Vic's on the River Lunch Menu

APPETIZERS

FRIED GREEN TOMATOES	goat cheese, tomato chutney, balsamic glaze	**9**
CRAWFISH BEIGNETS	Tabasco syrup	**10**
OYSTERS ROCKEFELLER*⊙	spinach, smoked bacon, cream cheese, parmesan, Pernod	**14**
FRIED CALAMARI	pickled peppers, feta, citrus chili glaze	**10**
JUMBO LUMP CRAB CAKE	arugula, diced tomatoes, chilled mustard cream sauce	**13**
BEEF CARPACCIO*⊙	capers, EVOO, arugula, pecorino Romano, black truffle aioli, soft boiled egg, grilled bread	**14**
SPICY FRIED SHRIMP ⊙	sweet and sour aioli, Thai chili peppers	**12**
CHAR GRILLED OCTOPUS ⊙	tomatoes, kalamata olives, feta, garlic, Greek olive oil	**13**
SHRIMP REMOULADE ⊙	Old Bay seasoned wild caught Georgia shrimp, remoulade	**12**

SOUPS & GREENS

ADD+ Grilled Chicken **5** Fried Oysters **7** Grilled or Fried Shrimp **8** Catch **10**

FRENCH ONION SOUP ⊙	sweet onions, French bread, gruyere	**9**
ROASTED TOMATO BISQUE ⊙	topped with herb crème fraiche	**7**
CHEF KERRY'S SHE CRAB SOUP	a creamy low country favorite with crab meat & roe	**10**
BABY TUSCAN KALE ⊙	preserved lemon, toasted almonds, fried garlic, parmesan, honey cider vinaigrette	**9**
CAESAR SALAD ⊙	parmesan cracker, shredded parmesan, buttermilk croutons, white anchovies	**7**
RIESLING POACHED PEAR ⊙	spinach, arugula, blue cheese, candied pecans, dried cranberries, shallot Dijon mustard vinaigrette	**11**
CROBB MIXED GREEN SALAD ⊙	lump crab, applewood smoked bacon, goat cheese, pineapple, tomato, cucumber, creamy citrus vanilla dressing	**12**
GRILLED VEGETABLE SALAD ⊙	zucchini, yellow squash, artichokes, haricots verts, grape tomatoes, wild mushrooms, grilled romaine wedge, creamy chive and feta dressing	**12**

entrees

ADD+ Maine Lobster Tail to any entrée **17**

SHRIMP & GRITS ⊙	stone ground smoked cheddar grits, applewood smoked bacon, rosemary barbecue sauce	**14**
PAN SEARED SEA SCALLOPS	pearled vegetable cous cous, lemon herb cream sauce, truffle oil	**28**
FRIED SHRIMP ⊙or OYSTERS	French fries, southern coleslaw, cocktail sauce	**16**
PAN SEARED FRESH CATCH ⊙	rice pilaf, southern butterbeans, roasted red pepper relish, lemon beurre blanc	**15**
CRAB, SHRIMP & OYSTER STEW	a creamy stew with crab, sautéed shrimp, fried oysters & Yukon gold potatoes	**14**
PECAN FRIED FLOUNDER	mashed potatoes, haricot verts, citrus honey butter	**25**
DAILY CATCH FRIED FISH TACOS	pineapple salsa, chipotle crèma, flour tortillas, coleslaw, and corn tortilla chip	**13**
BLACKENED SHRIMP PASTA	lump crab, tagliatelle pasta, andouille sausage, fried garlic, parmesan Cajun cream sauce	**16**
PAN SEARED CRAB CAKES	pearled vegetable cous cous, chilled mustard cream, wilted arugula	**28**
SOUTHERN BBQ MEATLOAF	Vic's farm raised beef, tempura onion rings, haricots verts, mashed potatoes	**14**
FRIED CHICKEN ⊙	airline chicken breast, mashed potatoes, haricots verts, pink peppercorn gravy	**14**
CHICKEN SALAD WITH NAAN ⊙	diced chicken, red grapes, toasted pecans, sliced tomatoes, tarragon cream dressing	**10**
GRILLED 6oz FILET MIGNON*⊙	asparagus, parmesan truffle fries, roasted garlic and herb butter	**18**

SANDWICHES

Served with choice of side unless otherwise stated

VIC'S FARM 8oz BEEF BURGER*⊙	lettuce, tomato, red onion, pickles, on a brioche bun ADD gruyere, cheddar, blue cheese, bacon, sautéed mushrooms, or caramelized onions for **$1** ea.	**14**
BLACK AND BLUE CHICKEN⊙	dusted with Cajun seasoning and grilled. Blue cheese, applewood smoked bacon, lettuce, tomato, red onion, pickles on brioche bun with side of chipotle ranch	**12**
CHEERWINE SHORT RIB⊙	cherry glaze, arugula, tempura onion rings on a pretzel bun, horseradish cream, coleslaw	**14**
FRIED GREEN TOMATO BLT	goat cheese, sun dried tomato pesto, applewood bacon, lettuce on toasted sourdough	**11**
REUBEN	house cured corned beef, sauerkraut, 1000 island, gruyere toasted marble rye	**12**
FRIED PO' BOY	CHOICE of shrimp, oysters or flounder. Lettuce, tomato, remoulade on hoagie	**14**

