

Vic & Anthony's[®]

STEAKHOUSE

Business Lunch Menu

Sandwiches

THE VIC BURGER

PRIME GROUND BEEF,
AMERICAN & CHEDDAR CHEESE, BACON, FRIES
\$17

THE ANTHONY BURGER

PRIME GROUND BEEF, SAGA BLEU CHEESE, FRIES
\$18

FILET CHEESE STEAK

SHAVED FILET, BEER ONIONS,
HOUSE MOZZARELLA, JALAPENO AIOLI, FRIES
\$20

BLT

EXTRA THICK CUT DIJON GLAZED BACON, TOMATO, BIBB
LETTUCE, AVOCADO MAYO, FRIES
\$22

2 Course Menu \$30

Starter (choice of one):

SOUP OF THE DAY

CLASSIC CAESAR SALAD

ROMAINE WITH PARMESAN AND ROMANO CHEESES, CREAMY
CAESAR DRESSING, GARLIC CROUTONS

ICEBERG WEDGE SALAD

CREAMY ROQUEFORT DRESSING

BEEF TENDERLOIN CARPACCIO

FRISEE, TOMATO, RED ONION,
EGG YOLK VINAIGRETTE

Entrée (choice of one):

CHICKEN PAIGE

MIXED VEGETABLES,
SUNDRIED TOMATO - CAPER BEURRE BLANC

CHICKEN FRIED PRIME NY STRIP

YUKON GOLD MASHED POTATOES,
JACK DANIELS BACON PEPPER CREAM GRAVY

JUMBO LUMP CRABCAKE

TOMATOES AND CHIVE BEURRE BLANC

SOUTHWEST SKIRT STEAK SALAD

CRISP GREENS, STREET CORN, BLACK BEANS, AVOCADO,
TOMATO, PICKLED RED ONION,
TORTILLA CRISPS, COTIJA CHEESE, CHIPOTLE RANCH

6OZ. FILET MIGNON AU POIVRE*

(\$5 SUPPLEMENT)
PORT-PEPPERCORN SAUCE AND HARICOTS VERTS

BEVERAGE NOT INCLUDED

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STEAKHOUSE

— Appetizers —

Raw

FRESH OYSTERS*			
½ DOZEN	17	1 DOZEN	29
CEVICHE OF GULF FISH*			18
TEXAS RUBY RED GRAPEFRUIT, AVOCADO, SOY AIOLI			
STEAK TARTARE*			19
CHIPS, CORNICHONS, WHOLE GRAIN MUSTARD			
TUNA POKE*			18
SOY VINAIGRETTE, AVOCADO, LOTUS ROOT			
A5 KOBE CARPACCIO*			24
RIBEYE CAP, PICKLED BEECH MUSHROOMS, TOASTED BRIOCHE, OLIVE OIL			

Cold

COLOSSAL SHRIMP		20
ATOMIC COCKTAIL SAUCE		
SEAFOOD COCKTAIL		20
CHARRED OCTOPUS, SHRIMP, CRAB, COCKTAIL SALSA		
SMOKED SALMON		17
ARUGULA, CHERRIES, ALMONDS, AIOLI, CROSTINI		
SEAFOOD TOWER*		MP
OYSTERS, COLOSSAL SHRIMP, KING CRAB, MAINE LOBSTER, TUNA POKE, MUSSELS, SEAFOOD COCKTAIL		
PETROSSIAN CAVIAR		MP
TRADITIONAL ACCOMPANIMENTS		
CURED MEATS & ARTISAN CHEESE		19
CHEESE SLATE	19	MEAT SLATE 19

Hot

ROASTED BACON		15
PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE		
JUMBO LUMP CRAB CAKE		20
FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC		
CALAMARI*		14
SWEET & HOT PEPPERS		
ROASTED BONE MARROW		17
CROSTINI, SMOKED SALT, CANDIED MUSTARD SEED		
FRESH OYSTERS ROCKEFELLER		18
½ DOZEN		
MAPLE GLAZED QUAIL		18
OVER DRESSED GREENS FINISHED WITH A SRIRACHA SAUCE		

STEAKHOUSE CHOPPED		12
MIXED GREENS, CHEDDAR CHEESES, SALAMI, RED ONIONS, VINAIGRETTE		
SEASONAL TOMATO		12
ROQUEFORT & RED ONION		
		14
HOUSE MADE MOZZARELLA, BALSAMIC & BASIL		
CAESAR		12
SHAVED PECORINO ROMANO		

