- Appetizers -

Mussels Diavolo ..................................... 9.75 Roasted Portabella with garlic ............. 9.75

*On the half shell, with a spicy tomato sauce.* with Gorgonzola cheese… .............. 12.50

Mediterranean Crab Crostini Trio. .........9.50

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 -

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| --- | --- |
| Seafood Bisque.................................... 18.50 *Perfect to share for two*! *Shrimp, lobster, scallops and clams with a hint of tomato in a cream base.*  | Stracciatella ......................................... 6.50 *Whipped egg, parmesan cheese and fresh spinach in chicken broth*  |

- Salads -

 Fresh Mixed Greens ............................. 5.25 Caesar Salad ....................................... 22.00

*Choice of House made Dressings: Victorian Vinaigrette, Prepared fresh table-side for two or more people. Orange Honey Poppy Seed, Gorgonzola Walnut,*

*Honey Mustard or Victorian Herbed Ranch*

 Flaming Victorian Salad… ...................... 24.00

 *An Alfred’s Original Prepared table-side*

 *homemade 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 Fettucine or Imported meat filled Tortellini

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| --- | --- | --- |
| Alfredino .......................................... 17.50 *Butter, cream, prosciutto, tiny peas and grated cheese.* Marinara .......................................... 15.50 *Our meatless tomato sauce.* Pesto ................................................... 17.50 *Fresh basil, parsley, garlic, olive oil, crushed almond and parmesan 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 4 Jumbo Shrimp ………...……...…...…..12.50  |  | 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 Genovese ........................................ 29.50 Veal Saltimbocca ................................. 29.50

*Braised veal rolled in crushed toasted almonds and Slices of prosciutto and cheese are laid upon veal parmesan cheese. medallions in a delicate wine sauce.*

# - Beef -

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| --- | --- |
| Filet Chesapeake .................................... 39.00 *Twin filet tournedos topped with crab imperial and laced with melted provolone cheese.* Steak Dianne ......................................... 39.00 *Sautéed filet mignon prepared in a delicate sauce and flambéed tableside.*  | Beef Wellington …..……..….per person…..45.00 *Chef’s masterpiece, prepared with 24 hours advance notice minimum for 2 people.*  |

*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 Portabella Pesto ............................... 19.50

*Roasted portabella mushroom topped with Crab Roasted portabella mushroom topped with creamy Imperial and mild melted cheese. pesto, melted cheese and toasted almonds.*

- Pollo -

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| --- | --- |
| Chicken Marsala .................................... 21.50 *Boneless breast of chicken, sautéed with fresh mushrooms and Marsala wine.* Pollo Victorian ................................... 18.50 *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 Imperial …….……Single… ............ 21.50 Double… ............ 31.50 *Jumbo shrimp stuffed with crab imperial, encased in puff pastry.* Cioppino ................................................... 37.50 *Clams, scallops, shrimp and mussels prepared in a zesty tomato broth served over pasta.* Conch Marsala .................................... 31.50 *Tender sweet Bahamian conch prepared Milanese style with Marsala wine and fresh mushrooms.*  | Crab Cakes……..…...…Single… ............. 19.50 Double… .............. 27.50 *Lump Crabmeat* Crepes Di Mare ……..Single… ............... 19.00 Double… ............. 28.00 *Thin crepes stuffed with shrimp, scallops, and langoustines, laced with seafood bisque.* Shrimp & Scallops Ala Dino ................ 29.50 *Sautéed in fresh garlic and butter, tossed with fettuccine and topped with tomatoes.*  |

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