



**VICTORIA
HOUSE**

1715 Steiger Lake Ln
Victoria MN
952.443.2858
www.cuzzys.com

APPETIZERS

Chicken Strips

Fresh, plump chicken breast, cut in strips and prepared hand-breaded in our house breading or coconut breading and served with fries. 9.99

Beef Bites

Cajun steak bites with horseradish sauce 12.99 **GF**

Chicken Wings

Choose from plain, buffalo, teriyaki or BBQ.

8/9.99 12/11.99 16/14.99

Sampler

Chicken strips, chicken wings, sweet Spanish onion rings and fries. 14.99

Portabella & Brie Bruschetta

Toasted garlic crostini, topped with roasted portabella mushrooms, brie, Kalamata olives & tomato-basil relish with a balsamic reduction 9.99

Triple Spreads

Bruschetta, whipped, garlic feta and Kalamata olive tapenade served with toasted pita points. 7.99

Spinach Artichoke Dip

A blend of spinach, artichoke hearts and cheese served with parmesan toasted pita points. 9.99

Nachos El' Supremo

Fresh taco chips topped with vine ripe tomatoes, creamy jalapeño cheese sauce, red peppers, onions, black olives, shredded cheddar cheese and sour cream with your choice of seasoned beef. 10.99
Fajita-style chicken 11.99

Fried Mozzarella Sticks

Breaded mozzarella served with our homemade marinara sauce. 9.99

Ribfest

1/2 Rack of our famous BBQ Ribs, cut in to 6-7 bones of finger-licking goodness! 15.99

Victoria House Legendary Pepperoni Soup

With a recipe so perfect, you'll understand its popularity

Cup 3.99 Bowl 4.99 Quart 9.99 Gallon 35.99

FRESH GARDEN SALADS

Black and Bleu Steak Salad

Fresh spinach topped with bleu cheese crumbles, tomatoes, celery, bacon, portabella mushrooms and blackened steak tips. 16.99 **GF**

Raspberry Salmon Salad

Lightly seasoned, broiled salmon on a bed of fresh spinach with red onion, crumbled bleu cheese and fresh fruit, served with raspberry vinaigrette. 16.99

Caesar Salad

Fresh romaine lettuce, tossed with creamy caesar dressing and topped with croutons, parmesan cheese and grapes. 9.99 **GF**
With chicken 13.99 **GF**

Classic Taco Salad

Fresh garden greens tossed with taco chips, shredded cheddar cheese, red onions, red peppers, diced tomatoes, and black olives.
Served with a side of fresh salsa, southwestern ranch and seasoned beef. 10.99
With chicken 11.99

Red Quinoa Salad

Mix of red quinoa, spring mix greens, diced carrots, red onion, almonds, raisins and queso fresco in a honey-lime vinaigrette. 9.99
With chicken 13.99

Buffalo Chicken Salad

Romaine lettuce tossed in bleu cheese dressing with celery, cucumbers, tomatoes, bleu cheese crumbles and grilled chicken breast tossed in buffalo sauce. 11.99

Greek Salad

A blend of fresh salad greens, vine ripe tomato, chopped red onion and Kalamata olives, tossed gently with our own Greek dressing and Feta cheese, topped with homemade croutons. 9.99 **GF**
With chicken 13.99 **GF**

Chef Salad

Smoked Julienne ham, turkey, cheese, olives, cucumber, sliced hard-boiled egg and tomato on a bed of greens. 12.99

Spinach and Bacon Salad

Spinach leaves tossed with honey bacon dressing topped with sliced egg, diced tomatoes, bacon bits and fresh grated parmesan cheese. 9.99 **GF**
With chicken 11.99 **GF**

Asian Salad

A bed of fresh greens with seasonal fruit, roasted red peppers, fried wonton strips and a side of sesame dressing.
Coconut crusted chicken 12.99
Coconut crusted shrimp 14.99

PASTA AL DENTE

Pasta entrées served with Parmesan toast and choice of soup or salad.

Chicken Marsala

Chicken breast sautéed in our creamy Marsala wine and mushroom sauce over fettuccini. 15.99

Parmesan Crusted Chicken

Lightly breaded chicken breast drizzled with a blend of marinara and creamy Mornay sauce on a bed of spaghetti topped with mozzarella cheese. 17.99

Fettuccini Alfredo

Fettuccini tossed in our creamy alfredo sauce, topped with fresh parmesan cheese. 12.99 • With Chicken 15.99
With Shrimp 16.99 • Scallops 17.99

Spaghetti and Meatballs

Our house made meatballs are a blend of ground beef and Italian sausage, with seasoning and spices!
Served with garlic toast. 14.99

Pasta Primavera

Penne pasta tossed with freshly sautéed vegetables. Topped with your choice of creamy alfredo or homemade marinara sauce and grated parmesan cheese. 12.99
With Chicken 15.99
With Shrimp 16.99
With Scallops 17.99

VICTORIA HOUSE COUNTRY COOKIN'

All entrées served with mashed potatoes, gravy, vegetable and choice of soup or salad.

Pot Roast Dinner

Slow cooked beef, simmered all day in our special blend of herbs and spices, piled high. 16.99

Hot Roast Beef

Thinly sliced roast beef, piled high on white bread. 16.99

Meat Loaf

Thick-cut, homemade meatloaf with spices and onions. 16.99

Beef Stroganoff

Seared steak tips and portabella mushrooms in our savory sauce over fettuccini noodles. 16.99

BURGERS, SANDWICHES AND MELTS

Everything in this section is served with a pickle and your choice of onion rings, fries, or homemade potato chips. Substitute a fresh, ground turkey patty for any beef patty for \$1.00.

