

Vic & Anthony's

STEAKHOUSE

— Appetizers —

Cold*

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| STEAK TARTARE CHIPS, CORNICHONS, WHOLE GRAIN MUSTARD | 21 |
| TUNA POKE SOY VINAIGRETTE, AVOCADO, LOTUS ROOT | 19 |
| THAI COLOSSAL PRAWN ATOMIC COCKTAIL SAUCE | 22 |
| SHRIMP & CRAB MARTINI KIMCHI SLAW, CHIPS | 19 |
| SEAFOOD TOWER THAI COLOSSAL PRAWN, KING CRAB, MAINE LOBSTER, TUNA POKE, SEAFOOD COCKTAIL | MKT |

Hot*

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| LOBSTER BISQUE FINISHED WITH COGNAC | 13 |
| JUMBO LUMP CRAB CAKE FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC | 25 |
| MAPLE GLAZED QUAIL OVER DRESSED GREENS, FINISHED WITH A SRIRACHA SAUCE | 19 |
| ROASTED BACON PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE | 17 |

— Salads —

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| STEAKHOUSE CHOPPED MIXED GREENS, CHEDDAR CHEESES, SALAMI, BACON, RED ONIONS, VINAIGRETTE | 13 | ICEBERG WEDGE ROQUEFORT DRESSING, FRESH CRUMBLLED ROQUEFORT CHEESE | 14 | PEAR & SAGA BLUE CHEESE CANDIED PECANS & TEARDROP TOMATOES, CREAMY VINAIGRETTE | 13 |
| CAESAR SHAVED ROMANO-PECORINO, CAESAR DRESSING | 13 | | | SEASONAL TOMATO HOUSE MADE MOZZARELLA, BALSAMIC & BASIL | 14 |

— Steaks* —

Featuring USDA Prime

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| FILET MIGNON 8 OZ | 49 |
| FILET MIGNON 12 OZ | 57 |
| PRIME NY STRIP 14 OZ | 59 |
| PRIME RIBEYE 16 OZ | MKT |

On The Bone

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|-----------------------------|-----|
| FILET MIGNON 14 OZ | 49 |
| PRIME RIBEYE 22 OZ | MKT |
| PRIME NY STRIP 20 OZ | MKT |

Heart Brand Beef, Yoakum, TX

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| AKAUSHI SKIRT STEAK 10 OZ. DUCK FAT POTATOES, CHIMICHURRI, SUNNY SIDE UP EGG | 39 |
| A5 AKAUSHI FILET MIGNON 6 OZ | MKT |

Complements

5
HOLLANDAISE
BÉARNAISE

7
BLUE CHEESE BACON BUTTER

15
CRAB OSCAR
JUMBO SHRIMP YOUR WAY

— Entrées —

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| FRIED LOBSTER MAC & CHEESE 39 5 OZ LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE | COLORADO ORGANIC LAMB CHOPS 49 NATURAL JUS | GULF RED SNAPPER 39 JUMBO LUMP CRAB, FRESH VEGETABLES, SHERRIED LOBSTER SAUCE |
| ALASKAN KING CRAB LEGS HERB BUTTER BROILED, DRAWN BUTTER ½ POUND 39 1 POUND 69 | PAN ROASTED CHICKEN 34 MASHED POTATOES, ASPARAGUS, HERB BUTTER SAUCE | SZECHUAN PEPPER CRUSTED TUNA 39 SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI |
| COLD WATER ROCK LOBSTER TAIL MKT | SHRIMP SCAMPI 36 BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE | |

— Accompaniments —

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| WILD MUSHROOMS 13 | BROCCOLI 11 | MASHED POTATOES 10 |
| ASPARAGUS 13 | CREAMED SPINACH 11 | AU GRATIN POTATOES 11 |
| BRUSSELS SPROUTS 11 | BAKED POTATO 9 | MAC & CHEESE 10 |

*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.