

Vic & Anthony's

STEAKHOUSE

Cold*

Appetizers

Hot*

FRESH OYSTERS ON THE HALF SHELL

½ DOZEN 18
FULL DOZEN 29

STEAK TARTARE 21
CHIPS, CORNICHONS, WHOLE GRAIN MUSTARD

TUNA POKE 18
SOY VINAIGRETTE, AVOCADO, LOTUS ROOT

COLOSSAL SHRIMP 22
ATOMIC COCKTAIL SAUCE

SHRIMP & CRAB MARTINI 19
KIMCHI SLAW, CHIPS

ARTISAN CHEESE BOARD 23

SEAFOOD TOWER MKT
OYSTERS, COLOSSAL SHRIMP, KING CRAB, MAINE LOBSTER,
TUNA POKE, SEAFOOD COCKTAIL

PETROSSIAN CAVIAR MKT
TRADITIONAL ACCOMPANIMENTS

LOBSTER BISQUE 13
FINISHED WITH COGNAC

JUMBO LUMP CRAB CAKE 20
FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC

CALAMARI 15
SWEET & HOT PEPPERS

FRESH OYSTERS ROCKEFELLER 18
½ DOZEN

MAPLE GLAZED QUAIL 18
OVER DRESSED GREENS, FINISHED WITH A SRIRACHA SAUCE

ROASTED BONE MARROW 18
CROSTINI, SMOKED SALT, CANDIED MUSTARD SEED

ROASTED BACON 16
PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE

Salads

STEAKHOUSE CHOPPED 13
MIXED GREENS, CHEDDAR CHEESES, SALAMI,
BACON, RED ONIONS, VINAIGRETTE

ROASTED BEET 12
CREAMY GOAT CHEESE DRESSING & MICROGREENS

GARDEN ROMAINE 12
SHAVED ROMANO-PECORINO, CAESAR DRESSING

ICEBERG WEDGE 13
ROQUEFORT DRESSING, FRESH CRUMBLED
ROQUEFORT CHEESE

PEAR & SAGA BLUE CHEESE 13
CANDIED PECANS & TEARDROP TOMATOES,
CREAMY VINAIGRETTE

SEASONAL TOMATO 12
ROQUEFORT CHEESE & RED ONION 12
HOUSE MADE MOZZARELLA, BALSAMIC & BASIL 14

GREEK 12
HEIRLOOM TOMATO, CUCUMBER, KALAMATA OLIVES,
RED ONIONS, PEPPERS, FETA, VINAIGRETTE

Steaks*

Featuring USDA Prime

FILET MIGNON 8 OZ 48

FILET MIGNON 12 OZ 54

PRIME NY STRIP 14 OZ 52

PRIME RIBEYE 16 OZ 51

On The Bone

FILET MIGNON 14 OZ MKT

PRIME RIBEYE 22 OZ MKT

PRIME PORTERHOUSE 24 OZ MKT

Heart Brand Beef, Yoakum, TX

AKAUSHI SKIRT STEAK 10 OZ. 39
DUCK FAT POTATOES, CHIMICHURRI,
SUNNY SIDE UP EGG

AKAUSHI NY STRIP 16 OZ 65

AKAUSHI TOMAHAWK CHOP 40 OZ MKT

A5 AKAUSHI FILET MIGNON 6 OZ MKT

Complements

5

HOLLANDAISE
BÉARNAISE
PORT PEPPERCORN

7

BLUE CHEESE BACON BUTTER
FOIE GRAS BUTTER

10

ROASTED BONE MARROW
SEARED FOIE GRAS

15

CRAB OSCAR
JUMBO SHRIMP YOUR WAY
KING CRAB FONDUE

Entrées

Lobster & Crab

ALASKAN KING CRAB 36

PAPPARDELLE 38
FRESH VEGETABLES, PAPPARDELLE PASTA,
PROSECCO BUTTER SAUCE, ROMANO CHEESE

LOBSTER MAC & CHEESE 38
5 OZ MAINE LOBSTER TAIL, CAVATAPPI PASTA,
LOBSTER CHEESE SAUCE

COLD WATER ROCK LOBSTER TAIL MKT

ALASKAN KING CRAB LEGS 69
HERB BUTTER BROILED, DRAWN BUTTER
½ POUND 39 1 POUND 69

Chops*

DOUBLE CUT PRIME 36

PORK CHOP 48
14 OZ, BRINED & SMOKED, CREOLE MUSTARD BUTTER,
SPINACH, BACON, POTATO HASH

COLORADO ORGANIC LAMB CHOPS 48
NATURAL JUS

PAN ROASTED CHICKEN 29
MASHED POTATOES, ASPARAGUS,
HERB BUTTER SAUCE

Fish & Shrimp*

GULF RED SNAPPER 39
JUMBO LUMP CRAB, FRESH VEGETABLES,
SHERRIED LOBSTER SAUCE

SZECHUAN PEPPER 38

CRUSTED TUNA 38
SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS,
FRESH WASABI

SHRIMP SCAMPI 34
BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE

SEARED SCALLOPS 36
GRANNY SMITH APPLE & BACON SLAW WITH
PEPPERCORN RANCH & BACON TABASCO VINAIGRETTE

Accompaniments

WILD MUSHROOMS 13

CRISPY ONION WEDGES 11

ASPARAGUS 13

BRUSSELS SPROUTS 11

BROCCOLI 10

CREAMED SPINACH 11

GREEN BEANS 11

BAKED POTATO 9

MASHED POTATOES 10

DUCK FAT POTATOES 11

AU GRATIN POTATOES 11

MAC & CHEESE 10

SEA SALT FRIES 9

CREAMED CORN 11

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS.

IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, MOLLUSK OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.