

# Vic's on the River Lunch Menu

## APPETIZERS

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

## SOUPS & GREENS

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

<b>FRENCH ONION SOUP ⊙</b>	<i>sweet onions, French bread, gruyere</i>	<b>9</b>
<b>ROASTED TOMATO BISQUE ⊙</b>	<i>topped with herb crème fraiche</i>	<b>7</b>
<b>CHEF KERRY'S SHE CRAB SOUP</b>	<i>a creamy low country favorite with crab meat &amp; roe</i>	<b>10</b>
<b>BABY TUSCAN KALE ⊙</b>	<i>preserved lemon, toasted almonds, fried garlic, parmesan, honey cider vinaigrette</i>	<b>9</b>
<b>CAESAR SALAD ⊙</b>	<i>parmesan cracker, shredded parmesan, buttermilk croutons, white anchovies</i>	<b>7</b>
<b>RIESLING POACHED PEAR ⊙</b>	<i>spinach, arugula, blue cheese, candied pecans, dried cranberries, shallot Dijon mustard vinaigrette</i>	<b>11</b>
<b>CROBB MIXED GREEN SALAD ⊙</b>	<i>lump crab, applewood smoked bacon, goat cheese, pineapple, tomato, cucumber, creamy citrus vanilla dressing</i>	<b>16</b>
<b>GRILLED VEGETABLE SALAD ⊙</b>	<i>zucchini, yellow squash, artichokes, haricots verts, grape tomatoes, wild mushrooms, grilled romaine wedge, creamy chive and feta dressing</i>	<b>12</b>

## ENTREES

*ADD+ Maine Lobster Tail to any entrée 17*

<b>SHRIMP &amp; GRITS ⊙</b>	<i>stone ground smoked cheddar grits, applewood smoked bacon, rosemary barbecue sauce</i>	<b>14</b>
<b>PAN SEARED SEA SCALLOPS</b>	<i>pearled vegetable cous cous, lemon herb cream sauce, truffle oil</i>	<b>28</b>
<b>FRIED SHRIMP ⊙ or OYSTERS</b>	<i>French fries, southern coleslaw, cocktail sauce</i>	<b>16</b>
<b>PAN SEARED FRESH CATCH ⊙</b>	<i>rice pilaf, butter beans, roasted red pepper relish, lemon beurre blanc</i>	<b>15</b>
<b>PECAN FRIED FLOUNDER</b>	<i>mashed potatoes, haricots verts, citrus honey butter</i>	<b>25</b>
<b>CRAB CAKES</b>	<i>pearled vegetable cous cous, chilled mustard cream, argula</i>	<b>32</b>
<b>DAILY CATCH FRIED FISH TACOS</b>	<i>pineapple salsa, chipotle crème, flour tortillas, coleslaw, and corn tortilla chip</i>	<b>13</b>
<b>BLACKENED SHRIMP PASTA</b>	<i>tagliatelle pasta, andouille sausage, fried garlic, parmesan Cajun cream sauce</i>	<b>18</b>
<b>SOUTHERN BBQ MEATLOAF</b>	<i>beef, tempura onion rings, haricots verts, mashed potatoes</i>	<b>14</b>
<b>FRIED CHICKEN</b>	<i>airline chicken breast, mashed potatoes, haricots verts, pink peppercorn gravy</i>	<b>14</b>
<b>CHICKEN SALAD WITH NAAN ⊙</b>	<i>diced chicken, red grapes, toasted pecans, sliced tomatoes, tarragon cream dressing</i>	<b>10</b>
<b>GRILLED 6oz FILET MIGNON*⊙</b>	<i>asparagus, parmesan truffle fries, roasted garlic, and herb butter</i>	<b>18</b>

## SANDWICHES

*Served with choice of side unless otherwise stated*

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

## 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**

\*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

## wines by the glass

### Champagne & Sparkling Wine

<b>Duc de Valmer</b> NV Champagne Blend, France	9
<b>LaMarca Prosecco</b> NV Champagne Blend, Treviso Italy	10
<b>Jacques Pelvas Sparkling Brut Rosé</b> NV Grenache	10

### White & Rose Wines by the glass

<b>Vic's on the River Private Label</b> Chardonnay, California	7
<b>Diora 2018</b> Chardonnay, Monterey, California	11
<b>Vic's on the River Private Label</b> Pinot Grigio, California	7
<b>Zenato 2018</b> Pinot Grigio, Della Venezie, Italy	9
<b>Dr. Loosen 2019</b> Riesling, Mosel, Germany	9
<b>Whitehaven 2019</b> Sauvignon Blanc, Marlborough, New Zealand	11
<b>Luna Nuda Rosé 2019</b> Montepulciano grapes, Merlot, Italy, Montepulciano, Cortina	9

### Red Wines by the glass

<b>Stags' Leap 2017</b> Cabernet, Napa Valley, California	26
<b>Vic's on the River Private Label</b> Cabernet, California	7
<b>Highlands "41" 2018</b> Cabernet Sauvignon, California	11
<b>Murphy Goode 2016</b> Merlot, Alexander Valley, California	10
<b>Vic's on the River Private Label</b> Pinot Noir, California	7
<b>Portlandia 2019</b> Pinot Noir, Oregon	10
<b>Chateau Carignan Cadillac Cotes de Bordeaux 2017</b> Merlot, Cabernet Sauvignon, Cabernet Franc	15
<b>Terra d'Oro 2018</b> Red Zinfandel Amador County, California	11

## bottled beer

<b>Bud Light</b>	4.3 %	4
<b>Budweiser</b>	5.0 %	4
<b>Coors Light</b>	4.0 %	4
<b>Corona Extra</b>	4.6 %	5
<b>Heineken</b>	5.4 %	5.5
<b>Heineken 0.0</b>	0.0 %	5
<b>Michelob Ultra</b>	4.2 %	5
<b>Miller Light</b>	4.2 %	4
<b>Treehorn Cider</b>	5.9 %	7
<b>Yuengling</b>	4.4 %	4

## draft beer

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

## bottled Water

<b>Aqua Panna</b> "100% Natural Spring Water"	3.5
<b>San Pellegrino</b> "Sparkling Natural Mineral Water"	3.5

## signature cocktails

<b>Savannah Peach-</b> martini or cocktail	10
<i>Fruitland Georgia Peach Vodka, Peach Liqueur, cranberry and orange juice</i>	
<b>Drunken Pecan</b>	12
<i>1792 bourbon, Rivulet Pecan liqueur, muddled cherry, orange</i>	
<b>Savannah Citrus Sting</b>	13
<i>Savannah Vodka, Deep Eddy Grapefruit Vodka, jalapeno, lime</i>	
<b>Blueberry Lemondrop</b>	13
<i>Smirnoff Blueberry, fresh squeezed lemon juice</i>	
<b>Summer Gin</b>	13
<i>Hendricks Gin, mint, rosemary, fresh squeezed lemon</i>	
<b>Ghost Orange Mule</b>	12
<i>Ghost Coast Orange Vodka, Fevertree Ginger Beer</i>	
<b>Roman Spritz</b>	13
<i>Benvolio Prosecco, Italicus Bergamot Orange Liqueur</i>	
<b>Papa's Passion Daquiri</b>	12
<i>Papa's Pilar Blonde Rum, Chinola Passionfruit Liqueur, lime</i>	
<b>Hawaiian Ginger (Non-Alcoholic option)</b>	10/12
<i>Organic Tres Agaves Pineapple and Ginger + Herradura Tequila for \$2</i>	