



STARTERS

FIRE ROASTED BRUSCHETTA / 15

Diced Tomatoes, chopped garlic, basil, extra virgin olive oil and seasoning. Served on wood-fired bread and drizzled with balsamic reduction.

BEER STEAMED MUSSLES / 17

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

BREWERS BOARD / 26

Chefs selection of fine cheese and cured meat served with bread and classic accompaniments.

DIVERS BOARD / 28

Seafood board with grilled salmon, calamari, scallops, shrimps and freshly baked flatbread.

➤ SOUP OF THE DAY / 8 ◀

MAINS

ROAST CHICKEN / 24

Slow cooked chicken with mushrooms and leeks served with roast potatoes and asparagus and country gravy.

GRILLED SALMON DINNER / 26

9oz salmon, savory rice served with house slaw and a housemade lemon vinaigrette.

RIB EYE / 28

10oz rib eye served with garlic potatoes, grilled veggies, roasted tomato, asparagus and a red wine jus.

VICTORY BURGER / 17

Home-made beef patty, cheddar cheese, lettuce, tomato, pickles, caramelized onions and mustard mayo with choice of fries or house salad.

BEYOND BURGER / 16

Beyond patty, lettuce, tomato, red pepper and onion served with your choice of fries or house salad.

SIDES & ADD-ONS

POUTINE / 9 GARLIC FLATBREAD / 6 SALAD / 6 FRIES / 4
CHICKEN BREAST / 5 SHRIMP / 6 SMOKED BACON / 4
NEW YORK STEAK / 9

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.

SALADS

MEDITERRANEAN / 14

Cucumbers, red onions, tomatoes and feta cheese served with a light house dressing and lemon.

INSALATA CAPRESE / 14

fresh sliced bocconcini, pesto, fresh tomatoes, arugula and fig balsamic glaze.

VICTORY TUNA SALAD / 15

Sesame seared tuna, mixed greens, cherry tomatoes, avocado, olives, balsamic glaze lemons with Italian dressing.

POACHED PEAR SALAD / 13

Red wine poached pear, mixed greens gorgonzola, sun-dried tomato, shaved fennel, walnuts with an orange-balsamic vinaigrette.

PASTAS

CHICKEN PESTO / 19

Creamy basil pesto with smoked chicken, sun-dried tomatoes, kalamata olives, and parmesan.

VICTORY BOLOGNESE / 18

Ground meat in rich tomato sauce, soffritto and red wine.

ZESTY BIANCA / 17

Creamy brown butter sage sauce with roasted walnuts fresh parsley and lemon zest.

SEAFOOD ARABIATA / 19

Shrimp, mussels and scallops slow cooked in wine with basil, chili flakes in a San Marzano sauce.

OLD VICTORY CLASSICS

VICTORY CHICKEN CURRY / 18

Our famous chicken curry on basmati rice served with papadum and mango chutney.

MACARONI & CHEESE / 17

Colby, gruyere, and cheddar cheese with caramelized onion and sun dried tomatoes, served with garlic flatbread.

VICTORY FRIES / 16

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



➤ WOOD FIRED PIZZA ◀

WHITE PIZZAS

SPICY CHICKEN / 19

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

QUATTRO FORMAGGI / 18

Mozzarella, mascarpone cream, gorgonzola, provolone, parmesan.

ANNEX / 16

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

BIANCANEVE / 17

Mozzarella, mascarpone cream, pancetta, cherry tomato, black pepper.

NIKOLA / 16

Mozzarella, mascarpone cream, walnuts, ricotta, honey.

WILD MUSHROOM / 18

Mozzarella, mascarpone cream, roasted button, shitake and portabella mushrooms, garlic and gorgonzola

➤ ADDITIONAL SAUCES / 0.75 ◀



RANCH, HOUSE SPICY SAUCE
GARLIC AIOLI, BBQ SAUCE,
HONEY,
BALMATIC 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 / 16

Mozzarella, prosciutto, arugula, parmesan.

SFIZIOSA / 18

Mozzarella, soppressata, gorgonzola, fresh basil.

CAPRICCIOSA / 18

Mozzarella, salami, artichoke, olive, fresh basil.

AVALANCHE / 17

Mozzarella, pancetta (bacon), spinach, cherry tomatoes, parmesan.

ADI RED / 17

Mozzarella, spinach, Italian sausage, olive.

PROSCIUTTO & MUSHROOM / 17

Mozzarella, prosciutto, mushroom, goat cheese

MEAT LOVER / 19

Mozzarella, Italian sausage, chicken breast, provolone.

LUMBERJACK / 18

Mozzarella, marinated beef, mushroom, fresh basil.

THE BUTCHER / 19

Mozzarella, charred aged filet mignon, sliced prosciutto, red onion, garlic, BBQ sauce.

VICTORY'S FAVORITE / 18

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

SEASTAR / 17

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

MEDITERRANEAN / 17

Mozzarella, grilled zucchini, artichoke, olive, parmesan fresh basil.

VEGAN PIZZA / 17

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

EXTRA TOPPINGS

MEATS / 5

CHICKEN
MARINATED STEAK
ITALIAN SAUSAGE
SLICED PROSCIUTTO
PANCETTA
SALAMI

VEGGIES / 2.00

MUSHROOMS / ROASTED PEPPERS / ZUCCHINI / ARTICHOKES /
TOMATOES / OLIVES / BASIL

CHEESES / 4

MOZZARELLA
PROVOLONE
PARMESAN
GORGONZOLA
GOAT CHEESE
VEGAN CHEESE

SEAFOOD / 6

ANCHOVIES
SCALLOPS
SHRIMPS

JALAPENOS / ARUGULA / KALE / RED ONIONS / CHERRY

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 exceeding \$200.