

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
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TUNA POKE

SOY VINAIGRETTE, AVOCADO, LOTUS ROOT	21
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THAI COLOSSAL PRAWN

ATOMIC COCKTAIL SAUCE	23
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SHRIMP & CRAB MARTINI

KIMCHI SLAW, CHIPS	26
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ARTISAN CHEESE PLATE

	23
PETROSSIAN CAVIAR	MKT
TRADITIONAL ACCOMPANIMENTS	

LOBSTER BISQUE

COGNAC	14
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JUMBO LUMP CRAB CAKE

CHIVE BEURRE BLANC	29
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CALAMARI

SWEET & HOT PEPPERS	16
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FRESH OYSTERS ROCKEFELLER

½ DOZEN	20
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MAPLE GLAZED QUAIL

SRIRACHA SAUCE	21
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ROASTED BACON

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

SHAVED ROMANO-PECORINO, CAESAR DRESSING	15
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ICEBERG WEDGE

TOMATO, CARROT, RED ONION, ROQUEFORT CHEESE, EGG, BACON LARDONS, ROQUEFORT DRESSING	15
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PEAR & SAGA BLUE CHEESE

CANDIED PECANS & TEARDROP TOMATOES, CREAMY VINAIGRETTE	16
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CAPRESE

HOUSE MADE MOZZARELLA, BALSAMIC & BASIL	18
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GREEK

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

5 OZ LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE	41
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ALASKAN KING CRAB LEGS

HERB BUTTER BROILED, DRAWN BUTTER	
½ POUND MKT	1 POUND MKT

ORGANIC LAMB CHOPS

NATURAL JUS	59
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PAN ROASTED CHICKEN

MASHED POTATOES, ASPARAGUS, HERB BUTTER SAUCE	38
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SEARED SALMON

ROASTED BROCCOLINI, BABY CARROTS, LEMON BUTTER CAPER SAUCE, CHERRY TOMATOES, FRESH HERBS	40
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FRESH FISH A LA NAGE

JUMBO LUMP CRAB, FRESH VEGETABLES, SHERRIED LOBSTER SAUCE	42
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SZECHUAN PEPPER

	42
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CRUSTED TUNA

SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI	
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SHRIMP SCAMPI

BUTTER POACHED LOBSTER, SPICY GARLIC BUTTER SAUCE, ASPARAGUS	39
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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.