Luna Nuda Rosé</b> 2020 Montepulciano grapes, Merlot, Italy, Montepulciano, Cortina	9

## Red Wines by the glass

<b>Vic's on the River House Wine</b> Cabernet, California	7
<b>The Critic</b> 2019 Cabernet Sauvignon, Napa Valley, California	12
<b>Murphy Goode</b> 2019 Merlot, Alexander Valley, California	10
<b>Vic's on the River House Wine</b> Pinot Noir, California	7
<b>Portlandia</b> 2019 Pinot Noir, Oregon	10
<b>Terra d'Oro</b> 2019 Red Zinfandel Amador County, California	11
<b>Casamatta</b> 2018 Sangiovese Tuscany, Italy	12

## bottled beer

<b>Bud Light</b>	4.3 %	4
<b>Budweiser</b>	5.0 %	4
<b>Coors Light</b>	4.0 %	4
<b>Corona Extra</b>	4.6 %	5
<b>Heineken</b>	5.4 %	5.5
<b>Heineken 0.0</b>	0.0 %	5
<b>Michelob Ultra</b>	4.2 %	6
<b>Miller Light</b>	4.2 %	4
<b>Treehorn Cider</b>	5.9 %	7
<b>Yuengling</b>	4.4 %	4

## draft beer

<b>Guinness</b> Dublin, Ireland "Extra Stout"	4.2 %	6
<b>Service Brewing</b> Savannah, GA "Rally Point" Bohemian Style Pilsner	4.6 %	5.5
<b>Southbound</b> Savannah, GA "Hoplin" IPA	6.2 %	6.5
<b>Stella Artois</b> European Lager	5.2 %	6
<b>Sweetwater Brewing</b> Atlanta "420" American Pale Ale	5.7 %	6.5
<b>Wild Leap</b> , La Grange GA "Local Gold" American Blonde	5.4 %	6.5
<b>Sycamore Brewing</b> Charlotte, NC "Mountain Candy" IPA	7.5 %	6.5
<b>Blake's Hard Cider</b> Armada, MI "Triple Jam" strawberry, blackberry, raspberry	6.5 %	6.5

## bottled Water

<b>Aqua Panna</b> - "100% Natural Spring Water"	5.5
<b>San Pellegrino</b> - "Sparkling Mineral Water"	3.5

## signature cocktails

<b>Savannah Peach</b> - martini or cocktail	10
<i>Fruitland Georgia Peach Vodka, Peach Liqueur, cranberry and orange juice</i>	
<b>Drunken Pecan</b>	12
<i>Vic's Private Label Union Horse Reserve Bourbon, Rivulet Pecan liqueur, muddled cherry, orange</i>	
<b>Tybee Tide</b>	12
<i>Sugar Island Coconut Rum, blue curacao, pineapple juice, egg white</i>	
<b>Georgia Mule</b>	12
<i>Savannah Vodka, Ghost Coast Peach liqueur, ginger beer</i>	
<b>Savannah Citrus Sting</b>	13
<i>Ghost Coast Vodka, grapefruit, jalapeno</i>	
<b>Blueberry Lemon Drop</b>	13
<i>Blueberry Smirnoff, fresh lemon juice, blueberry, lemon</i>	
<b>Summer Gin</b>	13
<i>Ford's Gin, rosemary, muddled mint, fresh squeezed lemon</i>	
<b>Berry Basil Smash</b>	13
<i>Vic's Private Label Maestro Dobel tequila, strawberries, basil</i>	
<b>Hawaiian Ginger (Non-Alcoholic option)</b>	10/12
<i>Organic Tres Agaves Pineapple and Ginger + Herradura Tequila for \$2</i>	