

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
PRIVATE DINING MENU

Menus and Prices are subject to change without notice

SALAD

Caesar Salad with Shaved Romano-Pecorino

Classic Baby Iceberg Wedge Salad with Roquefort Dressing

ENTRÉE

8 oz Filet Mignon

Fresh Fish with Jumbo Lump Crab in Beurre Blanc

Chicken Paige with Capers, Sundried Tomatoes & Lemon Butter

ACCOMPANIED BY

Yukon Gold Mashed Potatoes & Buttered Broccoli

DESSERT

New York Style Cheesecake with Seasonal Fruit

Seasonal Selection of Sorbet

\$66 PER PERSON

Vic & Anthony's[®]

STEAKHOUSE

DINNER MENU SUBSTITUTIONS & ADDITIONS

Menus and Prices are subject to change

STARTERS

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

| | |
|---|---------|
| Lobster Bisque | \$10/pp |
| Jumbo Shrimp Cocktail | \$18/pp |
| Jumbo Lump Crab Cake with Beurre Blanc..... | \$20/pp |

SALADS

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

ENTRÉES

| | |
|----------------------------------|---------|
| 16 oz Prime Ribeye | \$6/pp |
| 12 oz Filet Mignon..... | \$6/pp |
| 16 oz Prime New York Strip | \$12/pp |
| 22 oz Prime Bone-In Ribeye | Market |

ACCOMPANIMENTS

| | |
|------------------------------|--------|
| Au Gratin Potatoes..... | \$4/pp |
| Macaroni & Cheese..... | \$4/pp |
| Creamed Spinach | \$5/pp |
| Haricot Vert | \$5/pp |
| Steamed Jumbo Asparagus..... | \$5/pp |
| Roasted Wild Mushrooms | \$6/pp |

DESSERTS

| | |
|--------------------------------|--------|
| Key Lime Pie..... | \$3/pp |
| Crème Brûlée..... | \$3/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..... | \$12/pp |
| Herb Butter Broiled King Crab Legs | Market |
| Australian Rock Lobster Tail | Market |