

Vic & Anthony's

STEAKHOUSE

— Appetizers —

Cold*

STEAK TARTARE CHIPS, CORNICHONS, WHOLE GRAIN MUSTARD	21
TUNA POKE SOY VINAIGRETTE, AVOCADO, LOTUS ROOT	18
THAI COLOSSAL PRAWN ATOMIC COCKTAIL SAUCE	22
SHRIMP & CRAB MARTINI KIMCHI SLAW, CHIPS	19
SEAFOOD TOWER OYSTERS, THAI COLOSSAL PRAWN, KING CRAB, MAINE LOBSTER, TUNA POKE, SEAFOOD COCKTAIL	MKT

Hot*

LOBSTER BISQUE FINISHED WITH COGNAC	13
JUMBO LUMP CRAB CAKE FINISHED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC	24
MAPLE GLAZED QUAIL OVER DRESSED GREENS, FINISHED WITH A SRIRACHA SAUCE	18
ROASTED BACON PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE	16

— Salads —

STEAKHOUSE CHOPPED MIXED GREENS, CHEDDAR CHEESES, SALAMI, BACON, RED ONIONS, VINAIGRETTE	13	ICEBERG WEDGE ROQUEFORT DRESSING, FRESH CRUMBLED ROQUEFORT CHEESE	13	PEAR & SAGA BLUE CHEESE CANDIED PECANS & TEARDROP TOMATOES, CREAMY VINAIGRETTE	13
CAESAR SHAVED ROMANO-PECORINO, CAESAR DRESSING	12			SEASONAL TOMATO HOUSE MADE MOZZARELLA, BALSAMIC & BASIL	14

— Steaks* —

Featuring USDA Prime

FILET MIGNON 8 OZ	48
FILET MIGNON 12 OZ	55
PRIME NY STRIP 14 OZ	54
PRIME RIBEYE 16 OZ	53

On The Bone

FILET MIGNON 14 OZ	48
PRIME RIBEYE 22 OZ	54
PRIME NY STRIP 20 OZ	53

Heart Brand Beef, Yoakum, TX

AKAUSHI SKIRT STEAK 10 OZ. CHIMICHURRI, SUNNY SIDE UP EGG	69	39
A5 AKAUSHI FILET MIGNON 6 OZ	69	MKT
	59	

Complements

5
HOLLANDAISE
BÉARNAISE

7
BLUE CHEESE BACON BUTTER

15
CRAB OSCAR
JUMBO SHRIMP YOUR WAY

— Entrées —

FRIED LOBSTER MAC & CHEESE 5 OZ LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE	39	COLORADO ORGANIC LAMB CHOPS NATURAL JUS	49	GULF RED SNAPPER JUMBO LUMP CRAB, FRESH VEGETABLES, SHERRIED LOBSTER SAUCE	39
ALASKAN KING CRAB LEGS HERB BUTTER BROILED, DRAWN BUTTER ½ POUND 39 1 POUND 69		PAN ROASTED CHICKEN MASHED POTATOES, ASPARAGUS, HERB BUTTER SAUCE	32	SZECHUAN PEPPER CRUSTED TUNA SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI	38
COLD WATER ROCK LOBSTER TAIL	MKT	SHRIMP SCAMPI BUCATINI PASTA, SPICY GARLIC BUTTER SAUCE	35		

— Accompaniments —

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

WE ARE HAPPY TO HAVE YOU JOIN US IN OUR DINING ROOM ONCE AGAIN. PLEASE KNOW THAT WE ARE LIMITED ON SEATING CAPACITY DUE TO SOCIAL DISTANCING GUIDELINES. WE APPRECIATE YOUR UNDERSTANDING AND PATIENCE AS WE ARE OFFERING A LIMITED MENU WITH LIMITED STAFFING. IN ORDER TO ALLOW US TO SERVE AS MANY VISITORS THAT ARE EXCITED TO JOIN US FOR DINE IN, WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE TO APPROXIMATELY ONE HOUR DURING BUSY PERIODS.

*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.