

Vic & Anthony's

STEAKHOUSE

— Appetizers* —

FRESH OYSTERS ON THE HALF SHELL

½ DOZEN
FULL DOZEN

STEAK TARTARE

FILET MIGNON, PUFFED RICE CHIP, PICKLE SHALLOTS, HORSERADISH AIOLI, CURED EGG YOLK

TUNA POKE

SOY VINAIGRETTE, AVOCADO, LOTUS ROOT

JUMBO SHRIMP

ATOMIC COCKTAIL & REMOULADE SAUCE

A5 JAPANESE WAGYU CARPACCIO

TENDERLOIN, PICKLED BEECH MUSHROOMS, TOASTED BRIOCHE, OLIVE OIL

LOBSTER BISQUE

COGNAC

JUMBO LUMP CRAB CAKE

CHIVE BEURRE BLANC

CALAMARI

SHISHITO PEPPERS, SHICHIMI TOGARASHI, WASABI & SAMBAL AIOLI

MAPLE GLAZED QUAIL

SRIRACHA SAUCE

ROASTED BACON

PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE

CROQUETTES

NUESKES BACON, BLUE CHEESE, ROSEMARY VINAIGRETTE, RED BELL PEPPER AIOLI

PICKLED DEVEILED EGGS

HOUSE CURED SALMON, RED BELL PEPPER AIOLI, SALMON ROE

THE SEAFOOD TOWER
ROCK LOBSTER, ALASKAN KING CRAB, SHRIMP,
OYSTERS & SEAFOOD MARTINI

— Salads —

STEAKHOUSE CHOPPED

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

CAPRESE

HOUSE MADE MOZZARELLA, BALSAMIC & BASIL

CAESAR

SHAVED ROMANO-PECORINO, CAESAR DRESSING

ICEBERG WEDGE

TOMATO, CARROT, RED ONION, ROQUEFORT CHEESE, EGG, MAPLE LARDON, ROQUEFORT DRESSING

PEAR & SAGA BLUE CHEESE

CANDIED PECANS & TEARDROP TOMATOES IN A CREAMY VINAIGRETTE

SPINACH

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

— Steaks* —

Featuring USDA Prime

FILET MIGNON 8 OZ

FILET MIGNON 12 OZ

PRIME NY STRIP 14 OZ

PRIME RIBEYE 16 OZ

PRIME BONE-IN RIBEYE 22 OZ

For The Table

TOMAHAWK 40 OZ

CHATEAUBRIAND 20 OZ

PRIME PORTERHOUSE 36 OZ

Wagyu Beef

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

A5 JAPANESE WAGYU
FILET MIGNON 6 OZ

KAGOSHIMA PREFECTURE

RIB CAP 8 OZ

SNAKE RIVER FARMS, AMERICAN WAGYU

Complements

• SALT SERVICE

• BÉARNAISE SAUCE
• TEXAS CANDY

• BLUE CHEESE BACON BUTTER
• PORT PEPPERCORN

• JUMBO LUMP CRAB OSCAR
• FOIE GRAS

— Entrées —

FRIED LOBSTER MAC & CHEESE

5 OZ LOBSTER TAIL, CAVATAPPI PASTA,
LOBSTER CHEESE SAUCE

COLD WATER AUSTRALIAN ROCK LOBSTER TAIL

ALASKAN KING CRAB LEGS

HERB BUTTER BROILED, DRAWN BUTTER

LIVE MAINE LOBSTER

PAN ROASTED CHICKEN
MASHED POTATOES & ASPARAGUS

WAGYU BRAISED BEEF

HEIRLOOM CARROTS, CIPOLLINI ONIONS, CRISPY
FINGERLING POTATOES

LAMB CHOP

SUPERIOR RANCH, CO

SHRIMP SCAMPI

BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE

ROASTED SALMON

SMOKED GOUDA, JUMBO LUMP CRAB,
MASHED POTATOES & ASPARAGUS

HALIBUT

GREMOLATA, CELERY ROOT RISOTTO, BABY SQUASH,
ZUCCHINI

— Accompaniments —

WILD MUSHROOMS

ASPARAGUS

BROCCOLI

CREAMED SPINACH

BAKED POTATO

MASHED POTATOES

AU GRATIN POTATOES

MAC & CHEESE

SEA SALT FRIES

HEIRLOOM CARROTS