

# 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 26

#### TUNA POKE

SOY VINAIGRETTE, AVOCADO, LOTUS ROOT 21

#### THAI COLOSSAL PRAWN

ATOMIC COCKTAIL SAUCE 23

#### SHRIMP & CRAB MARTINI

KIMCHI SLAW, CHIPS 26

#### ARTISAN CHEESE PLATE

23

#### PETROSSIAN CAVIAR

TRADITIONAL ACCOMPANIMENTS MKT

#### LOBSTER BISQUE

COGNAC 14

#### JUMBO LUMP CRAB CAKE

CHIVE BEURRE BLANC 29

#### CALAMARI

SWEET & HOT PEPPERS 16

#### FRESH OYSTERS ROCKEFELLER

½ DOZEN 20

#### MAPLE GLAZED QUAIL

SRIRACHA SAUCE 21

#### ROASTED BACON

PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE 19

**SEAFOOD TOWER** MKT  
OYSTERS, THAI COLOSSAL PRAWN, KING CRAB, MAINE LOBSTER,  
TUNA POKE, SEAFOOD COCKTAIL

### — Salads —

#### STEAKHOUSE CHOPPED

MIXED GREENS, CHEDDAR CHEESES, SALAMI,  
BACON, RED ONIONS, VINAIGRETTE 15

#### CAESAR

SHAVED ROMANO-PECORINO,  
CAESAR DRESSING 15

#### ICEBERG WEDGE

TOMATO, CARROT, RED ONION, ROQUEFORT CHEESE,  
EGG, BACON LARDONS, ROQUEFORT DRESSING 15

#### PEAR & SAGA BLUE CHEESE

CANDIED PECANS & TEARDROP TOMATOES,  
CREAMY VINAIGRETTE 16

#### CAPRESE

HOUSE MADE MOZZARELLA, BALSAMIC & BASIL 18

#### GREEK

ROMAINE LETTUCE, RED WINE VINAIGRETTE, RED ONION,  
HEIRLOOM TOMATOES, CUCUMBER, KALAMATA OLIVES,  
GREEN OLIVES, FETA CHEESE 16

### — Steaks\* —

#### *Featuring USDA Prime*

FILET MIGNON 8 OZ 57

FILET MIGNON 12 OZ 66

PRIME NY STRIP 14 OZ 64

PRIME RIBEYE 16 OZ 66

#### *On The Bone*

FILET MIGNON 14 OZ MKT

PRIME RIBEYE 22 OZ MKT

PRIME NY STRIP 20 OZ 75

#### *Heart Brand Beef, Yoakum, TX*

AKAUSHI SKIRT STEAK 10 OZ. 45  
DUCK FAT POTATOES, CHIMICHURRI,  
SUNNY SIDE UP EGG

AKAUSHI NY STRIP 16 OZ 69

AKAUSHI TOMAHAWK  
CHOP 40 OZ MKT

### Complements

5

SALT SERVICE

7

HOLLANDAISE  
BÉARNAISE  
PORT PEPPERCORN

10

BLUE CHEESE BACON BUTTER  
FOIE GRAS BUTTER

15

CRAB OSCAR  
JUMBO SHRIMP YOUR WAY  
KING CRAB FONDUE  
SEARED FOIE GRAS

### — Entrées —

COLD WATER ROCK  
LOBSTER TAIL MKT

FRIED LOBSTER MAC & CHEESE 41  
5 OZ LOBSTER TAIL, CAVATAPPI PASTA,  
LOBSTER CHEESE SAUCE

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

ORGANIC  
LAMB CHOPS 59  
NATURAL JUS

PAN ROASTED CHICKEN 38  
MASHED POTATOES, ASPARAGUS,  
HERB BUTTER SAUCE

SEARED SALMON 40  
ROASTED BROCCOLINI, BABY CARROTS, LEMON BUTTER  
CAPER SAUCE, CHERRY TOMATOES, FRESH HERBS

FRESH FISH A LA NAGE 42  
JUMBO LUMP CRAB, FRESH VEGETABLES, SHERRIED  
LOBSTER SAUCE

SZECHUAN PEPPER 42  
CRUSTED TUNA  
SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS,  
FRESH WASABI

SHRIMP SCAMPI 39  
BUTTER POACHED LOBSTER, SPICY GARLIC BUTTER  
SAUCE, ASPARAGUS

### — Accompaniments —

WILD MUSHROOMS 16

ASPARAGUS 14

BRUSSELS SPROUTS 13

BROCCOLI 12

CREAMED SPINACH 13

GREEN BEANS 12

BAKED POTATO 12

MASHED POTATOES 12

DUCK FAT POTATOES 12

AU GRATIN POTATOES 14

MAC & CHEESE 12

SEA SALT FRIES 13

CHEFS DAILY RISOTTO 12

\*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS.  
IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, MOLLUSK OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.