

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
TUNA POKE*	
SOY VINAIGRETTE, AVOCADO, LOTUS ROOT	\$20
JUMBO SHRIMP	
ATOMIC COCKTAIL & REMOULADE SAUCE	\$19
ARTISAN CHEESE BOARD	
SELECTION OF FIVE CHEESES	\$24
SEAFOOD TOWER*	
ROCK LOBSTER, ALASKAN KING CRAB, SHRIMP, OYSTERS & SEAFOOD MARTINI	MKT
PETROSSIAN CAVIAR*	
TRADITIONAL ACCOMPANIMENTS	MKT

Hot

LOBSTER BISQUE	
FINISHED WITH COGNAC	\$13
BROILED PORTOBELLO MUSHROOMS	
BASIL OIL & FRESH MOZZARELLA	\$14
JUMBO LUMP CRAB CAKE	
FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC	\$22
CALAMARI*	
SWEET & HOT PEPPERS	\$16
FRESH OYSTERS ROCKEFELLER*	
½ DOZEN	\$18
MAPLE GLAZED QUAIL	
OVER DRESSED GREENS FINISHED WITH A SRIRACHA SAUCE	\$19
ROASTED BONE MARROW	
CROSTINI, SMOKED SALT, CANDIED MUSTARD SEED	\$18
ROASTED BACON	
PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE	\$16

Salads

STEAKHOUSE CHOPPED	
MIXED GREENS, CHEDDAR CHEESES, SALAMI, RED ONIONS, VINAIGRETTE	\$12
SEASONAL TOMATO	
ROQUEFORT CHEESE & RED ONION	\$12
HOUSE MADE MOZZARELLA, BALSAMIC & BASIL	\$14
CAESAR	
SHAVED ROMANO-PECORINO	\$12
ICEBERG WEDGE	
ROQUEFORT DRESSING, FRESH CRUMBLED ROQUEFORT CHEESE	\$12
PEAR & SAGA BLUE CHEESE	
CANDIED PECANS & TEARDROP TOMATOES IN A CREAMY VINAIGRETTE	\$14
ROASTED BEET	
CREAMY GOAT CHEESE DRESSING & MICROGREENS	\$12
GREEK	
HEIRLOOM TOMATO, CUCUMBER, KALAMATA, OLIVES, RED ONIONS, PEPPERS, FETA, VINAIGRETTE	\$13

Steaks

FEATURING USDA PRIME MIDWEST GRAIN-FED STEAKS

FILET MIGNON* 8 oz	\$45	12 oz	\$53
PRIME NEW YORK STRIP* 14 oz	\$49		
PRIME RIBEYE* 16 oz	\$50		
VEAL CHOP* 14 oz	\$48		
COLORADO ORGANIC LAMB CHOPS*			
NATURAL JUS	\$49		

On The Bone

FILET MIGNON 14 oz*	\$68
PRIME RIBEYE 21 oz*	\$69
PRIME PORTERHOUSE 24 oz*	\$66
HEARTBRAND TOMAHAWK CHOP 40 oz*	MKT
100% AKAUSHI BEEF FROM YOAKUM, TX	

COMPLEMENT YOUR ENTRÉE

BEER ONIONS • BÉARNAISE SAUCE • PORT PEPPERCORN	\$6
BORDELAISE • FOIE GRAS BUTTER • BLUE CHEESE BACON BUTTER	\$8
ROASTED BONE MARROW	\$10
SEARED FOIE GRAS • CRAB OSCAR	\$14

Entrées

PAN ROASTED CHICKEN	
POTATO PURÉE & ASPARAGUS	\$28
CHICKEN PAIGE	
SCALOPPINE, CAPERS, SUNDRIED TOMATOES & LEMON BUTTER	\$28
DRY AGED DUROC PORK CHOP 12 OZ*	
PEAR, APPLE & JALAPEÑO CHUTNEY, POTATO PURÉE, ASPARAGUS, CHILE OIL	\$38
SZECHUAN PEPPER CRUSTED TUNA*	
SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI	\$38
SHRIMP SCAMPI	
BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE	\$33
ROASTED SALMON*	
FILLED WITH SMOKED GOUDA & JUMBO LUMP CRAB WITH POTATO PURÉE & ASPARAGUS	\$36

Lobster & Crab

FRIED LOBSTER MAC & CHEESE	
5 OZ ROCK LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE	\$38
LIVE MAINE LOBSTER	MKT
COLD WATER AUSTRALIAN ROCK LOBSTER TAIL	MKT
ALASKAN KING CRAB LEGS	
HERB BUTTER BROILED, DRAWN BUTTER ½ LB . . . \$39 1 LB . . . \$66	

Accompaniments

WILD MUSHROOMS	\$12	POTATO PURÉE	\$10
ASPARAGUS	\$12	CREAMED SPINACH	\$12
AU GRATIN POTATOES	\$11	BROCCOLI	\$10
SEA SALT FRIES	\$9	MAC & CHEESE	\$11
BAKED POTATO	\$9	BRUSSELS SPROUTS	\$10
CREAMED CORN	\$10	DUCK FAT POTATOES	\$12

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