



Dinner Entrees - Chicken & Fish

Chicken

Our Grade A chickens are prepared with wing bone on and slowly roasted to preserve moisture, freshness and quality. All chicken entrées can be prepared gluten free.

Chicken Tonkatsu - A double crusted chicken breast roasted until golden brown and crispy, accompanied with a traditional Asian sauce

Chicken Victoria - A roasted chicken breast stuffed with a spinach Ricotta mousse and smothered in a roasted red pepper sauce

Honey Sesame Soya Chicken - Lightly seasoned and brushed with a sweet honey soya sauce, topped with chow mein noodles

Classic Chicken Supreme - An oven roasted chicken breast stuffed with a garlic confit and herbs accompanied with a rosemary chive sauce

Chicken Tetrassini - A roasted chicken breast topped with diced bacon, onion and mushrooms, with a light white wine cream sauce

Chicken Tuscany - A roasted chicken breast stuffed with Provolone, asparagus and Prosciutto, and smothered in a roasted yellow pepper sauce

Traditional Cordon Bleu - A roasted chicken breast stuffed with Swiss cheese and smoked ham, and a light white wine cream sauce

Manitoban Chicken - A roasted chicken breast stuffed with cream cheese, Mozzarella, sautéed Manitoba mushrooms, garlic and a roasted red pepper sauce

Mandarin Chicken - A roasted chicken breast stuffed with garlic, ginger, water chestnuts and a honey mandarin sauce

Chicken Royal - Lightly seasoned, roasted chicken breast topped with Crimini mushrooms and a light white wine cream sauce

Chicken 1808 - Chicken breast stuffed with cream cheese, cheddar cheese and onions with our signature yellow pepper sauce

Chicken Athena - A roasted chicken breast stuffed with sundried tomatoes and feta cheese

Fish

Victoria Inn Hotel & Convention Centre

G Salmon Fillet - A six ounce salmon fillet brushed with Teriyaki sauce layered on a bed of sushi rice
with Asian coleslaw

Halibut Steak - Fresh oven poached steaks brushed with a lemon butter sauce