

Vic & Anthony's™

STEAKHOUSE

1510 TEXAS AVENUE • HOUSTON, TEXAS 77002 • FAX 713.228.1114

713.228.1111 • WWW.VICANDANTHONYS.COM

Appetizers

CHIPS & STRINGS

HOMEMADE POTATO CHIPS & ONION RINGS GOLDEN FRIED
\$6.95

JUMBO LUMP CRAB CAKE

SERVED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC
\$17.95

SHRIMP & CRAB CAMPECHANO

WITH PLANTAIN CHIPS
\$14.95

TOMATO & MOZZARELLA

WITH VINAIGRETTE & REDUCED BALSAMIC
\$9.25

STEAK TARTARE

WITH CHIPS, CORNICHONS & WHOLE GRAIN MUSTARD
\$15.95

JUMBO SHRIMP

WITH COCKTAIL OR REMOULADE SAUCE
\$14.95

CALAMARI

WITH SWEET & SPICY PEPPERS
\$12.95

TUNA TARTARE

WITH AVOCADO, CITRUS VINAIGRETTE & CHIPS
\$14.95

FRIED OYSTERS

WITH MALT VINEGAR TARTAR SAUCE
\$10.95

FRESH OYSTERS

1/2 DOZEN ON THE HALF SHELL
\$11.95

FRESH OYSTERS ROCKEFELLER

1/2 DOZEN
\$13.95

ARTISAN CURED MEAT SAMPLER

WITH WHOLE GRAIN MUSTARD
MARKET PRICE

BROILED PORTABELLO MUSHROOMS

WITH BASIL OIL & FRESH MOZZARELLA
\$8.95

MAPLE GLAZED QUAIL

OVER DRESSED GREENS FINISHED WITH A SRIRACHA SAUCE
\$15.95

SEARED SCALLOPS WITH CRISP APPLE SLAW

FINISHED WITH APPLEWOOD BACON & TABASCO VINAIGRETTE
\$15.95

SELECTION OF FINE CHEESES

MARKET PRICE

PETROSSIAN CAVIAR

WITH THE TRADITIONAL ACCOMPANIMENTS
MARKET PRICE

ICED SHELLFISH COLLECTION

MAINE LOBSTER, ALASKAN KING CRAB, SHRIMP, OYSTERS, CAMPECHANO
MARKET PRICE

Salads

STEAKHOUSE CHOPPED SALAD

MIXED GREENS TOSSED WITH WHITE &
YELLOW CHEDDAR CHEESE, SALAMI & VINAIGRETTE
\$8.95

ICEBERG WEDGE SALAD

CLASSIC ICEBERG LETTUCE WEDGE FINISHED WITH
FRESH CRUMBLED ROQUEFORT CHEESE
\$8.95

STEAK & EGG SALAD

PRIME BEEF CARPACCIO, FRISEE LETTUCE &
EGG YOLK VINAIGRETTE WITH A FRIED EGG
\$13.95

PEAR & SAGA BLUE CHEESE SALAD

WITH CANDIED PECANS & TEARDROP TOMATOES IN CREAMY VINAIGRETTE
\$9.95

CAESAR SALAD

WITH SHAVED ROMANO-PECORINO
\$8.95

BEEFSTEAK TOMATO & ONION SALAD

WITH ROQUEFORT CHEESE
\$9.95

ROASTED BEET SALAD

WITH CREAMY GOAT CHEESE DRESSING & MICROGREENS
\$7.95

Soups

LOBSTER BISQUE

FINISHED WITH COGNAC
\$9.50

SOUP DU JOUR

MARKET PRICE

Entrées

ALL STEAKS ARE USDA PRIME MIDWEST GRAIN-FED.

