



STARTERS

FIRE ROASTED BRUSCHETTA

Diced roma tomatoes, chopped garlic, basil, extra virgin olive oil, and seasoning, served on wood-fired flatbread and drizzled with a balsamic reduction

11.95

MAPLE ROASTED BRUSSELS SPROUTS

Brussels sprouts tossed with applewood bacon and cranberries topped with green onions

12.95

VICTORY FRIES

Hand-cut fries layered with mozzarella, smoked Gouda, slow smoked pork, jalapeños and BBQ sauce

10.95

FIG & PROSCIUTTO FLATBREAD

Wood-fired fig and prosciutto flatbread topped with arugula dressed in our brown sugar vinaigrette, goat cheese, tomatoes, cranberries and balsamic glaze

14.95

SCALLOPS

With Shishito, squid ink and ancho chipotle sauce

14.95

VICTORY BEER STEAMED MUSSELS

Steamed PEI mussels infused with the flavour of barley and hops, served with charred baguette

12.95

SPICY BABY SQUID

With white vinegar cornichons and lime chipotle, wood-fired flatbread

14.95

FARMERS CHEESE BOARD

Aged Dutch smoked Gouda, French Brillat-Savarin, spicy Canadian Diavoletti, Spanish Manchego, Dutch Melkbu, Italian Gorgonzola dolce, roasted Muscadine grapes, Keebler crackers, crisp red apple and stout habanero jelly

21.95

SALADS

MESCLUN GREENS

With lima beans, goat cheese and champagne vinaigrette
Add chicken breast \$4.95, applewood smoked bacon \$3.95 or black tiger shrimp \$6.95

14.95

VICTORY

With Gorgonzola, bibb, frisée, walnuts and apple cider vinaigrette
Add chicken breast \$4.95 or 6oz New York steak \$7.95

15.95

KALE

With goat cheese, pear, pistachio and poppy seed dressing

14.95

ROASTED PEAR SALAD

With radicchio, arugula, walnuts, gorgonzola and black balsamic dressing

15.95

SOUP OF THE DAY

Ask your server about the soup of the day

6.95

Executive Chef Ben Ndreka

At Victory Cafe we recognize that health and safety are important for our guests. If you have an allergy or sensitivity or require gluten-free offerings, please let your server know. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurant, we cannot control or eliminate the possibility or risk of cross-contamination in our kitchen or products supplied to us by our suppliers. If you have any question or concerns, please speak to the manager. Taxes not included. 18% gratuity added to groups of 6 or more.

PASTA

LINGUINE

With black tiger shrimp, clams, pancetta, fresh chives, Parmesan and pink sauce

18.95

KALE LINGUINE (V)

With double mushrooms, green zucchini, cherry tomatoes, smoked gouda and tomato sauce

16.95

MAINS

MAHI- MAHI

With market vegetables, roasted tomatoes, lemon caper sauce

21.95

FREE RANGE GRILLED HALF CHICKEN

With cauliflower and sautéed spinach

18.95

DUCK BREAST

With rainbow chard, poached apples, long red chilis

19.95

AGED TRIMMED RIB EYE (10 OZ)

With matsutake, button mushrooms, smoked tomatoes and grilled pear

24.95

Main courses served with choice of jus lié or mushroom sauce

VICTORY'S TRADITIONAL

CHICKEN CURRY

With basmati rice, mango chutney and papadum

15.95

MAC "N" CHEESE

With colby, Gruyère and cheddar cheese, melted on macaroni with caramelised onions and sun-dried tomatoes, served with garlic bread and side garden salad

16.95

GRILLED CHEESE

With cheddar, Gruyère, homemade red pesto on potato bread with fries or garden salad (may contain pumpkin seeds)

14.95

DESSERTS

TURTLE CHEESE CAKE

With fresh berries and chocolate drizzle

9.95

CHOCOLATE BOMBE & CARAMEL CENTRE

With fresh berries and coulis

9.95

SIDES

Garlic Flatbread \$4.95

Shrimp \$6.95

Chutney \$2.95

Salad \$4.95

Avocado \$3.95

Matsutake Mushrooms \$2.95

Choice of Cheese \$4.95

Egg \$1.95

Applewood Bacon \$3.95

Smoky Bacon \$3.95

Smoked Tomatoes \$2.95

Yukon Fries \$3.95

Button Mushrooms \$2.95

Jus lié \$1.50

Poutine \$3.95

Deli Meat \$4.95

Mushroom Sauce \$1.95

Mac n' Cheese \$4.95