

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	18	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			25
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			

— Salads —

STEAKHOUSE CHOPPED			12
MIXED GREENS, CHEDDAR CHEESES, SALAMI, RED ONIONS, VINAIGRETTE			
SEASONAL TOMATO			12
ROQUEFORT & RED ONION			
			14
HOUSE MADE MOZZARELLA, BALSAMIC & BASIL			
GARDEN ROMAINE			12
SHAVED PECORINO ROMANO			
ICEBERG WEDGE			12
ROQUEFORT DRESSING, FRESH CRUMBLD 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			47
FILET MIGNON 12 OZ			54
PRIME NY STRIP 14 OZ			52
PRIME RIBEYE 18 OZ			55

On The Bone

FILET MIGNON 14 OZ			69
PRIME NY STRIP 20 OZ			69
PRIME RIBEYE 24 OZ			79
PRIME PORTERHOUSE 36 OZ			110

Wagyu, Foreign & Domestic

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

Heart Brand Beef, Harwood, 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			
NY STRIP 16 OZ			65
100% AKAUSHI BEEF			

Grass Fed Prime, Strauss Farms, WI

ORGANIC PRIME NY STRIP 12 OZ			55
ORGANIC PRIME RIBEYE 16 OZ			78

Complements

5	7	10	15
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		35
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			29
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			39
JUMBO LUMP CRAB, FRESH VEGETABLES, SHERRIED LOBSTER SAUCE			
SZECHUAN PEPPER CRUSTED TUNA			38
SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI			
SHRIMP SCAMPI			36
BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE			

— Accompaniments —

WILD MUSHROOMS			13
GREEN BEANS			10
ASPARAGUS			13
AU GRATIN POTATOES			11
BRUSSELS SPROUTS			10
MUSHROOM GNOCCHI			13
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.