Big Cuz

4 patties with 8 slices of bacon, 4 slices of American cheese, lettuce, tomato, fried onion, mushrooms, alfalfa sprouts and our secret sauce. 24.99

BBQ Burger

Burger with sliced ham, Swiss cheese, fried onions and a side of BBQ sauce. 10.99

Mushroom Burger

Topped with Swiss cheese and sautéed mushrooms. 10.99 ^{GF}

House Burger

Hickory smoked bacon with American cheese, lettuce, tomato, mushrooms, fried onions, alfalfa sprouts and our secret sauce. 13.99 ^{GF}

Dijon Burger

Burger on grilled whole wheat bread with bacon, Swiss cheese, dijon mayo and fried onions. 11.99

Black and Bleu Burger

Bleu cheese, portabella mushrooms and cajun seasoning. 11.99 ^{GF}

Burgers 101 ^{GF}

Hamburger 9.99
Cheeseburger 10.99
California Burger 10.99
Bacon Cheeseburger 11.99

House Chicken

Hickory smoked bacon, American cheese, lettuce, tomato, mushrooms, fried onions and alfalfa sprouts topped with our secret sauce. 13.99 ^{GF}

Dijon Chicken

Hickory smoked bacon, Swiss cheese and dijon mayo on toasted whole wheat bread. 11.99 ^{GF}

Reuben/Rachel

Corned beef or turkey, sauerkraut, Swiss cheese and Thousand Island dressing on grilled pumpernickel bread. 11.99

The Gourmet Burger

8oz blend of short rib and 100% Black Angus beef directly from Pat LaFrieda's butcher shop NYC, on a crossaint bun. Cooked medium rare. 14.99 ^{GF}

Grilled Chicken

Grilled chicken breast, lettuce, tomato and mayo. 10.99 ^{GF}
With Swiss and bacon for 11.99 ^{GF}

French Dip

Thick slices of roast beef slow roasted in house on a grilled sourdough hoagie with au jus. 10.99 ^{GF}

Minnesota Sunrise

Hand-breaded, deep-fried walleye fillet with American cheese, lettuce and tomato on a grilled hoagie. 13.99

Turkey Burger

House made, 1/2 lb. turkey burger served on ciabatta bread. Served with lettuce and tomato. 10.99



HOUSE SPECIALTIES

All entrées are served with choice of soup or salad.
The following also include your choice of
fries, baked potato, mashed potato, au gratin potato or wild rice.

Parmesan Encrusted Baby Sea Scallops

Sea scallops covered in parmesan and bread crumbs, topped with a buerre blanc sauce. 25.99

Broiled Sea Scallops

Sea scallops broiled in butter. 23.99 ^{GF}

Coconut Shrimp

Jumbo shrimp lightly coated in a coconut batter and fried to perfection. 25.99

Broiled Shrimp

Jumbo shrimp lightly seasoned and broiled in butter. 23.99

Shrimp Scampi

Jumbo shrimp broiled in garlic butter. 23.99 ^{GF}

French-Style Shrimp

Lightly breaded and deep fried. 23.99

Salmon Bruschetta

Grilled salmon topped with tomato basil bruschetta with Kalamata olives. 23.99

Walleye

Deep-fried, pan-fried or broiled. 23.99

Pistachio Encrusted Salmon

Eight ounce salmon filet is broiled and drizzled with a buerre blanc sauce. 23.99

Garlic Beef Medallions

Three medallions are grilled to your liking, topped with a roasted garlic brown sauce. 23.99

Filet Mignon

7 oz. juicy, thick filet on a bed of sautéed mushrooms, topped with crunchy onions. 31.99 ^{GF}

Black 'n Bleu Filet Mignon

7 oz. cajun seasoned filet topped with crumbled bleu cheese and portabella mushrooms. 33.99 ^{GF}

Glazed Pork Tenderloin

Grilled tenderloin medallions served medium and topped with a wild berry sauce. 19.99 ^{GF}

Bacon Wrapped Pork Tenderloin Medallions

Seared golden brown and served with a honey-balsamic glaze. 19.99

Center Cut Pork Chop

Grilled, thick. Single chop 18.99 ^{GF}
Twin chops 23.99 ^{GF}
Triplets 27.99 ^{GF}

BBQ Ribs

Full rack of pork ribs in our delicious secret BBQ sauce. 24.99
Half rack 19.99
Rack-and-a-Half 31.99

Minnesota Chicken

Chicken breast stuffed with a blend of monterey, parmesan and Swiss cheeses with portabella mushrooms and drizzled with Northwood's blackberry sauce on a bed of wild rice. 21.99

Black 'n Bleu Chicken

Cajun seasoned chicken topped with crumbled bleu cheese and portabella mushrooms. 19.99

Portabella Mushroom and Brie Chicken

Chicken breast topped with roasted portabella mushrooms, Kalamata olives, brie, and tomato-basil relish with a balsamic reduction. 19.99

Add On:

Four Shrimp for 12.00
Salmon 4 oz. for 7.00
Three Parmesan Scallops for 7.00

Your Special Occasion is Our Special Occasion

Catering and special events menus available for all occasions.
Ask for a manager today to help you plan your next event.

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Gluten free menu available upon request.