

Vic & Anthony's[®] STEAKHOUSE

PRIVATE DINING

Let us charm your guests with our one-of-a-kind hospitality and intimate, sophisticated atmosphere. Our private dining room is surrounded by beautiful clear glass displays filled with an exclusive selection of wines from all over the world. Comfortably accommodating large parties, our private dining room is the ideal location to host dinner meetings or intimate cocktail parties.

OUR HISTORY

National restaurateur, chairman, president and CEO of Landry's, Inc., Tilman Fertitta, along with his father, Vic, traveled across the country, experiencing the best steakhouses throughout North America. During their travels, they carefully researched and developed a list of attributes that make steakhouses truly great—a carefully crafted menu, an extensive wine selection, impeccable service and an elegant yet cozy atmosphere. Those who know them, know that they had an awful lot of fun along the way. With incredible vision and an undeniable eye for detail, they have created the most spectacular dining environment you'll find anywhere.

Vic & Anthony's—a world-class steakhouse.

Vic & Anthony's[®]
STEAKHOUSE

CLASSIC MENU

SALADS

Caesar

Shaved Romano-Pecorino

Classic Baby Iceberg Wedge

Roquefort Dressing

ENTRÉES

8 oz Filet Mignon

Szechuan Pepper-Crusted Tuna

Soy-Ginger Butter Sauce

Chicken Paige

Capers, Sun-Dried Tomatoes, Lemon Butter,
Yukon Gold Mashed Potatoes, Buttered Broccoli

DESSERTS

New York-Style Cheesecake

Seasonal Fruit

Seasonal Selection of Sorbet

\$70 PER PERSON

MENUS AND PRICES SUBJECT TO CHANGE

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STEAKHOUSE

DINNER MENU SUBSTITUTIONS & ADDITIONS

MENUS AND PRICES SUBJECT TO CHANGE

APPETIZERS

(If you wish to offer a starter course, please select one of the options below)

Lobster Bisque	\$12/pp
Jumbo Shrimp Cocktail	\$18/pp
Jumbo Lump Crab Cake with Beurre Blanc	\$21/pp

SALADS

Beefsteak Tomato & Onion with Roquefort Cheese	\$3/pp
Pear & Saga Bleu Cheese Salad	\$4/pp

ENTRÉES

16 oz Prime Ribeye	\$10/pp
12 oz Filet Mignon	\$10/pp
14 oz Prime New York Strip	\$12/pp
22 oz Prime Bone-In Ribeye	\$18/pp

ACCOMPANIMENTS

Au Gratin Potatoes	\$6/pp
Macaroni & Cheese	\$5/pp
Creamed Spinach	\$6/pp
Haricot Vert	\$5/pp
Steamed Jumbo Asparagus	\$6/pp
Roasted Wild Mushrooms	\$7/pp

DESSERTS

Key Lime Pie	\$4/pp
Crème Brûlée	\$4/pp
Croissant Bread Pudding	\$4/pp
Valrhona Chocolate Mousse	\$4/pp

ENTRÉE COMPLEMENTS

Hollandaise, Béarnaise or Port Peppercorn Sauce	\$4/pp
3 Broiled Jumbo Shrimp	\$14/pp
½ lb. Herb Butter Broiled King Crab Legs	\$34/pp
5 oz Australian Rock Lobster Tail	\$34/pp