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*1247 South Irby Street  
Florence, South Carolina 29501*

Phone: (843) 665-0846  
Catering: (843) 230-1238  
[www.victorsbistro.com](http://www.victorsbistro.com)



### **Desserts**

**Victor's Crème Brûlée** Flavored with a hint of vanilla, slowly steamed, topped with raw sugar and caramelized to golden brown

**Peggy's New York-Style Cheesecake** Served with your choice of chocolate or raspberry toppings

**Peggy's Chocolate Kahlua Cake** Thick and dense, with lots of gooey Kahlua, layered with whipped cream icing

**Pear Pound Cake** One more from the kitchen of Peggy Paul, a delightfully fresh poundcake with pear syrup and finished with whipped cream

**Molten Lava Cake** Served warm, a chocolate cake filled with melted chocolate fudge, topped with vanilla ice cream, chocolate and raspberry sauce

**Banana Praline Cheesecake** Handmade by Peggy Paul. Topped with whipped cream and chocolate sauce

**Chocolate Torte** Almost like fudge, dense and rich, topped with raspberry sauce and whipped cream

**Ice Cream** Assorted flavors, available in one, two or three scoop sizes

**Peggy's Carrot Cake** Three layer cake with cream cheese icing and filling, with Walnuts, inside and out!

### **Dessert Wines**

#### **Sun Garden Riesling Beerenauslese**

Mosel, Germany (375mL) \$25.00 bin 7012

#### **Jackson-Triggs Vidal Blanc Proprietor's Reserve Icewine,**

2006, Niagra Peninsula, Canada (187mL) \$30.00 bin 102

#### **Walnut City Wineworks "Essential" Viognier 2006**

Willamette Valley, Oregon (375mL) \$40.00 bin 7011

#### **Villa Maria Reserve Noble Riesling Botrytis Selection, 2002**

Marlborough, New Zealand (375mL) \$60.00 bin 2044

#### **Royal Tokaji 5 Puttonyos, 2003**

Tokaji, Hungary (500mL) \$60.00 bin 1021

### **Sherry by the Glass**

Emilio Lustau Oloroso del Tonel Centenary Bottling \$7.00

Emilio Lustau Solera Reserva "San Emilio" Cream Sherry \$7.00

### **Ports**

Gould Campbell 10 Year Tawny Porto, NV \$9.00

Gould Campbell Late Bottled Vintage Porto, 1998 \$7.00



## Appetizers

### Kobe Beef Sliders

Two 2-ounce Wagyu beef patties served on a warm yeast rolls with lettuce and tomato, topped with chipotle aioli and served with pommes frites **10.**

### Shrimp Cocktail

Six beer boiled shrimp served chilled with lime cocktail sauce **8.**

### Trio of Scallops

Three jumbo scallops seared and served on a bed of mixed greens **8.**

### Artichoke Dip

Baked with peppers, goat cheese, parmesan and served with grilled pita bread **8.**

### Calamari

Fried crispy with seasoned flour and served with house sauce **8.**

### Sesame Tuna

Sashimi grade Tuna sesame seared and served with wasabi vinaigrette **11.**

### Crab Cake

Jumbo lump crab with sweet peppers, onions, celery and served with our house sauce **10.**

### Bistro Oysters

Lightly breaded, crispy fried and served with horseradish aioli **9.**

### Grilled Prosciutto Scallops

Jumbo scallops wrapped in prosciutto, grilled and served with a sweet Thai chili sauce and basil oil **10.**

### Fried Green Tomatoes

Served with chipotle aioli, chow-chow and crumbled goat cheese **8.**

### Oyster Shooter

Fresh oyster served in a chilled shot glass with Tabasco lime vinaigrette **2.**

### Cheese Plate

Small - **5.** Large - **10.**

## Salads

*Add on to any salad - Grilled Chicken - 5. Salmon - 6. Tuna - 7.*

### Bistro Salad

Baby greens, fresh oranges, oven dried tomatoes, crumbled Danish baby blue cheese, pecans, carrots, parmesan crisp and your choice of dressing **8.**

### Goat Cheese Salad

Mixed greens, pecans, diced red onions, fresh oranges and carrots topped with a pecan-crust warm goat cheese patty and garnished with parmesan crisp, served with raspberry vinaigrette **8.**

### House Salad

Baby greens, pecans, diced red onions, carrots, fresh oranges served with a red wine vinegar, shallot and Dijon vinaigrette **5.**

### Caesar Salad

Crisp romaine topped with grated parmesan cheese and served with garlic-parmesan croutons and a rich Caesar dressing **5.**

### Spinach Salad

Tender baby spinach, grated parmesan, apples, toasted pine nuts and apricots with a lemon-honey vinaigrette **7.**

### Caprese

Sliced tomatoes, fresh mozzarella and basil leaves drizzled with balsamic vinegar **6.**

### Ice Wedge

Crisp Iceberg lettuce topped with crisp prosciutto ham, tomato wedges and tangy bleu cheese dressing **6.**

