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

10/16

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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* Market Price
Oysters, Colossal Shrimp, King Crab, Maine Lobster, Tuna Poke, Mussels, Seafood Cocktail

Petrossian Caviar Market Price
Traditional Accompaniments

Cured Meats & Artisan Cheese
Cheese Slate 19 — Meat Slate 19

Hot

Lobster Bisque 11
Finished with Cognac

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

Salads

Steakhouse Chopped 12
Mixed Greens, Cheddar Cheeses, Salami, Red Onions, Vinaigrette

Seasonal Tomato 12
Roquefort & Red Onion

House Made Mozzarella, Balsamic & Basil 14

Caesar 12
Shaved Pecorino Romano

Iceberg Wedge 12
Roquefort Dressing, Fresh Crumbled 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

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* MKT
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 "For Two" 36 oz 99

Wagyu, Foreign & Domestic

A5 Filet Mignon* 6 oz MKT
Japan

NY Strip 10 oz MKT
Broadleaf Farms, Greg Norman Collection, Australia

Butcher's Cut Shoulder Filet MKT
Mishima Reserve, USA

44 Farms, Cameron, TX

As Seen on Billion Dollar Buyer

Filet Mignon* 7 oz 48
NY Strip 16 oz 52
Ribeye 20 oz 64

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 150
100% Akaushi Beef

Complements

5
Hollandaise
Béarnaise
Port Peppercorn
Beer Onions

7
Bordelaise
Blue Cheese Bacon Butter
Foie Gras Butter

10
Roasted Bone Marrow
Seared Foie Gras
Roasted Bacon

15
Jumbo Lump Crab Oscar
Jumbo Shrimp Your Way
King Crab Fondue

Entrées

Lobster & Crab

Live Maine Lobster 29 per pound

Cold Water Rock Lobster Tail Market Price

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
Green Beans 10
Asparagus 13
Au Gratin Potatoes 11
Brussels Sprouts 10

Sea Salt Fries 9
Creamed Corn 11
Baked Potato 9
Mashed Potatoes 9

Creamed Spinach 11
Broccoli 9
Mac & Cheese 10
Crispy Onion Wedges 9
Duck Fat Potatoes 10

*Consuming raw or undercooked meats, poultry, seafood, mollusk or eggs may increase the risk of foodborne illness.