



STARTERS

FIRE ROASTED BRUSCHETTA / 14.95

- Diced tomatoes, onions, chopped garlic, basil, extra virgin olive oil, drizzled with balsamic reduction.
- Eggplant with fresh herbs, garlic, chili, and extra virgin olive oil, served on wood-fired bread.

VICTORY FRIES / 13.95

Hand-cut fries, layered with mozzarella, slow-cooked pulled pork, jalapeños, and barbeque sauce.

BEER STEAMED MUSSELS / 16.95

Steamed PEI mussels served with wood-fired bread. Choice of gorgonzola cream or zesty marinara sauce.

BREWER'S BOARD / 26.95

Chef's selection of fine cheese and cured meat, served with fresh bread and classic accompaniments.

ARANCINI / 15.95

Fried Italian rice balls stuffed with cheese and topped with Parmesan cheese and house garlic aioli.

EGGPLANT PARMAGIANA / 15.95

Fried Eggplant with ricotta, Parmesan, marscarpone, basil, with San Marzano tomato sauce.

PLATES

HUNTER'S CHICKEN / 24.95

Lemon garlic chicken, organic carrots, roasted Brussels and parsnip on a béchamel bread sauce with home-made chicken gravy.

ATLANTIC SALMON DINNER / 26.95

Seared salmon, with sweet potato puree, grilled rapini, tomato and capers with lemon butter sauce.

AAA RIB EYE / 28.95

10oz Corn-fed Canadian prime steak from THE GOOD BEEF COMPANY, sweet potato and rapini served with herb sauce.

BURGERS

with your choice of fries or house salad.

CLASSIC VICTORY BURGER / 16.95

Home-made beef patty, cheddar cheese, lettuce, tomato, pickles, caramelized onions and our house burger sauce.

SALMON BURGER / 16.95

Atlantic Salmon patty, spicy coleslaw, tomato, red onion, and truffle aioli.

BEYOND BURGER / 17.95

Beyond patty, lettuce, tomato, guacamole and onion and vegan chipotle sauce.

SALADS

VICTORY POACHED PEAR/ 13.95

Fresh greens, poached pear, sweet Ontario fennel, toasted walnuts, and bocconcini with balsamic vinaigrette.

MARINATED CHICKEN / 15.95

Pulled chicken marinated in citrus with romaine, toasted pine nuts, celery, radish, served with yogurt dressing.

BEEF CARPACCIO / 15.95

In-house 48 hrs cured AAA Canadian beef, pickled garlic, arugula, and goat cheese served with Bagna Cauda.

TUNA TARTARE / 16.95

House Cured yellow fin tuna, shallots, cucumber, tomato, avocado, mix greens with orange citrus dressing.

PASTAS & RISSOTO

FMC - FRIED MAC & CHEESE / 16.95

A twist on our old time victory favorite mac and cheese deep fired and topped with Parmesan cheese.

CHICKEN PESTO / 19

Creamy basil pesto with smoked chicken, sun-dried tomatoes, Kalamata olives, and Parmesan.

FETTUCCINE RAGU / 18

Slow-cooked beef in in rich tomato sauce ragu and Parmesan cheese.

ORECCHIETTE / 20.95

Hand made orecchiette pasta with PEI mussels, rapini anchovy, capers and olive Puttanesca sauce.

RISOTTO MILANESE / 21.95

Arborio rice, shrimp, mussels and scallops slow cooked in wine with saffron and Parmesan cheese.

CHICKEN AND MUSHROOM RISOTTO/ 20.95

Arborio rice, mixed mushrooms and smoked chicken, white wine and Parmesan cheese.

FETTUCCINE CARBONARA / 19.95


Classical Roman pasta with pancetta, Pecorino cheese and egg.



SAM'S SOUP OF THE DAY / 8

SIDES & ADD-ONS

POUTINE / 9 GARLIC FLATBREAD / 6 SALAD / 6
FRIES / 5 SEASONAL SIDE VEG / 6

VEGETARIAN =  Please let your server know if you have an allergy, sensitivity, or require gluten-free offerings. 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. Please speak to the manager if you have any questions or concerns. Taxes not included. 20% gratuity may be added to groups of 5 or more and total bills exciting \$200.



» WOOD FIRED PIZZA «

WHITE PIZZAS

SPICY CHICKEN / 18

Mozzarella, mascarpone cream, pancetta (bacon), chicken, chili flakes, provolone, balsamic glaze.

QUATTRO FORMAGGI / 18

Mozzarella, mascarpone cream, gorgonzola, provolone, Parmesan.

ANNEX / 16

Mozzarella, mascarpone cream, olive, arugula, cherry tomatoes, goat cheese, garlic.

BIANCANEVE / 16

Mozzarella, mascarpone cream, pancetta(bacon), cherry tomato, black pepper.

NIKOLA / 16

Mozzarella, mascarpone cream, walnuts, ricotta, honey.

WILD MUSHROOM / 18

Mozzarella, mascarpone cream, a medley of roasted mushrooms, garlic and gorgonzola.

EXTRA TOPPINGS

← MEATS / 5

CHICKEN
MARINATED BEEF
ITALIAN SAUSAGE
SLICED PROSCIUTTO
PANCETTA
SALAMI

SEAFOOD / 6

ANCHOVIES
SCALLOPS
SHRIMPS

CHEESES / 4

MOZZARELLA
PROVOLONE
PARMESAN
GORGONZOLA
GOAT CHEESE
VEGAN CHEESE

VEGGIES / 2

MUSHROOMS
ROASTED PEPPERS
ARTICHOKES
JALAPENOS
ARUGULA
KALE
RED ONIONS
CHERRY TOMATOES
OLIVES
BASIL

ADDITIONAL SAUCES / 0.75

RANCH
HOUSE SPICY SAUCE
GARLIC AIOLI
BBQ SAUCE
HONEY
BALSAMIC GLAZE
MARINARA



CLASSIC TOMATO SAUCE

MARGHERITA / 15

Mozzarella fior di latte, fresh basil.

NAPOLETANA / 14

Mozzarella fior di latte, anchovies, olive, fresh basil.

PESTO & GORGONZOLA / 16

Mozzarella, pesto, gorgonzola.

PROSCIUTTO & RUCOLA / 15

Mozzarella, prosciutto, arugula, parmesan.

SFIZIOSA / 15

Mozzarella, soppressata, gorgonzola, fresh basil.

CAPRICCIOSA / 17

Mozzarella, salami, artichoke, olive, fresh basil.

AVALANCHE / 15

Mozzarella, pancetta (bacon), spinach, cherry tomatoes, and Parmesan.

ADI RED/ 15

Mozzarella, spinach, Italian sausage, olives.

PROSCIUTTO & MUSHROOM / 16

Mozzarella, prosciutto, mushroom, goat cheese.

MEAT LOVER / 18

Mozzarella, Italian sausage, chicken breast, provolone.

LUMBERJACK / 17

Mozzarella, marinated beef, mushroom, fresh basil.

THE BUTCHER / 18

Mozzarella, Marinated Ground beef, sliced prosciutto, red onion, garlic, BBQ sauce.

VICTORY'S FAVORITE / 17

Mozzarella, Italian sausage, red onion, red-roasted peppers, and fresh basil.

SEASTAR / 17

Mozzarella, shrimp, scallops, clams, lemon zest, parsley.

MEDITERRANEAN / 16

Mozzarella, mushrooms, artichoke, olive, parmesan, fresh basil.

VEGAN PIZZA / 16

Vegan mozzarella, cherry tomatoes, red onion, artichoke, arugula, olive oil.

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