

# Vic & Anthony's

## STEAKHOUSE

### — Appetizers —

#### Raw\*

<b>FRESH OYSTERS</b>			
½ DOZEN	18	1 DOZEN	29
<b>CEVICHE OF GULF FISH</b>			18
TEXAS RUBY RED GRAPEFRUIT, AVOCADO, SOY AIOLI			
<b>STEAK TARTARE</b>			19
CHIPS, CORNICHONS, WHOLE GRAIN MUSTARD			
<b>TUNA POKE</b>			18
SOY VINAIGRETTE, AVOCADO, LOTUS ROOT			
<b>A5 KOBE CARPACCIO</b>			25
RIBEYE CAP, PICKLED BEECH MUSHROOMS, TOASTED BRIOCHE, OLIVE OIL			

#### Cold\*

<b>COLOSSAL SHRIMP</b>			20
ATOMIC COCKTAIL SAUCE			
<b>SEAFOOD COCKTAIL</b>			20
CHARRED OCTOPUS, SHRIMP, CRAB, COCKTAIL SALSA			
<b>SMOKED SALMON</b>			18
ARUGULA, CHERRIES, ALMONDS, AIOLI, CROSTINI			
<b>SEAFOOD TOWER</b>			MP
OYSTERS, COLOSSAL SHRIMP, KING CRAB, MAINE LOBSTER, TUNA POKE, MUSSELS, SEAFOOD COCKTAIL			
<b>PETROSSIAN CAVIAR</b>			MP
TRADITIONAL ACCOMPANIMENTS			
<b>CURED MEATS &amp; ARTISAN CHEESE</b>			19
CHEESE SLATE	19	MEAT SLATE	19

#### Hot

<b>ROASTED BACON</b>			16
PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE			
<b>JUMBO LUMP CRAB CAKE</b>			21
FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC			
<b>CALAMARI</b>			15
SWEET & HOT PEPPERS			
<b>ROASTED BONE MARROW</b>			17
CROSTINI, SMOKED SALT, CANDIED MUSTARD SEED			
<b>FRESH OYSTERS ROCKEFELLER</b>			18
½ DOZEN			
<b>MAPLE GLAZED QUAIL</b>			18
OVER DRESSED GREENS FINISHED WITH A SRIRACHA SAUCE			

<b>STEAKHOUSE CHOPPED</b>			13
MIXED GREENS, CHEDDAR CHEESES, SALAMI, RED ONIONS, VINAIGRETTE			
<b>SEASONAL TOMATO</b>			13
ROQUEFORT & RED ONION			
			15
HOUSE MADE MOZZARELLA, BALSAMIC & BASIL			
<b>GARDEN ROMAINE</b>			13
SHAVED PECORINO ROMANO			

<b>ICEBERG WEDGE</b>			13
ROQUEFORT DRESSING, FRESH CRUMBLD ROQUEFORT CHEESE			
<b>PEAR &amp; SAGA BLUE CHEESE</b>			14
CANDIED PECANS & TEARDROP TOMATOES IN CREAMY VINAIGRETTE			
<b>ROASTED BEET</b>			13
CREAMY GOAT CHEESE DRESSING & MICROGREENS			

<b>SPINACH</b>			12
POACHED QUAIL EGGS, ORANGES, AVOCADO, PUMPKIN SEED BRITTLE, SHERRY VINAIGRETTE			
<b>GREEK</b>			12
HEIRLOOM TOMATO, CUCUMBER, KALAMATA OLIVES, RED ONIONS, PEPPERS, FETA, VINAIGRETTE			
<b>ADD HOUSE CURED BACON TO ANY SALAD</b>			3

### — Salads —

### — Steaks\* —

#### Featuring USDA Prime

<b>FILET MIGNON</b> 8 oz			48
<b>FILET MIGNON</b> 12 oz			54
<b>PRIME NY STRIP</b> 14 oz			52
<b>PRIME RIBEYE</b> 18 oz			55

#### On The Bone

<b>FILET MIGNON</b> 14 oz			69
<b>PRIME NY STRIP</b> 20 oz			69
<b>PRIME RIBEYE</b> 24 oz			79
<b>PRIME PORTERHOUSE</b> 36 oz			110

#### Wagyu, Foreign & Domestic

<b>A5 FILET MIGNON</b> 6 oz			MP
KAGOSHIMA, JAPAN			
<b>NY STRIP</b> 10 oz			MP
BROADLEAF FARMS, DARLING DOWNS COLLECTION, AUSTRALIA			
<b>CHEF'S CUT</b>			MP
MISHIMA RESERVE, USA FENNEL AND ONION COMPOTE WITH MUSHROOMS AND PECANS			

#### Heart Brand Beef, Harwood, TX

<b>SKIRT STEAK</b> 10 oz			39
100% AKAUSHI BEEF, DUCK FAT POTATOES, CHIMICHURRI, SUNNY SIDE UP EGG			
<b>TOMAHAWK CHOP</b> 40 oz			MP
100% AKAUSHI BEEF			
<b>NY STRIP</b> 16 oz			65
100% AKAUSHI BEEF			

#### Grass Fed Prime, Strauss Farms, WI

<b>ORGANIC PRIME NY STRIP</b> 12 oz			55
<b>ORGANIC PRIME RIBEYE</b> 16 oz			78

### Complements

<b>5</b>	<b>7</b>	<b>10</b>	<b>15</b>
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

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

#### Chops\*

<b>VEAL CHOP</b> 16 oz			52
ORGANIC, MILK FED FROM STRAUSS FARMS, WI			
<b>LAMB CHOPS</b>			49
ORGANIC, NATURAL JUS			
<b>DOUBLE CUT PRIME PORK CHOP</b>			36
14 OZ, BRINED & SMOKED, CHERRY PEPPER, WILD MUSHROOM, ARUGULA FONDUE			
<b>PAN ROASTED CHICKEN</b>			32
FREE RANGE ORGANIC BREAST, MASHED POTATOES, ASPARAGUS, HERB BUTTER SAUCE			

#### Fish & Shrimp\*

<b>ATLANTIC SALMON</b>			38
CORN & KING CRAB RELISH, FENUGREEK TOMATO SAUCE, CHARRED ASPARAGUS			
<b>GULF RED SNAPPER</b>			39
JUMBO LUMP CRAB, FRESH VEGETABLES, SHERRIED LOBSTER SAUCE			
<b>SZECHUAN PEPPER CRUSTED TUNA</b>			38
SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI			
<b>SHRIMP SCAMPI</b>			36
BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE			

### — Accompaniments —

<b>WILD MUSHROOMS</b>			14
<b>GREEN BEANS</b>			11
<b>ASPARAGUS</b>			13
<b>AU GRATIN POTATOES</b>			12
<b>BRUSSELS SPROUTS</b>			12
<b>MUSHROOM GNOCCHI</b>			14
<b>SEA SALT FRIES</b>			10
<b>CREAMED CORN</b>			12
<b>BAKED POTATO</b>			10
<b>MASHED POTATOES</b>			10
<b>CREAMED SPINACH</b>			12
<b>BROCCOLI</b>			10
<b>MAC &amp; CHEESE</b>			11
<b>CRISPY ONION WEDGES</b>			10
<b>DUCK FAT POTATOES</b>			11

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