

- APPETIZERS -

MUSSELS DIAVOLO.....9.75

On the half shell, with a spicy tomato sauce.

MEDITERRANEAN CRAB CROSTINI TRIO.....9.50

BLACKENED SCALLOPS.....16.95

ROASTED PORTABELLA WITH GARLIC.....9.75

WITH GORGONZOLA CHEESE.....12.50

ALFRED'S ESCARGOT12.50

*Sizzled in garlic butter and mushrooms,
served in puff pastry.*

CANNELLONI

*Crepe filled with chopped tender veal, chicken, and beef
topped with béchamel and marinara sauces.*

9.50

SPEDINO

A loaf of warm Italian bread wedged with provolone cheese and herbed garlic butter .

8.95

- TUREEN -

SEAFOOD BISQUE18.50

*Perfect to share for two! Shrimp, lobster, scallops
and clams with a hint of tomato in a cream base.*

FRENCH ONION SOUP8.50

Our classic version.

STRACCIATELLA6.50

*Whipped egg, parmesan cheese and
fresh spinach in chicken broth*

GAZPACHO.....8.50

*Classic summer medley of fresh chopped vegetables
in a tomato base, served chilled.*

- SALADS -

FRESH MIXED GREENS5.25

*Choice of House made Dressings: Victorian Vinaigrette,
Orange Honey Poppy Seed, Gorgonzola Walnut,
Honey Mustard or Victorian Herbed Ranch*

CAESAR SALAD22.00

Prepared fresh table-side for two or more people.

Spinach Salad.....9.50

*Fresh baby spinach, sliced hard boiled egg,
homemade bacon bits, mushrooms, croutons
and hot bacon dressing.*

FLAMING VICTORIAN SALAD.....24.00

*An Alfred's Original Prepared table-side
for two or more people.*

If your party desires separate checks, please request this with your server before ordering.

20 % gratuity will be added to tables of 8 or more people.

-PASTA -

FRESH FETTUCCINE OR IMPORTED MEAT FILLED TORTELLINI

ALFREDINO17.50

*Butter, cream, prosciutto, tiny peas and
grated cheese.*

MARINARA15.50

Our meatless tomato sauce.

PESTO17.50

*Fresh basil, parsley, garlic, olive oil, crushed
almond and parmesan cheese.*

Add 4 Jumbo Shrimp12.50

VEGETABLE LASAGNA.....19.50

*A vegetarian option without meat or pasta,
summer vegetables layered with cheese.*

TUSCAN MEAT SAUCE.....18.50

*Thick delicious Tuscan meat sauce – bacon,
ground tenderloin & pork sausage. This
recipe can be found on page 167 of Alfred's
cookbook. "Recollections & Collections"*

Available at the front desk.

Add Chicken Breast.....8.95

Gluten free and vegan pasta is available for 1.50 extra. Please tell your server if you would like to substitute.

- VEAL -

VEAL GENOVESE29.50

*Braised veal rolled in crushed toasted almonds and
parmesan cheese.*

VEAL SALTIMBOCCA29.50

*Slices of prosciutto and cheese are laid upon veal
medallions in a delicate wine sauce.*

VITELLO CON CARCIOFI

*Breaded veal lightly sautéed in a lemon caper sauce,
topped with hearts of artichoke.*

29.50

- BEEF -

FILET CHESAPEAKE39.00

*Twin filet tournedos topped with crab imperial and
laced with melted provolone cheese.*

BEEF WELLINGTONPER PERSON.....45.00

*Chef's masterpiece, prepared with 24 hours
advance notice minimum for 2 people.*

STEAK DIANNE39.00

*Sautéed filet mignon prepared in a
delicate sauce and flambéed tableside.*

FILETTO ARMENO.....33.50

*Alfred's creation! Filet mignon, pate de foie gras,
Prosciutto, and cheese encased in puff pastry and
served with a wine sauce.*

Vegetable and potato of the day is served with your entrée.

*Consuming raw or undercooked meats may increase your risk of food borne illness,
especially if you have certain medical conditions.*

- PORTABELLA SELECTIONS -

PORTABELLA ROBERTO.....25.50

Roasted portabella mushroom topped with Crab Imperial and mild melted cheese.

PORTABELLA PESTO.....19.50

Roasted portabella mushroom topped with creamy pesto, melted cheese and toasted almonds.

- POLLO -

CHICKEN MARSALA.....21.50

Boneless breast of chicken, sautéed with fresh mushrooms and Marsala wine.

POLLO SOPHIA.....22.50

Chicken tenders, prosciutto and melted cheese and tortellini. Baked in a puff pastry.

POLLO VICTORIAN18.50

Sautéed whole tender breast of chicken topped with prosciutto and cheese.

BUTTERNUT CHICKEN.....24.50

Sautéed chicken breast encrusted with pecans walnuts and almonds.

- FRESH ATLANTIC SALMON -

BAKED, BLACKENED, OR MAPLE GLAZED.....26.00

NUT ENCRUSTED.....29.50

TOPPED WITH CRAB IMPERIAL.....32.50

- SEAFOOD -

SHRIMP IMPERIALSINGLE.....21.50

DOUBLE.....31.50

Jumbo shrimp stuffed with crab imperial, encased in puff pastry.

CRAB CAKES.....SINGLE.....19.50

DOUBLE.....27.50

Lump Crabmeat

CIOPPINO37.50

Clams, scallops, shrimp and mussels prepared in a zesty tomato broth served over pasta.

CREPES DI MARESINGLE.....19.00

DOUBLE.....28.00

Thin crepes stuffed with shrimp, scallops, and langoustines, laced with seafood bisque.

CONCH MARSALA31.50

Tender sweet Bahamian conch prepared Milanese style with Marsala wine and fresh mushrooms.

SHRIMP & SCALLOPS ALA DINO.....29.50

Sautéed in fresh garlic and butter, tossed with fettuccine and topped with tomatoes.

Vegetable and potato of the day is served with your Entrée.

SEE OUR WEBSITE AND JOIN OUR MAILING LIST

FOR UPCOMING SPECIALS & EVENTS!

WWW.ALFREDSVICTORIAN.COM