

Vic & Anthony's

STEAKHOUSE

Cold*

FRESH OYSTERS ON THE HALF SHELL	
½ DOZEN	18
FULL DOZEN	29
STEAK TARTARE	18
CHIPS, CORNICHONS, WHOLE GRAIN MUSTARD	
JUMBO SHRIMP	18
ATOMIC COCKTAIL & MIGNONETTE SAUCE	
SHRIMP & CRAB MARTINI	21
KIMCHI SLAW, CHIPS	
CURED MEATS & ARTISAN CHEESE	23
PETROSSIAN CAVIAR	MKT
TRADITIONAL ACCOMPANIMENTS	
ICED SHELLFISH COLLECTION	MKT
ALASKAN KING CRAB, SHRIMP, OYSTERS & SEAFOOD MARTINI	

Appetizers

Hot*

LOBSTER BISQUE	12
FINISHED WITH COGNAC	
JUMBO LUMP CRAB CAKE	21
FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC	
FRIED CALAMARI	16
FRESNO PEPPERS, ROASTED FENNEL MARINARA	
FRESH OYSTERS ROCKEFELLER	18
½ DOZEN	
MAPLE GLAZED QUAIL	18
OVER DRESSED GREENS, FINISHED WITH A SRIRACHA SAUCE	
ROASTED BONE MARROW	17
CROSTINI, SMOKED SALT, CANDIED MUSTARD SEED	
ROASTED BACON	16
PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE	
SEARED FOIE GRAS	21
CHOCOLATE BRIOCHE FRENCH TOAST, MAPLE GASTRIQUE, PICKLED ORANGE	

Salads

STEAKHOUSE CHOPPED	11	ICEBERG WEDGE	11	GREEK	11
MIXED GREENS, CHEDDAR CHEESES, SALAMI, BACON, RED ONIONS, VINAIGRETTE		ROQUEFORT DRESSING, FRESH CRUMBLLED ROQUEFORT CHEESE		JERSEY TOMATO, CUCUMBER, KALAMATA OLIVES, RED ONIONS, PEPPERS, FETA, VINAIGRETTE	
SEASONAL TOMATO	12	PEAR & SAGA BLUE CHEESE	13	ARUGULA	11
ROQUEFORT CHEESE & RED ONION		CANDIED PECANS & TEARDROP TOMATOES IN A CREAMY VINAIGRETTE		CHERRY TOMATO, SHAVED PARMESAN REGGIANO, LEMON JUICE, EXTRA VIRGIN OLIVE OIL	
HOUSE MADE MOZZARELLA, BALSAMIC & BASIL	14	ROASTED BEET	12		
GARDEN ROMAINE	12	CREAMY GOAT CHEESE DRESSING & MICROGREENS			
SHAVED ROMANO-PECORINO, CAESAR DRESSING					

Steaks*

Featuring USDA Prime

FILET MIGNON 6 OZ	39
FILET MIGNON 8 OZ	45
FILET MIGNON 12 OZ	52
PRIME NY STRIP 14 OZ	52
PRIME RIBEYE 16 OZ	50

On The Bone

BONE-IN FILET MIGNON 14 OZ	MKT
PRIME BONE-IN NY STRIP 20 OZ	MKT
PRIME BONE-IN RIBEYE 22 OZ	MKT
PRIME PORTERHOUSE 24 OZ	MKT

Specialty Cuts

DRY AGED BONE-IN STRIP 16 OZ	73
30 DAYS	
AMERICAN WAGYU RIBEYE FILET 8 OZ	67
SNAKE RIVER FARMS, BOISE, IDAHO	
TOMAHAWK CHOP 40 OZ	MKT
HEARTBRAND BEEF, HARWOOD, TEXAS	

Complements

6
BÉARNAISE SAUCE
PORT PEPPERCORN
BEER ONIONS

7
BLUE CHEESE BACON BUTTER
FOIE GRAS BUTTER

10
ROASTED BONE MARROW

14
SEARED FOIE GRAS
CRAB OSCAR

32
5OZ LOBSTER TAIL

Entrées

Lobster & Crab

LOBSTER MAC & CHEESE	38
5 OZ MAINE LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE	
COLD WATER AUSTRALIAN ROCK LOBSTER TAIL	MKT
ALASKAN KING CRAB LEGS	
HERB BUTTER BROILED, DRAWN BUTTER	
½ POUND 34	1 POUND 59

Chops & Poultry*

COLORADO ORGANIC LAMB CHOPS	49
NATURAL JUS	
VEAL CHOP 14OZ	49
BERKSHIRE PORK CHOP 12OZ	37
HOT CHERRY PEPPER FONDUE & DUCK FAT POTATOES	
PAN ROASTED CHICKEN	28
MASHED POTATOES & ASPARAGUS	
CHICKEN PAIGE	28
SCALOPPINE WITH CAPERS, SUN-DRIED TOMATOES, LEMON BUTTER	

Fish & Shrimp*

SZECHUAN PEPPER CRUSTED TUNA	37
SOY GINGER BUTTER SAUCE	
SHRIMP SCAMPI	31
BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE	
SEAFOOD ORECCHIETTE	33
CAPE MAY CLAMS, JUMBO LUMP CRAB, ROASTED RED PEPPERS, BACON, PECORINO ROMANO BASIL	
FLOUNDER PICATTA	33
FRIED POLENTA CAKE, BROCCOLI RABE, WHITE WINE CAPER BUTTER	

Accompaniments

WILD MUSHROOMS	14	BAKED POTATO	9	MAC & CHEESE	10
ASPARAGUS	13	MASHED POTATOES	9	SEA SALT FRIES	9
BROCCOLI	9	DUCK FAT POTATOES	11	MUSHROOM GNOCCHI	12
JERSEY LONG HOTS	11	BROCCOLI RABE	10	CREAMED CORN	11
CREAMED SPINACH	11	AU GRATIN POTATOES	11	NUESKE'S BACON MAC & CHEESE	12

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