

Vic & Anthony's

STEAKHOUSE

Cold*

Appetizers

Hot*

FRESH OYSTERS ON THE HALF SHELL

½ DOZEN 19
FULL DOZEN 32

STEAK TARTARE

CHIPS, CORNICHONS, WHOLE GRAIN MUSTARD 19

TUNA POKE

SOY VINAIGRETTE, AVOCADO, LOTUS ROOT 20

JUMBO SHRIMP

ATOMIC COCKTAIL & REMOULADE SAUCE 19

ARTISAN CHEESE BOARD

SELECTION OF FIVE CHEESES 24

SZECHUAN PEPPER CRUSTED TUNA

SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI 19

A5 JAPANESE WAGYU CARPACCIO

TENDERLOIN, PICKLED BEECH MUSHROOMS, TOASTED BRIOCHE, OLIVE OIL 28

SEAFOOD TOWER

ROCK LOBSTER, ALASKAN KING CRAB, SHRIMP, OYSTERS & SEAFOOD MARTINI 175

PETROSSIAN CAVIAR

TRADITIONAL ACCOMPANIMENTS 225

LOBSTER BISQUE

FINISHED WITH COGNAC 13

BROILED PORTOBELLO MUSHROOMS

BASIL OIL & FRESH MOZZARELLA 14

JUMBO LUMP CRAB CAKE

FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC 23

CALAMARI

SHISHITO PEPPERS, SHICHIMI TOGARASHI, WASABI AIOLI & SAMBAL AIOLI 16

FRESH OYSTERS ROCKEFELLER

½ DOZEN 19

MAPLE GLAZED QUAIL

OVER DRESSED GREENS, FINISHED WITH A SRIRACHA SAUCE 19

ROASTED BONE MARROW

CROSTINI, SMOKED SALT, CANDIED MUSTARD SEED 18

ROASTED BACON

PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE 17

Salads

STEAKHOUSE CHOPPED

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

SEASONAL TOMATO

HOUSE MADE MOZZARELLA, BALSAMIC & BASIL 15

CAESAR

SHAVED ROMANO-PECORINO, CAESAR DRESSING 13

ICEBERG WEDGE

ROQUEFORT DRESSING, FRESH CRUMBLED ROQUEFORT CHEESE 13

PEAR & SAGA BLUE CHEESE

CANDIED PECANS & TEARDROP TOMATOES IN A CREAMY VINAIGRETTE 14

ROASTED BEET

CREAMY GOAT CHEESE DRESSING, CIPOLLINI ONIONS, SOUR ORANGE PUREE, & HOUSE MADE GRANOLA 13

GREEK

HEIRLOOM TOMATO, CUCUMBER, KALAMATA OLIVES, RED ONIONS, PEPPERS, FETA, VINAIGRETTE 13

SPINACH

SEASONAL BERRIES, AVOCADO, ALMONDS, GOAT CHEESE, POMEGRANATE VINAIGRETTE 14

ADD ROASTED BACON TO ANY SALAD 8

Steaks*

Featuring USDA Prime

FILET MIGNON 8 OZ 49

FILET MIGNON 12 OZ 56

PRIME NY STRIP 14 OZ 54

PRIME RIBEYE 16 OZ 54

Wagyu Beef

A5 KOBE HYOGO PREFECTURE, 100% TAJIMA (JAPANESE BLACK) KOBE MKT

A5 JAPANESE WAGYU FILET MIGNON 6 OZ 110

KAGOSHIMA PREFECTURE

RIB CAP 8 OZ 75

SNAKE RIVER FARMS, AMERICAN WAGYU

On The Bone

FILET MIGNON 14 OZ 69

PRIME RIBEYE 22 OZ 69

TOMAHAWK 40 OZ 165

Complements

6

- BÉARNAISE SAUCE
- TEXAS CANDY

7

- ROASTED BONE MARROW
- BLUE CHEESE BACON BUTTER

8

- FOIE GRAS BUTTER
- PORT PEPPERCORN

15

- JUMBO LUMP CRAB OSCAR
- SEARED FOIE GRAS

Entrées

Lobster & Crab

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

COLD WATER AUSTRALIAN ROCK LOBSTER TAIL 110

LIVE MAINE LOBSTER PER POUND 35

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

Chops & Poultry*

LAMB CHOP 53
SUPERIOR RANCH, CO

VEAL CHOP 49
14OZ ORGANIC, MILK FED

PAN ROASTED CHICKEN 31
MASHED POTATOES & ASPARAGUS

CHICKEN PAIGE 30
SCALOPPINE WITH CAPERS, SUN-DRIED TOMATOES, LEMON BUTTER

Fish & Shrimp*

ROASTED SALMON 37
FILLED WITH SMOKED GOUDA & JUMBO LUMP CRAB WITH MASHED POTATOES & ASPARAGUS

SHRIMP SCAMPI 35
BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE

SEA BASS 59
SAUTÉED ASPARAGUS, PRESERVED LEMON-CAPER CREAM SAUCE WITH SUN-DRIED TOMATOES

PAN SEARED SCALLOPS 37
CREAMED CORN, BACON

Accompaniments

WILD MUSHROOMS 14

ASPARAGUS 13

AU GRATIN POTATOES 12

SEA SALT FRIES 10

BAKED POTATO 10

CREAMED CORN 11

MASHED POTATOES 11

CREAMED SPINACH 12

BROCCOLI 11

MAC & CHEESE 11

BRUSSELS SPROUTS 12

DUCK FAT POTATOES 12

CRISPY ONION WEDGES 10

HEIRLOOM CARROTS 13

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