

# Plated Dinner

*Available anytime; Priced Per Entree*

## STARTERS

*(Choose One)*

**Mixed Green Salad**

**Classic Caesar Salad**

**Ginger Poached Pear and Toasted Walnut Salad with Herb Vinaigrette**

## SIDES

*Dinner Entrees include seasonal vegetables and starch (Choose One)*

**Kosher Salted Baked Potato with Sour Cream, Butter & Scallions**

**Garlic Mashed Red Bliss Potatoes**

**Classic Rice Pilaf**

**Rosemary Roasted Yukon Gold Potatoes**

## ENTREES

*(Choose up to three)*

### Stuffed Haddock

New England baked haddock with our signature seafood stuffing and lobster cream sauce 30

### Orange-Ginger Swordfish

Center cut swordfish brushed with a citrus soy pouzu sauce and flame grilled 34

### Salmon Filet

Flame grilled and finished with a lemon buerre blanc and dill sauce 32

### Victoria Station's Angus Prime Rib

Slow roasted to perfection and served with au jus and horseradish cream sauce. Available 11oz or 16oz. 36/42

### New York Sirloin

Choice aged, flame grilled and topped with truffle butter 38

### Filet Mignon

Grilled to order and plated over wild mushroom ragout 40

### Spice Crusted Chicken

Dry spice crusted, French cut chicken breast with an orange-ginger buerre blanc 29

### Boursin Chicken

Boneless chicken breasts stuffed with ham, spinach, mushrooms and Boursin cheese 30

### Surf & Turf

NY Sirloin served with baked stuffed shrimp 40

### Shrimp Scampi

Jumbo shrimp sautéed with baby spinach in a white wine and scampi butter sauce, served over linguine 36

### Roasted Vegetable Ravioli

Mushrooms, onions, asparagus, red and yellow peppers, ricotta, mozzarella and fontina cheese stuffed ravioli in a light white wine sauce 26

## DESSERTS

*(Choose One)*

**Victoria's Specialty Ghirardelli Chocolate Mousse**

**Three Layer Chocolate Cake**

**Key Lime Pie**

**New York Style Cheesecake with Seasonal Fruit Topping**

*Plated dinner menu includes coffee, tea and fountain soda. Price is non-inclusive of tax and gratuity*