

Vic & Anthony's

STEAKHOUSE

— Appetizers —

Cold*

FRESH OYSTERS ON THE HALF SHELL

½ DOZEN
FULL DOZEN

STEAK TARTARE

CHIPS, CORNICHONS, WHOLE GRAIN MUSTARD

TUNA POKE

SOY VINAIGRETTE, AVOCADO, LOTUS ROOT

COLOSSAL SHRIMP

ATOMIC COCKTAIL SAUCE

SHRIMP & CRAB MARTINI

KIMCHI SLAW, CHIPS

ARTISAN CHEESE BOARD

SEAFOOD TOWER

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

PETROSSIAN CAVIAR

TRADITIONAL ACCOMPANIMENTS

17

29

21

18

22

19

23

MKT

MKT

Hot*

LOBSTER BISQUE

FINISHED WITH COGNAC

JUMBO LUMP CRAB CAKE

FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC

CALAMARI

SWEET & HOT PEPPERS

FRESH OYSTERS ROCKEFELLER

½ DOZEN

MAPLE GLAZED QUAIL

OVER DRESSED GREENS, FINISHED WITH A SRIRACHA SAUCE

ROASTED BONE MARROW

CROSTINI, SMOKED SALT, CANDIED MUSTARD SEED

ROASTED BACON

PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE

13

20

15

18

18

18

16

— Salads —

STEAKHOUSE CHOPPED

MIXED GREENS, CHEDDAR CHEESES, SALAMI,
RED ONIONS, VINAIGRETTE

12

ICEBERG WEDGE

ROQUEFORT DRESSING, FRESH CRUMBLLED
ROQUEFORT CHEESE

12

SEASONAL TOMATO

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

ROASTED BEET

CREAMY GOAT CHEESE DRESSING & MICROGREENS

11

PEAR & SAGA BLUE CHEESE

CANDIED PECANS & TEARDROP TOMATOES,
CREAMY VINAIGRETTE

13

GREEK

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

GARDEN ROMAINE

SHAVED ROMANO-PECORINO, CAESAR DRESSING

11

— Steaks* —

Featuring USDA Prime

FILET MIGNON 8 OZ

45

FILET MIGNON 12 OZ

52

PRIME NY STRIP 14 OZ

52

PRIME RIBEYE 16 OZ

50

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
PAPPARDELLE

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

36

LOBSTER MAC & CHEESE

5 OZ ROCK LOBSTER TAIL, CAVATAPPI PASTA,
LOBSTER CHEESE SAUCE

38

COLD WATER ROCK
LOBSTER TAIL

MKT

ALASKAN KING CRAB LEGS

HERB BUTTER BROILED, DRAWN BUTTER

½ POUND 39 1 POUND 69

Chops*

DOUBLE CUT PRIME
PORK CHOP

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

36

COLORADO ORGANIC
LAMB CHOPS

NATURAL JUS

48

PAN ROASTED CHICKEN

MASHED POTATOES, ASPARAGUS,
HERB BUTTER SAUCE

29

Fish & Shrimp*

GULF RED SNAPPER

JUMBO LUMP CRAB, FRESH VEGETABLES, SHERRIED
LOBSTER SAUCE

39

SZECHUAN PEPPER

38

CRUSTED TUNA

SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS,
FRESH WASABI

SHRIMP SCAMPI

BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE

34

SEARED SCALLOPS

GRANNY SMITH APPLE & BACON SLAW WITH
PEPPERCORN RANCH & BACON TABASCO VINAIGRETTE

36

— Accompaniments —

WILD MUSHROOMS

13

CRISPY ONION WEDGES

10

ASPARAGUS

13

BRUSSELS SPROUTS

10

BROCCOLI

9

CREAMED SPINACH

10

GREEN BEANS

10

BAKED POTATO

9

MASHED POTATOES

10

DUCK FAT POTATOES

10

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, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.