

# Vic & Anthony's

## STEAKHOUSE

### — Appetizers\* —

<b>STEAK TARTARE</b> CHIPS, CORNICHONS, WHOLE GRAIN MUSTARD	19	<b>SEAFOOD TOWER</b> ROCK LOBSTER, ALASKAN KING CRAB, SHRIMP, OYSTERS & SEAFOOD MARTINI	175	<b>CALAMARI</b> SHISHITO PEPPERS, SHICHIMI TOGARASHI, WASABI AIOLI & SAMBAL AIOLI	17
<b>TUNA POKE</b> SOY VINAIGRETTE, AVOCADO, LOTUS ROOT	22	<b>LOBSTER BISQUE</b> FINISHED WITH COGNAC	14	<b>MAPLE GLAZED QUAIL</b> OVER DRESSED GREENS, FINISHED WITH A SRIRACHA SAUCE	19
<b>JUMBO SHRIMP</b> ATOMIC COCKTAIL & REMOULADE SAUCE	19	<b>JUMBO LUMP CRAB CAKE</b> FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC	28	<b>ROASTED BACON</b> PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE	18
<b>A5 JAPANESE WAGYU CARPACCIO</b> TENDERLOIN, PICKLED BEECH MUSHROOMS, TOASTED BRIOCHE, OLIVE OIL	28				

### — Salads —

<b>STEAKHOUSE CHOPPED</b> MIXED GREENS, CHEDDAR CHEESES, SALAMI, BACON, RED ONIONS, VINAIGRETTE	14	<b>CAESAR</b> SHAVED ROMANO-PECORINO, CAESAR DRESSING	14	<b>PEAR &amp; SAGA BLUE CHEESE</b> CANDIED PECANS & TEARDROP TOMATOES IN A CREAMY VINAIGRETTE	15
<b>SEASONAL TOMATO</b> HOUSE MADE MOZZARELLA, BALSAMIC & BASIL	16	<b>ICEBERG WEDGE</b> ROQUEFORT DRESSING, FRESH CRUMBLD ROQUEFORT CHEESE	14	<b>SPINACH</b> SEASONAL BERRIES, AVOCADO, ALMONDS, GOAT CHEESE, POMEGRANATE VINAIGRETTE	14

### — Steaks\* —

#### Featuring USDA Prime

<b>FILET MIGNON</b> 8 OZ	51
<b>FILET MIGNON</b> 12 OZ	58
<b>PRIME NY STRIP</b> 14 OZ	59
<b>PRIME RIBEYE</b> 16 OZ	59

#### Wagyu Beef

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

#### On The Bone

<b>FILET MIGNON</b> 14 OZ	69
<b>PRIME RIBEYE</b> 22 OZ	69
<b>TOMAHAWK</b> 40 OZ	165

### Complements

- 6
- BÉARNAISE SAUCE
  - TEXAS CANDY

- 8
- BLUE CHEESE BACON BUTTER
  - PORT PEPPERCORN

- 15
- JUMBO LUMP CRAB OSCAR

### — Entrées —

#### Lobster & Crab

<b>FRIED LOBSTER MAC &amp; CHEESE</b> 5 OZ LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE	39
<b>COLD WATER AUSTRALIAN</b> <b>ROCK LOBSTER TAIL</b>	120
<b>ALASKAN KING CRAB LEGS</b> HERB BUTTER BROILED, DRAWN BUTTER	
½ POUND 39	1 POUND 69
<b>LIVE MAINE LOBSTER</b> PER POUND	39

#### Chops & Poultry\*

<b>LAMB CHOP</b> SUPERIOR RANCH, CO	55
<b>PAN ROASTED CHICKEN</b> MASHED POTATOES & ASPARAGUS	34

#### Fish & Shrimp\*

<b>ROASTED SALMON</b> FILLED WITH SMOKED GOUDA & JUMBO LUMP CRAB WITH MASHED POTATOES & ASPARAGUS	39
<b>SHRIMP SCAMPI</b> BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE	37
<b>SEA BASS</b> SAUTÉED ASPARAGUS, PRESERVED LEMON-CAPER CREAM SAUCE WITH SUN-DRIED TOMATOES	51

### — Accompaniments —

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

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