

Vic & Anthony's

STEAKHOUSE

— Appetizers* —

FRESH OYSTERS ON THE HALF SHELL ½ DOZEN 19 FULL DOZEN 32	A5 JAPANESE WAGYU CARPACCIO 28 TENDERLOIN, PICKLED BEECH MUSHROOMS, TOASTED BRIOCHE, OLIVE OIL	MAPLE GLAZED QUAIL 19 SRIRACHA SAUCE
STEAK TARTARE 21 FILET MIGNON, PUFFED RICE CHIP, PICKLE SHALLOTS, HORSERADISH AIOLI, CURED EGG YOLK	SEAFOOD TOWER 175 ROCK LOBSTER, ALASKAN KING CRAB, SHRIMP, OYSTERS & SEAFOOD MARTINI	ROASTED BACON 19 PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE
TUNA POKE 22 SOY VINAIGRETTE, AVOCADO, LOTUS ROOT	LOBSTER BISQUE 15 COGNAC	CROQUETTES 15 NUESKES BACON, BLUE CHEESE, ROSEMARY VINAIGRETTE, RED BELL PEPPER AIOLI
JUMBO SHRIMP 21 ATOMIC COCKTAIL & REMOULADE SAUCE	JUMBO LUMP CRAB CAKE 28 CHIVE BEURRE BLANC	PICKLED DEVEILED EGGS 12 HOUSE CURED SALMON, RED BELL PEPPER AIOLI, SALMON ROE
	CALAMARI 17 SHISHITO PEPPERS, SHICHIMI TOGARASHI, WASABI & SAMBAL AIOLI	

— Salads —

STEAKHOUSE CHOPPED 14 MIXED GREENS, CHEDDAR CHEESES, SALAMI, BACON, RED ONIONS, VINAIGRETTE	CAESAR 14 SHAVED ROMANO-PECORINO, CAESAR DRESSING	PEAR & SAGA BLUE CHEESE 15 CANDIED PECANS & TEARDROP TOMATOES IN A CREAMY VINAIGRETTE
CAPRESE 16 HOUSE MADE MOZZARELLA, BALSAMIC & BASIL	ICEBERG WEDGE 15 TOMATO, CARROT, RED ONION, ROQUEFORT CHEESE, EGG, MAPLE LARDON, ROQUEFORT DRESSING	SPINACH 14 SEASONAL BERRIES, AVOCADO, ALMONDS, GOAT CHEESE, POMEGRANATE VINAIGRETTE

— Steaks* —

Featuring USDA Prime

FILET MIGNON 8 OZ	56
FILET MIGNON 12 OZ	63
PRIME NY STRIP 14 OZ	65
PRIME RIBEYE 16 OZ	62
PRIME BONE-IN RIBEYE 22 OZ	MKT

For The Table

CHATEAUBRIAND 20 OZ	MKT
PRIME PORTERHOUSE 36 OZ	MKT
TOMAHAWK 40 OZ	MKT

Wagyu Beef

A5 KOBE HYOGO PREFECTURE, 100% TAJIMA (JAPANESE BLACK) KOBE	MKT
A5 JAPANESE WAGYU FILET MIGNON 6 OZ KAGOSHIMA PREFECTURE	110
RIB CAP 8 OZ SNAKE RIVER FARMS, AMERICAN WAGYU	75

Complements

- 6
- BÉARNAISE SAUCE
 - TEXAS CANDY

- 8
- BLUE CHEESE BACON BUTTER
 - PORT PEPPERCORN

- 15
- JUMBO LUMP CRAB OSCAR
 - FOIE GRAS

— Entrées —

FRIED LOBSTER MAC & CHEESE 39 5 OZ LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE	LIVE MAINE LOBSTER PER POUND 39	ROASTED SALMON 42 SMOKED GOUDA, JUMBO LUMP CRAB, MASHED POTATOES & ASPARAGUS
COLD WATER AUSTRALIAN ROCK LOBSTER TAIL MKT	LAMB CHOP 55 SUPERIOR RANCH, CO	SHRIMP SCAMPI 38 BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE
ALASKAN KING CRAB LEGS HERB BUTTER BROILED, DRAWN BUTTER ½ POUND 45 1 POUND 79	PAN ROASTED CHICKEN 36 MASHED POTATOES & ASPARAGUS	SEA BASS 51 SAUTÉED ASPARAGUS, SUN-DRIED TOMATOES, PRESERVED LEMON-CAPER CREAM SAUCE
	WAGYU BRAISED BEEF 45 HEIRLOOM CARROTS, CIPOLLINI ONIONS, CRISPY FINGERLING POTATOES	

— Accompaniments —

WILD MUSHROOMS 15	SEA SALT FRIES 11	CREAMED SPINACH 13
ASPARAGUS 14	BAKED POTATO 11	BROCCOLI 11
AU GRATIN POTATOES 13	MASHED POTATOES 11	MAC & CHEESE 12
		HEIRLOOM CARROTS 13

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