SIDES

Individual sides are **4** or create a combination plate of four sides for **12**

OLD BAY FRENCH FRIES – TEMPURA ONION RINGS – MACARONI & CHEESE – SMOKED CHEDDAR GRITS⊙
HARICOTS VERTS⊙ – ASPARAGUS⊙ – COLLARD GREENS⊙ – SOUR CREAM & CHIVE MASHED POTATOES⊙
GEM WEDGE SALAD⊙ – Choice of white balsamic vinaigrette, ranch, honey mustard or blue cheese

Vic's ON THE RIVER Restaurant & Bar

beverage menu

wines by the glass

Champagne & Sparkling Wine

Duc de Valmer NV Champagne Blend, France 7
Luna Nuda Prosecco NV Champagne Blend, Treviso Italy 10
Jacques Pelvas Sparkling Brut Rosé NV Grenache 10

White & Rose Wines by the glass

Vic's on the River Label 2018 Chardonnay, California
6
Diora 2018 Chardonnay, Monterey, California 11
Stags' Leap 2018 Chardonnay, Napa Valley, California 14
Vic's on the River Label 2018 Pinot Grigio, California
6
Luna Nuda 2018 Pinot Grigio, Trentino – Alto Adige, Italy 9
Heinrich Vollmer "V" 2018 Riesling, Rhein Pfalz , Germany
10
Whitehaven 2018 Sauvignon Blanc, Marlborough, New Zealand 11
Luna Nuda Rosé 2019 Montepulciano grapes, Merlot, Italy, Montepulciano, Cortina
9

Red Wines by the glass

Vic's on the River Label 2018 Cabernet Sauvignon, California 6
Chateau Smith 2018 Cabernet Sauvignon, Washington 11
Murphy Goode 2016 Merlot, Alexander Valley, California 9
Vic's on the River Label 2017 Pinot Noir, California 6
Rascal 2019 Pinot Noir, Oregon 10
Luna Nuda 2017 Italian Red Blend 9
Chateau Carignan Cadillac Cotes de Bordeaux 2015 Merlot, Cabernet Sauvignon, Cabernet Franc 14
Terra d'Oro 2017 Red Zinfandel Amador County, California 9

bottled beer

Bud Light
Budweiser
Coors Light
Corona Extra
Heineken
Michelob Ultra
Miller Light
Treehorn Cider
Yuengling
Wild Leap "Gratuity"
Southern Barrel "Porter Royal"

draft beer

Catawba "Brown Bear" Brown Ale
Guiness "Extra Stout"
Service "Rally Point" Pilsner
Southbound "Hoplin" IPA
Stella Artois
Sweetwater "420" American Pale Ale
Wild Leap "Local Gold" Blonde Ale

bottled Water

Aqua Panna
San Pellegrino

signature cocktails

Savannah Peach- martini or cocktail 9
Fruitland Georgia Peach Vodka, Peach Liqueur, cranberry and orange juice

Drunken Pecan 12
1792 bourbon, Rivulet Pecan liqueur, muddled cherry and orange

Vic's Figs 12
Black Fig Vodka, amaretto, orange

Spiced Persian Pear 13
St. George Spiced Pear Liqueur, Opihr Oriental Gin, ginger beer

Savannah Citrus Sting 13

*The consumption of raw or undercooked meats or fish, that may contain harmful bacteria, may cause serious illness or death. ⊙item can be prepared gluten free
** Checks cannot be split more than six ways 18% gratuity will be added to tables of 6 or more guests

Savannah Vodka, Deep Eddy Grapefruit Vodka, jalapeno, lime

Savannah Cider 13

Vic's Proprietary Knob Creek, apple cider, salted caramel drizzle

Elderflower 15

Hendricks Gin, St Germain liqueur, splash fresh lemon juice

Scarlett & Rhett 16

Vic’s Proprietary Breckenridge Aged Bourbon, Dolin Vermouth Rouge, Cherry Heering liqueur

Vic's on the River Dinner Menu

APPETIZERS

FRIED GREEN TOMATOES	goat cheese, tomato chutney, balsamic glaze	**9**
CRAWFISH BEIGNETS	Tabasco syrup	**10**
OYSTERS ROCKEFELLER*⊙	spinach, smoked bacon, parmesan, Pernod	**14**
FRIED CALAMARI	pickled peppers, feta, citrus chili glaze	**10**
JUMBO LUMP CRAB CAKE	chilled mustard cream sauce	**13**
BEEF CARPACCIO*⊙	capers, EVOO, arugula, pecorino Romano, black truffle aioli, soft boiled egg, bread	**14**
SPICY FRIED SHRIMP⊙	sweet and sour aioli, Thai chili peppers	**12**
CHAR GRILLED OCTOPUS⊙	tomatoes, kalamata olives, feta, garlic, Greek olive oil, balsamic syrup	**13**
SHRIMP REMOULADE ⊙	Old Bay seasoned wild caught Georgia shrimp, served chilled with remoulade	**12**

