

Vic's on the River Dinner Menu

APPETIZERS

FRIED GREEN TOMATOES	<i>goat cheese, tomato chutney, balsamic glaze</i>	9
CRAWFISH BEIGNETS	<i>Tabasco syrup</i>	10
OYSTERS ROCKEFELLER*Ⓞ	<i>spinach, smoked bacon, parmesan, Pernod</i>	14
FRIED CALAMARI	<i>pickled peppers, feta, citrus chili glaze</i>	10
JUMBO LUMP CRAB CAKE	<i>chilled mustard cream sauce</i>	16
BEEF CARPACCIO*Ⓞ	<i>capers, EVOO, arugula, pecorino Romano, black truffle aioli, soft boiled egg, bread</i>	14
SPICY FRIED SHRIMPⓄ	<i>sweet and sour aioli, Thai chili peppers</i>	12
CHAR GRILLED OCTOPUSⓄ	<i>tomatoes, kalamata olives, feta, garlic, Greek olive oil, balsamic syrup</i>	13

SOUPS & GREENS

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

ENTREES

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

SHRIMP & GRITSⓄ	<i>stone ground smoked cheddar grits, applewood smoked bacon, rosemary barbecue sauce</i>	24
PAN SEARED JUMBO SCALLOPS*Ⓞ	<i>citrus risotto, lemon herb cream, arugula, truffle oil</i>	34
PECAN FRIED FLOUNDER	<i>Savannah River Farms andouille sausage & vegetable potato hash, citrus honey butter</i>	30
PAN SEARED SALMON*	<i>Skin on fillet Israeli couscous & roasted vegetables. Arugula & lemon bierre blanc</i>	28
ATLANTIC SHELLFISH MÉLANGE*	<i>Scallops, shrimp, lobster tail, tagliatelle pasta, English pea & herb beurre blanc</i>	46
JUMBO LUMP CRAB CAKES	<i>parmesan risotto, grilled asparagus, crispy leeks, chilled mustard cream</i>	38
FRIED SHRIMP or OYSTERS	<i>French fries, southern coleslaw, cocktail sauce</i>	22
GRILLED 9oz FILET MIGNON*Ⓞ	<i>Sour cream and chive mashed potatoes, grilled asparagus, madeira wine demi glace</i>	48
BRAISED BEEF SHORT RIBⓄ	<i>Sour cream and chive mashed potatoes, haricots verts, baby carrots, Cheerwine reduction</i>	27
SEARED PORK CHOP AU POIVRE	<i>Sour cream & chive mashed potatoes, broccolini, trumpet mushrooms</i>	29
SOUTHERN BBQ MEATLOAF	<i>Beef, tempura onion rings, haricots verts, mashed potatoes</i>	21
VIC'S FRIED CHICKEN	<i>macaroni and cheese, collard greens, sorghum chili sauce</i>	25

SANDWICHES *Served with choice of side*

8oz BEEF BURGER*Ⓞ	<i>lettuce, tomato, red onion, pickles, brioche bun</i>	17
	<i>ADD+ gruyere, cheddar, blue cheese, bacon, sautéed mushrooms, or caramelized onions for \$1 ea</i>	
FRIED FLOUNDER PO BOY	<i>Lettuce, tomato, remoulade on hoagie</i>	17

SIDES

Individual sides are 5 or create a combination plate of four sides for 18

OLD BAY FRENCH FRIES- TEMPURA ONION RINGS- MACARONI & CHEESE- SMOKED CHEDDAR GRITSⓄ
ASPARAGUSⓄ HARICOTS VERTSⓄ - COLLARD GREENSⓄ - SOUR CREAM & CHIVE MASHED POTATOESⓄ
PARMESAN RISOTTO - ANDOUILLE SAUSAGE HASHⓄ - SAUTÉED SPINACHⓄ
HOUSE SALADⓄ - Choice of white balsamic vinaigrette, ranch, honey mustard or blue cheese

