

Vic & Anthony's

STEAKHOUSE

Cold*

FRESH OYSTERS ON THE HALF SHELL	
½ DOZEN	19
FULL DOZEN	29
STEAK TARTARE	18
CHIPS, CORNICHONS & WHOLE GRAIN MUSTARD	
TUNA POKE	20
SOY VINAIGRETTE, AVOCADO, LOTUS ROOT	
JUMBO SHRIMP	19
ATOMIC COCKTAIL & REMOULADE SAUCE	
ARTISAN CHEESE BOARD	24
SELECTION OF FIVE CHEESES	
CEVICHE OF PACIFIC FISH	18
TEXAS RUBY RED GRAPEFRUIT & AVOCADO SOY AIOLI	
A5 JAPANESE WAGYU CARPACCIO	28
TENDERLOIN PICKLED BEECH MUSHROOMS, TOASTED BRIOCHE, OLIVE OIL	
SEAFOOD TOWER	MKT
ROCK LOBSTER, ALASKAN KING CRAB, SHRIMP, OYSTERS & SEAFOOD MARTINI	
PETROSSIAN CAVIAR	MKT
TRADITIONAL ACCOMPANIMENTS	

Appetizers

Hot*

LOBSTER BISQUE	13
FINISHED WITH COGNAC	
BROILED PORTOBELLO MUSHROOMS	14
BASIL OIL & FRESH MOZZARELLA	
JUMBO LUMP CRAB CAKE	23
FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC	
CALAMARI	16
SWEET & HOT PEPPERS	
FRESH OYSTERS ROCKEFELLER	19
½ DOZEN	
MAPLE GLAZED QUAIL	19
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	12	ICEBERG WEDGE	12	GREEK	13
MIXED GREENS, CHEDDAR CHEESES, SALAMI, RED ONIONS, VINAIGRETTE		ROQUEFORT DRESSING, FRESH CRUMBLLED ROQUEFORT CHEESE		HEIRLOOM TOMATO, CUCUMBER, KALAMATA OLIVES, RED ONIONS, PEPPERS, FETA, VINAIGRETTE	
SEASONAL TOMATO	12	PEAR & SAGA BLUE CHEESE	13	SPINACH	14
ROQUEFORT CHEESE & RED ONION		CANDIED PECANS & TEARDROP TOMATOES IN A CREAMY VINAIGRETTE		SEASONAL BERRIES, AVOCADO, ALMONDS, GOAT CHEESE, POMEGRANATE VINAIGRETTE	
GARDEN ROMAINE	12	ROASTED BEET	12	ADD ROASTED BACON TO ANY SALAD	8
SHAVED ROMANO-PECORINO, CAESAR DRESSING		CREAMY GOAT CHEESE DRESSING & MICROGREENS			

Steaks*

Featuring USDA Prime

FILET MIGNON 8 oz	49
FILET MIGNON 12 oz	56
PRIME NY STRIP 14 oz	54
PRIME RIBEYE 16 oz	53
DRY AGED PRIME RIBEYE 14 oz	MKT

On The Bone

FILET MIGNON 14 oz	69
PRIME RIBEYE 22 oz	69
'CAPE GRIM' TOMAHAWK 40 oz	MKT
100% GRASS FED TAZMANIAN BEEF	

Snake River Farms Wagyu, Boise, Idaho

BONE IN-NY STRIP 16 oz	99
RIBEYE 14 oz	89
'HCB' RIBEYE CAP 8 oz	75
CHARCOAL DUSTED	
A5 JAPANESE WAGYU FILET MIGNON 6 oz	MKT
KAGOSHIMA PREFECTURE	

Complements

6	6	6	8	10	15
BÉARNAISE PORT PEPPER CORN BEER ONIONS	TEXAS CANDY-SAUTÉED BALSAMIC CIPOLLINI ONIONS, JALAPEÑO, BACON	HARDCORE CARNIVORE BLACK CHARCOAL CRUSTED	BORDELAISE BLUE CHEESE BACON BUTTER FOIE GRAS BUTTER	ROASTED BONE MARROW	JUMBO LUMP CRAB OSCAR SEARED FOIE GRAS

Entrées

Lobster & Crab

LOBSTER MAC & CHEESE	38
5 OZ ROCK LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE	
COLD WATER AUSTRALIAN ROCK LOBSTER TAIL	MKT
LIVE MAINE LOBSTER	MKT
ALASKAN KING CRAB LEGS	
HERB BUTTER BROILED, DRAWN BUTTER	
½ POUND	39
1 POUND	66

Chops & Poultry*

'SRF' KUROBUTA PORK CHOP	38
'SUPERIOR RANCH' LAMB CHOP	53
VEAL CHOP 14oz	48
PAN ROASTED CHICKEN	29
POTATO PURÉE & ASPARAGUS	
CHICKEN PAIGE	28
SCALOPPINE, CAPERS, SUNDRIED TOMATOES, LEMON BUTTER	

Fish & Shrimp*

ROASTED SALMON	36
FILLED WITH SMOKED GOUDA & JUMBO LUMP CRAB WITH POTATO PURÉE & ASPARAGUS	
SHRIMP SCAMPI	33
BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE	
SZECHUAN PEPPER CRUSTED TUNA	38
SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI	
PAN SEARED SCALLOPS	36
CREAMED CORN, BACON	

Accompaniments

WILD MUSHROOMS	13	CREAMED SPINACH	12	SAUTÉED SPINACH AND ABALONE MUSHROOM	16
ASPARAGUS	13	BROCCOLI	11	ROASTED TRI-COLOR CAULIFLOWER	12
AU GRATIN POTATOES	11	MAC & CHEESE	11	GRILLED ASPARAGUS WITH BALSAMIC REDUCTION	13
SEA SALT FRIES	9	BRUSSELS SPROUTS	11		
BAKED POTATO	9	DUCK FAT POTATOES	12		
CREAMED CORN	10	CRISPY ONION WEDGES	9		
POTATO PURÉE	11	LOBSTER POTATO PURÉE	25		

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