SOUPS & GREENS

FRENCH ONION SOUP⊙	sweet onions, gruyere, French bread	**9**
ROASTED TOMATO BISQUE⊙	topped with herb crème fraiche	**7**
CHEF KERRY'S SHE CRAB SOUP	a creamy low country favorite with crab meat & roe	**10**
BABY TUSCAN KALE SALAD⊙	preserved lemon, toasted almonds, fried garlic, parmesan, honey cider vinaigrette	**9**
CAESAR SALAD⊙	parmesan cracker, buttermilk croutons, white anchovies	**7**
RIESLING POACHED PEAR ⊙	spinach, arugula, blue cheese, candied pecans, dried cranberries, shallot Dijon mustard vinaigrette	**11**

ENTREES

SERVED WITH A WEDGE SALAD. SOUPS AND SALADS ABOVE CAN BE SUBSTITUTED FOR AN ADDITIONAL CHARGE
ADD A LOBSTER TAIL TO ANY ENTRÉE **17**

SHRIMP & GRITS⊙	stone ground smoked cheddar grits, applewood smoked bacon, rosemary barbecue sauce	**24**
PAN SEARED JUMBO SCALLOPS*⊙	citrus risotto, lemon herb cream, truffle oil	**30**
PECAN FRIED FLOUNDER	Savannah River Farms andouille vegetable potato hash, citrus honey butter	**30**
PAN SEARED SALMON*	skin on fillet over Israeli couscous & roasted vegetables	**28**
ATLANTIC SHELLFISH MÉLANGE*	scallops, shrimp, lobster tail, lump crab, tagliatelle pasta, English pea & herb beurre blanc	**42**
JUMBO LUMP CRAB CAKES	parmesan risotto, wilted arugula, chilled mustard cream	**30**
FRIED SHRIMP or OYSTERS	French fries, southern coleslaw, cocktail sauce	**22**
GRILLED 9oz FILET MIGNON*⊙	sour cream and chive mashed potatoes, grilled asparagus, madeira wine demi glace	**42**
BRAISED BEEF SHORT RIB⊙	sour cream and chive mashed potatoes, haricots verts, baby carrots, Cheerwine reduction	**27**
SEARED PORK CHOP AU POIVRE	Vic's Farms Mangalitsa, sour cream & chive mashed potatoes, broccolini, trumpet mushrooms	**26**
SOUTHERN BBQ MEATLOAF	Vic's farm raised beef, tempura onion rings, haricot verts, mashed potatoes	**21**
VIC'S FRIED CHICKEN	macaroni and cheese, collard greens, sorghum chili sauce	**25**

SANDWICHES

Served with choice of side

VIC'S FARM 8oz BEEF BURGER*⊙	lettuce, tomato, red onion, pickles, brioche bun	**14**
	ADD+ gruyere, cheddar, blue cheese, bacon, sautéed mushrooms, or caramelized onions for **$1** ea	
FRIED FLOUNDER PO BOY	Lettuce, tomato, remoulade on hoagie	**17**

SIDES

Individual sides are 5 or create a combination plate of four sides for 15

OLD BAY FRENCH FRIES– TEMPURA ONION RINGS– MACARONI & CHEESE– SMOKED CHEDDAR GRITS⊙ -ASPARAGUS⊙ HARICOT VERTS⊙ – COLLARD GREENS⊙ – SOUR CREAM & CHIVE MASHED POTATOES⊙ – PARMESAN RISOTTO – ANDOUILLE SAUSAGE HASH⊙ - SAUTÉED SPINACH⊙

GEM WEDGE SALAD⊙ – Choice of white balsamic vinaigrette, ranch, honey mustard or blue cheese

Vic's ON THE RIVER Restaurant & Bar

beverage menu

wines by the glass

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Jacques Pelvas Sparkling Brut Rosé NV Grenache 10

White & Rose Wines by the glass

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Budweiser
Coors Light
Corona Extra
Heineken
Michelob Ultra
Miller Light
Treehorn Cider
Yuengling
Wild Leap "Gratuity"

draft beer

Catawba "Brown Bear" Brown Ale
Guiness "Extra Stout"
Service "Rally Point" Pilsner
Southbound "Hoplin" IPA
Stella Artois
Sweetwater "420" American Pale Ale
Wild Leap "Local Gold" Blonde Ale
Southern Barrel "Porter Royal"

bottled Water

signature cocktails

Savannah Peach- martini or cocktail 9
Fruitland Georgia Peach Vodka, Peach Liqueur, cranberry and orange juice
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1792 bourbon, Rivulet Pecan liqueur, muddled cherry and orange
Vic's Figs 12
Black Fig Vodka, amaretto, orange
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Savannah Vodka, Deep Eddy Grapefruit Vodka, jalapeno, lime
Savannah Cider 13
Vic's Proprietary Knob Creek, apple cider, salted caramel drizzle **Elderflower**
15
Hendricks Gin, St Germain liqueur, splash fresh lemon juice
Scarlett & Rhett 16
Vic's Proprietary Breckenridge Aged Bourbon, Dolin Vermouth Rouge, Cherry Heering liqueur

Aqua Panna
San Pellegrino