



*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**