

Vic & Anthony's

STEAKHOUSE

Appetizers

Cold

FRESH OYSTERS ON THE HALF SHELL*	
½ DOZEN	\$18
FULL DOZEN	\$29
STEAK TARTARE*	
CHIPS, CORNICHONS & WHOLE GRAIN MUSTARD	\$18
JUMBO SHRIMP	
ATOMIC COCKTAIL & MIGNONETTE SAUCE	\$18
SHRIMP & CRAB MARTINI	
KIMCHI SLAW & CHIPS	\$21
CURED MEATS & ARTISAN CHEESE	\$23
ICED SHELLFISH COLLECTION	
ALASKAN KING CRAB, SHRIMP, OYSTERS & SEAFOOD MARTINI	MKT
PETROSSIAN CAVIAR	
TRADITIONAL ACCOMPANIMENTS	MKT

Hot

LOBSTER BISQUE	
FINISHED WITH COGNAC	\$12
JUMBO LUMP CRAB CAKE	
FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC	\$21
CALAMARI	
SWEET & HOT PEPPERS	\$15
FRESH OYSTERS ROCKEFELLER	
½ DOZEN	\$18
MAPLE GLAZED QUAIL	
OVER DRESSED GREENS FINISHED WITH A SRIRACHA SAUCE	\$18
ROASTED BONE MARROW	
CROSTINI, SMOKED SALT, CANDIED MUSTARD SEED	\$17
ROASTED BACON	
PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE . . .	\$16
SEARED FOIE GRAS	
CHOCOLATE BRIOCHE FRENCH TOAST, MAPLE GASTRIQUE, PICKLED ORANGE	\$21

Salads

STEAKHOUSE CHOPPED	
MIXED GREENS, CHEDDAR CHEESES, SALAMI, RED ONIONS, VINAIGRETTE	\$11
GREEK	
JERSEY TOMATO, CUCUMBER, KALAMATA OLIVES, RED ONIONS, PEPPERS, FETA, VINAIGRETTE	\$11
ROASTED BEET	
CREAMY GOAT CHEESE DRESSING, MICROGREENS	\$12
SEASONAL TOMATO	
ROQUEFORT CHEESE & RED ONION	\$12
HOUSE MADE MOZZARELLA, BALSAMIC & BASIL	\$14
CAESAR	
SHAVED ROMANO-PECORINO	\$12
ICEBERG WEDGE	
ROQUEFORT DRESSING, FRESH CRUMBLLED ROQUEFORT CHEESE . . .	\$11
PEAR & SAGA BLUE CHEESE	
CANDIED PECANS & TEARDROP TOMATOES IN CREAMY VINAIGRETTE	\$13
ARUGULA	
CHERRY TOMATO, SHAVED PARMESAN REGGIANO, LEMON JUICE, EXTRA VIRGIN OLIVE OIL	\$11

Steaks & Chops

FEATURING USDA PRIME MIDWEST GRAIN-FED STEAKS

FILET MIGNON* 6 oz . . .	\$39	8 oz . . .	\$45	12 oz . . .	\$52
PRIME NEW YORK STRIP* 14 oz	\$52				
PRIME RIBEYE* 16 oz	\$50				
VEAL CHOP 14 oz	\$49				
COLORADO ORGANIC LAMB CHOPS					
NATURAL JUS	\$49				

On The Bone

BONE IN FILET MIGNON 14 oz	MKT
PRIME BONE IN NEW YORK STRIP 20 oz	MKT
PRIME BONE IN RIBEYE 22 oz	MKT
PRIME PORTERHOUSE 24 oz	MKT
HEARTBRAND TOMAHAWK CHOP 40 oz	MKT

COMPLEMENT YOUR ENTRÉE

BEER ONIONS • BÉARNAISE SAUCE • PORT PEPPERCORN	\$6
FOIE GRAS BUTTER • BLUE CHEESE BACON BUTTER	\$7
ROASTED BONE MARROW	\$10
SEARED FOIE GRAS • CRAB OSCAR	\$14
5 OZ LOBSTER TAIL	\$32

Entrées

BERKSHIRE PORK CHOP 12 oz	
HOT CHERRY PEPPER FONDUE & DUCK FAT POTATOES	\$37
PAN ROASTED CHICKEN	
MASHED POTATOES & ASPARAGUS	\$28
CHICKEN PAIGE	
SCALOPPINE WITH CAPERS, SUN-DRIED TOMATOES & LEMON BUTTER	\$28
FLOUNDER PICATTA	
FRIED POLENTA CAKE, BROCCOLI RABE, WHITE WINE CAPER BUTTER	\$33
SEAFOOD ORECCHIETTE	
CAPE MAY CLAMS, JUMBO LUMP CRAB, ROASTED RED PEPPERS, BACON, PECORINO ROMANO BASIL	\$33
SZECHUAN PEPPER CRUSTED TUNA*	
SOY GINGER BUTTER SAUCE	\$37
SHRIMP SCAMPI	
BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE	\$31

Lobster & Crab

COLD WATER AUSTRALIAN ROCK	
LOBSTER TAIL	MKT
FRIED LOBSTER MAC & CHEESE	
5 OZ MAINE LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE	\$38
ALASKAN KING CRAB LEGS	
HERB BUTTER BROILED, DRAWN BUTTER 1/2LB . . . \$34	1LB . . . \$59

Accompaniments

WILD MUSHROOMS	\$14	CREAMED SPINACH	\$11
ASPARAGUS	\$13	BROCCOLI	\$9
AU GRATIN POTATOES	\$11	MAC & CHEESE	\$10
SEA SALT FRIES	\$9	JERSEY LONG HOTS	\$11
BAKED POTATO	\$9	BROCCOLI RABE	\$10
DUCK FAT POTATOES	\$11	CREAMED CORN	\$11
MASHED POTATOES	\$9	MUSHROOM GNOCCHI	\$12

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, MOLLUSK OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.