

# Vic & Anthony's

## STEAKHOUSE

### — Appetizers\* —

<b>FRESH OYSTERS ON THE HALF SHELL</b> ½ DOZEN 21 FULL DOZEN 36	<b>A5 JAPANESE WAGYU CARPACCIO</b> 29 TENDERLOIN, PICKLED BEECH MUSHROOMS, TOASTED BRIOCHE, OLIVE OIL	<b>MAPLE GLAZED QUAIL</b> 21 SRIRACHA SAUCE
<b>STEAK TARTARE</b> 25 FILET MIGNON, PUFFED RICE CHIP, PICKLE SHALLOTS, HORSERADISH AIOLI, CURED EGG YOLK	<b>LOBSTER BISQUE</b> 18 COGNAC	<b>ROASTED BACON</b> 19 PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE
<b>TUNA POKE</b> 24 SOY VINAIGRETTE, AVOCADO, LOTUS ROOT	<b>JUMBO LUMP CRAB CAKE</b> 29 CHIVE BEURRE BLANC	<b>CROQUETTES</b> 18 NUESKES BACON, BLUE CHEESE, ROSEMARY VINAIGRETTE, RED BELL PEPPER AIOLI
<b>JUMBO SHRIMP</b> 26 ATOMIC COCKTAIL & REMOULADE SAUCE	<b>CALAMARI</b> 19 SHISHITO PEPPERS, SHICHIMI TOGARASHI, WASABI & SAMBAL AIOLI	<b>PICKLED DEVEILED EGGS</b> 14 HOUSE CURED SALMON, RED BELL PEPPER AIOLI, SALMON ROE

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

### — Salads —

<b>STEAKHOUSE CHOPPED</b> 15 MIXED GREENS, CHEDDAR CHEESES, SALAMI, BACON, RED ONIONS, VINAIGRETTE	<b>CAESAR</b> 15 SHAVED ROMANO-PECORINO, CAESAR DRESSING	<b>PEAR &amp; SAGA BLUE CHEESE</b> 17 CANDIED PECANS & TEARDROP TOMATOES IN A CREAMY VINAIGRETTE
<b>CAPRESE</b> 18 HOUSE MADE MOZZARELLA, BALSAMIC & BASIL	<b>ICEBERG WEDGE</b> 16 TOMATO, CARROT, RED ONION, ROQUEFORT CHEESE, EGG, MAPLE LARDON, ROQUEFORT DRESSING	<b>SPINACH</b> 15 SEASONAL BERRIES, AVOCADO, ALMONDS, GOAT CHEESE, POMEGRANATE VINAIGRETTE

### — Steaks\* —

<i>Featuring USDA Prime</i>	<i>For The Table</i>	<i>Wagyu Beef</i>
<b>FILET MIGNON 8 OZ</b> 59	<b>CHATEAUBRIAND 20 OZ</b> MKT	<b>A5 KOBE</b> HYOGO PREFECTURE, 100% TAJIMA (JAPANESE BLACK) KOBE MKT
<b>FILET MIGNON 12 OZ</b> 66	<b>PRIME PORTERHOUSE 36 OZ</b> MKT	<b>A5 JAPANESE WAGYU FILET MIGNON 6 OZ</b> MKT KAGOSHIMA PREFECTURE
<b>PRIME NY STRIP 14 OZ</b> 69	<b>TOMAHAWK 40 OZ</b> MKT	<b>RIB CAP 8 OZ</b> 85 SNAKE RIVER FARMS, AMERICAN WAGYU
<b>PRIME RIBEYE 16 OZ</b> 65		
<b>PRIME BONE-IN RIBEYE 22 OZ</b> MKT		

### Complements

<i>6</i>	<i>8</i>	<i>15</i>
• BÉARNAISE SAUCE • TEXAS CANDY	• BLUE CHEESE BACON BUTTER • PORT PEPPERCORN	• JUMBO LUMP CRAB OSCAR • FOIE GRAS

### — Entrées —

<b>FRIED LOBSTER MAC &amp; CHEESE</b> 42 5 OZ LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE	<b>LIVE MAINE LOBSTER</b> PER POUND 45	<b>ROASTED SALMON</b> 45 SMOKED GOUDA, JUMBO LUMP CRAB, MASHED POTATOES & ASPARAGUS
<b>COLD WATER AUSTRALIAN ROCK LOBSTER TAIL</b> MKT	<b>LAMB CHOP</b> 65 SUPERIOR RANCH, CO	<b>SHRIMP SCAMPI</b> 42 BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE
<b>ALASKAN KING CRAB LEGS</b> HERB BUTTER BROILED, DRAWN BUTTER ½ POUND MKT      1 POUND MKT	<b>PAN ROASTED CHICKEN</b> 38 MASHED POTATOES & ASPARAGUS	<b>HALIBUT</b> 54 GREMOLATA, CELERY ROOT RISOTTO, BABY SQUASH, ZUCCHINI
	<b>WAGYU BRAISED BEEF</b> 49 HEIRLOOM CARROTS, CIPOLLINI ONIONS, CRISPY FINGERLING POTATOES	

### — Accompaniments —

<b>WILD MUSHROOMS</b> 15	<b>SEA SALT FRIES</b> 13	<b>CREAMED SPINACH</b> 15
<b>ASPARAGUS</b> 16	<b>BAKED POTATO</b> 13	<b>BROCCOLI</b> 13
<b>AU GRATIN POTATOES</b> 15	<b>MASHED POTATOES</b> 13	<b>MAC &amp; CHEESE</b> 14
		<b>HEIRLOOM CARROTS</b> 15

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