



Coastal Delaware Restaurant Week Menu

\$ 35 . includes a Glass of House Wine

Choice of Soup or Salad

Caesar Salad

romaine hearts, boquerones, lemon confit, Grana Padano, house Caesar dressing

Cream of Crab Soup

a Victoria's tradition

Choice of Entrée

Crab Cakes

lump crab cakes, red-skinned mashed potatoes, summer squash medley

Veal Forestiere

*scallopini veal, shiitake mushrooms, artichokes, roasted potatoes,
French beans, veloute*

Duck Two Ways

*confit duck leg, crispy duck breast, fig-apricot demi, wild rice medley,
dried cranberry, grilled squash*

Seared Salmon

seared salmon with wilted greens, saffron rice, clementine – thyme beurre blanc

Vegetable Stir Fry

*broccoli, carrots, water chestnuts, snap peas, red onion, celery, garlic,
soy, ginger, basmati rice*

Chicken Gabriella

*boneless chicken breast, prosciutto, artichokes, wild mushrooms, arugula,
roasted tomato veloute, orzo-faro blend*

Choice of Dessert

Tiramisu

or

Key Lime Pie or Chocolate Chip Mousse Dessert Shot