## Soups

### She Crab Soup

This creamy South Carolina specialty is made with crab meat and Roe, flavored with sherry and Worcestershire sauce **6.**

### Soup du Jour

Please ask your server for the chef's selection of the day **6.**



**Entrees**

*Victor's proudly serves Centered Angus Beef which is hand cut daily and grilled to perfection*

**French Quarter** Grilled and blackened Angus Beef tenderloin over chorizo rice and topped with shrimp, scallops, and mushrooms in a Tabasco Beurre Blanc  
**Tapas 16. Entree 32.**

**Shrimp & Grits** Sauteed fresh local shrimp with a spicy Tasso gravy and served over creamy stoneground white grits  
**Tapas 9. Entree 18.**

**Chicken Marsala** Breast of chicken braised in a nutty marsala sauce with peppers, onions, and mushrooms  
**Tapas 10. Entree 20.**

**Filet of Salmon** Grilled and served with garlic whipped potatoes, house vegetable and a garlic dill butter  
**Tapas 12. Entree 24.**

**Rack of Lamb** Grilled and served with garlic whipped potatoes, house vegetable and a Rosemary demi-glaze  
**Tapas 13. Entree 26.**

**Filet of Beef** Grilled and served with garlic whipped potatoes, wild mushroom demi-glaze and house vegetable  
**Tapas 14. Entree 29.**

**Seafood Linguini** Sauteed shrimp, scallops, tomatoes and spinach tossed in a shrimp garlic broth  
**Tapas 10. Entree 20.**

**Ribeye** Served with garlic whipped potatoes, house vegetable and a roasted garlic Merlot butter  
**14 oz. 26.**

**Breast of Duck** Seared to order and served with wild mushroom Carolina rice, grilled asparagus and a roasted peach and ginger sauce  
**Entree 23.**

**Ahi Tuna** Sashimi grade seared or grilled to order and served with wasabi mashed potatoes, house vegetable and wasabi vinaigrette  
**Tapas 13. Entree 26.**

**Chicken Capelini** Grilled chicken breast over sauteed artichokes, kalamata olives and mushrooms tossed with capelini in a lemon garlic butter sauce  
**Single Breast 10. Double Breast 20.**

**Accompaniments**

Asparagus

Fried Redskin Potatoes with Prosciutto and Basil

Pommes Frites

Roasted Garlic Mashed Potatoes

Sautéed Mushrooms

Vegetable du Jour

Sautéed Spinach

Creamy Stone Ground Grits

*\*Vegetarian Entrees Upon Request*

*\*Black N Blue Upon Request*

## **SANDWICHES**

-STEAK SANDWICH- SEARED BEEF TIPS, RED PEPPERS, ONIONS ON A BAGUETTE W/ MOZZARELLA \$9

-GRILLED PORTABELLA, RED PEPPER, CARAMELIZED ONIONS W/ MOZZARELLA ON A KAISER ROLL \$8

-BISTRO CHICKEN - GRILLED BREAST OF CHICKEN W/ WHITE CHEDDAR, BACON, CARAMELIZED ONIONS ON A KAISER ROLL \$9

-ROAST BEEF - SHAVED RARE ROAST BEEF W/ CARAMELIZED ONIONS, SWISS, WATERCRESS & HORSERADISH SAUCE \$9

-HAM 'N' SWISS – SERVED HOT W/ SAUTÉED MUSHROOMS, MELTED SWISS, AND DIJON ON A BAGUETTE \$8

-VICTOR'S BLT- HOUSEMADE PIMENTO CHEESE, SMOKED BACON, TOMATO, AND WATERCRESS ON SOURDOUGH \$8

## **SALADS/PASTAS**

-HOUSEMADE CHICKEN SALAD W/ MIXED GREENS, & FRESH FRUIT \$7

-BISTRO SALAD- BABY GREENS, OVEN DRIED TOMATOES, CARAMELIZED ONIONS, BLUE CHEESE, AND PECANS \$6

-ALMOST VEGETARIAN- SPINACH, MUSHROOMS, PEPPERS, ONIONS, & LINGUINE TOSSED IN CHICKEN JUS AND TOPPED W/ FETA \$8

-GRILLED CHICKEN- SAUTÉED ARTICHOKE HEARTS, MUSHROOMS, & TOMATOES W/ CAPELLINI \$10

ADD TO ANY SALAD OR PASTA -SHRIMP \$6 -CHICKEN \$5 -SALMON \$6

## **ENTREES** (CHOICE OF TWO SIDES)

-FILET OF BEEF- 4 OZ FILET GRILLED TO ORDER W/ MUSHROOM DEMI \$13

-SALMON- GRILLED 4 OZ FILET W/ ROASTED GARLIC-DILL BUTTER \$10

-RACK OF LAMB- GRILLED AND SERVED W/ A ROSEMARY DEMI \$13

## **SIDES**

-MAC 'N' CHEESE – GARLIC WHIPPED POTATOES – BUTTER BEANS – GREEN BEANS – POMMES FRITES – FRESH FRUIT