FILET MIGNON
9 oz \$35.95
12 oz \$39.95

PRIME STRIP
16 oz MARKET PRICE

PRIME RIBEYE
16 oz \$36.95

PORTERHOUSE FOR TWO
\$39.00 PER PERSON

VEAL CHOP
16 oz \$36.95

VEAL CHOP MILANESE
LIGHTLY COATED IN BREADCRUMBS & FRESH ROMANO CHEESE, SERVED WITH OLIVE OIL & CHOPPED TOMATOES
\$37.95

COLORADO ORGANIC LAMB CHOPS
WITH NATURAL JUS
\$39.95

PAN ROASTED CHICKEN
ACCOMPANIED WITH MASHED POTATOES & ASPARAGUS
\$20.95

CHICKEN PAIGE
SCALOPPINE WITH CAPERS, SUNDRIED TOMATOES & LEMON BUTTER
\$21.95

COMPLEMENT YOUR ENTRÉE WITH ONE OF OUR HOUSE MADE TOPPINGS

HOLLANDAISE • BEARNAISE • PORT PEPPERCORN	\$2.95
BONE MARROW BORDELAISE • BLUE CHEESE BACON BUTTER	\$4.75
JUMBO LUMP CRAB OSCAR • JUMBO SHRIMP YOUR WAY	\$10.95

Seafood

COLD WATER LOBSTER TAIL
MARKET PRICE

ALASKAN KING CRAB LEGS
BROILED WITH HERB BUTTER, SERVED WITH DRAWN BUTTER
MARKET PRICE

LIVE MAINE LOBSTER
MARKET PRICE

GULF RED SNAPPER
A LA NAGE
WITH JUMBO LUMP CRAB & BABY VEGETABLES
\$30.95

SZECHUAN PEPPER
CRUSTED TUNA
WITH SOY GINGER BUTTER SAUCE
\$28.95

SHRIMP SCAMPI PAPARDELLE
PASTA WITH SPICY TOMATO BUTTER
\$26.95

JUMBO FRIED SHRIMP
WITH BROCCOLI & MASHED POTATOES
\$23.95

ALASKAN KING CRAB PAPARDELLE
WITH ZUCCHINI RIBBONS & PROSECCO BUTTER
\$27.95

Vegetables

WILD MUSHROOMS
\$8.95

HARICOT VERT
\$7.95

STEAMED GREEN
ASPARAGUS
\$8.95

ONION STRINGS
\$5.95

PAPARDELLE PASTA
\$6.95

AU GRATIN POTATOES
\$7.95

MINI BAKED POTATOES
\$6.50

SEA SALT FRIES
\$5.95

CREAMED CORN
\$6.95

BAKED POTATO
\$6.50

MASHED POTATOES
\$6.50

CREAMED SPINACH
\$7.95

BUTTERED BROCCOLI
\$6.95

MACARONI & CHEESE
\$6.75

Desserts

PECAN PIE
TRADITIONAL PECAN PIE IN A FLAKY CRUST, SERVED WARM & TOPPED WITH BOURBON ICE CREAM
\$9.00

CHEESECAKE
LIGHT & CREAMY CHEESECAKE WITH A VANILLA WAFER CRUST & SEASONAL FRESH FRUIT TOPPING
\$9.00

KEY LIME PIE
KEY LIME FILLING WITH A GRAHAM CRACKER CRUST SERVED WITH WHIPPED CREAM & MANGO SALAD
\$9.00

CARROT CAKE
CLASSIC CARROT CAKE SERVED WITH BLOOD ORANGE SAUCE
\$9.00

CHOCOLATE CAKE
RICH CHOCOLATE SPONGE CAKE, LAYERED WITH VALRHONA CHOCOLATE FUDGE & SERVED WITH RASPBERRY COULIS, FRESH RASPBERRIES & VANILLA ICE CREAM IN A TUILE CUP
\$9.00

CROISSANT BREAD PUDDING
CROISSANTS BAKED INTO A CINNAMON CUSTARD, SERVED WITH BOURBON SAUCE, HOUSEMADE CARAMEL ICE CREAM & TOFFEE TUILE
\$9.00

VANILLA BEAN CRÈME BRÛLÉE
A BAKED CUSTARD OF NATURAL VANILLA BEAN TOPPED WITH CARAMELIZED RAW SUGAR, FRESH FRUIT & CANDIED ORANGE ZEST
\$9.00