

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>	13
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</i>	13
SHRIMP REMOULADE ⊙	<i>Old Bay seasoned wild caught Georgia shrimp, served chilled with remoulade</i>	12

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 WEDGE SALAD. SOUPS AND SALADS ABOVE CAN BE SUBSTITUTED FOR AN ADDITIONAL CHARGE

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, truffle oil</i>	30
PECAN FRIED FLOUNDER	<i>Savannah River Farms andouille vegetable potato hash, citrus honey butter</i>	30
PAN SEARED SALMON*	<i>skin on fillet over Israeli couscous & roasted vegetables</i>	28
ATLANTIC SHELLFISH MÉLANGE*	<i>scallops, shrimp, lobster tail, lump crab, tagliatelle pasta, English pea & herb beurre blanc</i>	42
JUMBO LUMP CRAB CAKES	<i>parmesan risotto, wilted arugula, chilled mustard cream</i>	30
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>	42
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>Hunter Cattle Farms, sour cream and chive mashed potatoes, broccolini, trumpet mushrooms</i>	26
SOUTHERN BBQ MEATLOAF	<i>Vic's farm raised beef, tempura onion rings, haricot 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*

VIC'S FARM 8oz BEEF BURGER*⊙	<i>lettuce, tomato, red onion, pickles, brioche bun</i>	14
	<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 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

*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



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 Pelve 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 Gabaron 2018 Cabernet Sauvignon, Bordeaux, France	10
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
Le Mistral "Joseph's Blend" 2017 Red Rhone Blend Monterey County, California	15
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

draft beer

Savannah River Brewing "Witty"
Guinness "Extra Stout"
Service "Rally Point"
Southbound "Hoplin IPA"
Southbound "Vic's Picks" Hazy New England 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
<i>Fruitland Georgia Peach Vodka – Peach Liqueur –cranberry & orange juice</i>	
Pomegranate Mojito	11
<i>Bacardi Silver – Pomegranate Syrup – fresh lime juice & mint</i>	
Blueberry Lemondrop Martini	13
<i>Smirnoff blueberry – fresh lemon juice – blueberry & lemon</i>	
Vic's Margarita	13
<i>Vic's Proprietary Maestro Dobel Tequila- agave nectar- fresh lime juice</i>	
Savannah Citrus Sting	13
<i>Savannah Vodka- Deep Eddy Grapefruit Vodka- jalapeno- lime</i>	
Berry-Basil Smash	13
<i>Herradura Tequila- muddled strawberry and basil- lime</i>	
Elderflower – martini or cocktail	15
<i>Hendricks Gin – St Germain liqueur – splash fresh lemon juice</i>	
Scarlett & Rhett	16
<i>Vic's Proprietary Breckenridge Aged Bourbon – Dolin Vermouth Rouge – Cherry Heering liqueur</i>	