ICEBERG WEDGE		12
ROQUEFORT DRESSING, FRESH CRUMBLER ROQUEFORT CHEESE		
PEAR & SAGA BLUE CHEESE		13
CANDIED PECANS & TEARDROP TOMATOES IN CREAMY VINAIGRETTE		
ROASTED BEET		12
CREAMY GOAT CHEESE DRESSING & MICROGREENS		

SPINACH		12
POACHED QUAIL EGGS, ORANGES, AVOCADO, PUMPKIN SEED BRITTLE, SHERRY VINAIGRETTE		
GREEK		11
HEIRLOOM TOMATO, CUCUMBER, KALAMATA OLIVES, RED ONIONS, PEPPERS, FETA, VINAIGRETTE		
ADD HOUSE CURED BACON TO ANY SALAD		2

— Salads —

— Steaks —

Featuring USDA Prime

FILET MIGNON* 8 oz	45	12 oz	52
PRIME NEW YORK STRIP* 14 oz			49
PRIME RIBEYE* 18 oz			52
ORGANIC PRIME NY STRIP*			MP
GRASS FED FROM STRAUSS FARMS, WI			

On The Bone

FILET MIGNON* 14 oz		68
PRIME NY STRIP 20 oz		65
PRIME RIBEYE 24 oz		77
PRIME PORTERHOUSE		99
"FOR TWO" 36 oz		

Wagyu, Foreign & Domestic

A5 FILET MIGNON* 6 oz		MP
JAPAN		
NY STRIP 10 oz		MP
BROADLEAF FARMS, GREG NORMAN COLLECTION, AUSTRALIA		

BUTCHER'S CUT SHOULDER FILET		MP
MISHIMA RESERVE, USA		

44 Farms, Cameron, TX AS SEEN ON

FILET MIGNON* 7 oz		49
NY STRIP 16 oz		56
RIBEYE 20 oz		66

Heart Brand Beef, Yoakum, TX

SKIRT STEAK* 10 oz		39
100% AKAUSHI BEEF, DUCK FAT POTATOES, CHIMICHURRI, SUNNY SIDE UP EGG		
TOMAHAWK CHOP 40 oz		MP
100% AKAUSHI BEEF		

Complements

<i>5</i>	<i>7</i>	<i>10</i>	<i>15</i>
HOLLANDAISE BÉARNAISE PORT PEPPERCORN BEER ONIONS	BORDELAISE BLUE CHEESE BACON BUTTER FOIE GRAS BUTTER	ROASTED BONE MARROW SEARED FOIE GRAS ROASTED BACON	JUMBO LUMP CRAB OSCAR JUMBO SHRIMP YOUR WAY KING CRAB FONDUE

— Entrées —

Lobster & Crab

LIVE MAINE LOBSTER	PER POUND	33
COLD WATER ROCK LOBSTER TAIL		MP
FRIED LOBSTER MAC & CHEESE		38
5 OZ MAINE LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE		
ALASKAN KING CRAB LEGS		
HERB BUTTER BROILED, DRAWN BUTTER		
1/2 POUND	35	1 POUND 65

Chops

VEAL CHOP* 16 oz		52
ORGANIC, MILK FED FROM STRAUSS FARMS, WI		
LAMB CHOPS*		49
ORGANIC, NATURAL JUS		
DOUBLE CUT PRIME PORK CHOP		36
14 OZ, BRINED & SMOKED, CHERRY PEPPER, WILD MUSHROOM, ARUGULA FONDUE		
PAN ROASTED CHICKEN		28
FREE RANGE ORGANIC BREAST, MASHED POTATOES, ASPARAGUS, HERB BUTTER SAUCE		

Fish & Shrimp

ATLANTIC SALMON		38
CORN & KING CRAB RELISH, FENUGREEK TOMATO SAUCE, CHARRED ASPARAGUS		
GULF RED SNAPPER		38
JUMBO LUMP CRAB, FRESH VEGETABLES, SHERRIED LOBSTER SAUCE		
SZECHUAN PEPPER CRUSTED TUNA*		38
SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI		
SHRIMP SCAMPI*		35
BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE		

— Accompaniments —

WILD MUSHROOMS	13	MUSHROOM GNOCCHI	13	CREAMED SPINACH	11
GREEN BEANS	10	SEA SALT FRIES	9	BROCCOLI	9
ASPARAGUS	13	CREAMED CORN	11	MAC & CHEESE	10
AU GRATIN POTATOES	11	BAKED POTATO	9	CRISPY ONION WEDGES	9
BRUSSELS SPROUTS	10	MASHED POTATOES	9	DUCK FAT POTATOES	10

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