*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

An 18% gratuity will be added to tables of 6 or more guests



Restaurant & Bar

wines by the glass

beverage menu

Champagne & Sparkling Wine

Duc de Valmer NV Champagne Blend, France	9
Benvolio Prosecco NV Prosecco, Italy	10
Jacques Peltas Sparkling Brut Rosé NV Grenache	10

White & Rose Wines by the glass

Vic's on the River Private Label Chardonnay, California	7
Diora 2019 Chardonnay, Monterey, California	11
Stag's Leap 2019 Chardonnay, Napa, California	14
Zenato 2019 Pinot Grigio, Della Venezie, Italy	9
Dr. Loosen 2019 Riesling, Mosel, Germany	9
Stoneleigh 2019 Sauvignon Blanc, Marlborough, New Zealand	11
Luna Nuda Rosé 2020 Montepulciano grapes, Merlot, Italy, Montepulciano, Cortina	9

Red Wines by the glass

Stags' Leap 2017 Cabernet, Napa Valley, California	26
Vic's on the River Private Label Cabernet, California	7
Highlands "41" 2018 Cabernet Sauvignon, California	11
Murphy Goode 2018 Merlot, Alexander Valley, California	10
Vic's on the River Private Label Pinot Noir, California	7
Portlandia 2019 Pinot Noir, Oregon	10
Chateau Carignan Cadillac Cotes de Bordeaux 2017 Merlot, Cabernet Sauvignon, Cabernet Franc	15
Terra d'Oro 2018 Red Zinfandel Amador County, California	11

bottled beer

Bud Light	4.3 %	4
Budweiser	5.0 %	4
Coors Light	4.0 %	4
Corona Extra	4.6 %	5
Heineken	5.4 %	5.5
Heineken 0.0	0.0 %	5
Michelob Ultra	4.2 %	5
Miller Light	4.2 %	4
Treehorn Cider	5.9 %	7
Yuengling	4.4 %	4
StillFire "Glory Haze" IPA 16oz	6.9%	10

draft beer

Guinness Dublin, Ireland "Extra Stout"	4.2 %	6
Service Brewing Savannah, GA "Rally Point" Bohemian Style Pilsner	4.6 %	5.5
Southbound Savannah, GA "Hoplin" IPA	6.2 %	6.5
StillFire Suwanee, GA "Orange Diva" Blood Orange Wheat Beer	6.4 %	7
Stella Artois European Lager	5.2 %	6
Sweetwater Brewing Atlanta "420" American Pale Ale	5.7 %	6.5
Wild Leap , La Grange GA "Local Gold"	5.4 %	6.5
New Realm Atlanta, GA "River Street Lager"	5 %	6.5

bottled Water

Aqua Panna "100% Natural Spring Water"	3.5
San Pellegrino "Sparkling Natural Mineral Water"	3.5

signature cocktails

Savannah Peach- martini or cocktail	10
<i>Fruitland Georgia Peach Vodka, Peach Liqueur, cranberry and orange juice</i>	
Drunken Pecan	12
<i>Flatboat bourbon, Rivulet Pecan liqueur, muddled cherry, orange</i>	
Savannah Citrus Sting	13
<i>Savannah Vodka, Deep Eddy Grapefruit Vodka, jalapeno</i>	
Blueberry Lemondrop	13
<i>Smirnoff Blueberry, fresh squeezed lemon juice</i>	
Summer Gin	13
<i>Fords Gin, mint, rosemary, fresh squeezed lemon</i>	
Ghost Orange Mule	12
<i>Ghost Coast Orange Vodka, Fevertree Ginger Beer</i>	
Roman Spritz	13
<i>Benvolio Prosecco, Italicus Bergamot Orange Liqueur</i>	
Papa's Passion Daquiri	12
<i>Papa's Pilar Blonde Rum, Chinola Passionfruit Liqueur, lime</i>	
Hawaiian Ginger (Non-Alcoholic option)	10/12
<i>Organic Tres Agaves Pineapple and Ginger + Herradura Tequila for \$2</i>	