

# Vic & Anthony's

## STEAKHOUSE

### Appetizers

|                                                                         |                                             |     |                                                                                     |    |
|-------------------------------------------------------------------------|---------------------------------------------|-----|-------------------------------------------------------------------------------------|----|
| <b>FRESH OYSTERS ON THE HALF SHELL</b><br>1/2 DOZEN 19<br>FULL DOZEN 32 | <b>CAVIAR</b><br>TRADITIONAL ACCOMPANIMENTS | MKT | <b>FRIED CALAMARI</b><br>SWEET & HOT PEPPERS                                        | 16 |
| <b>STEAK TARTARE</b><br>BLACK PEPPER BRIOCHE, BLACK GARLIC AIOLI        | 26                                          | 22  | <b>FRESH OYSTERS ROCKEFELLER</b><br>½ DOZEN                                         | 20 |
| <b>SHRIMP &amp; CRAB MARTINI</b><br>KIMCHI SLAW, CHIPS                  | 26                                          | 25  | <b>MAPLE GLAZED QUAIL</b><br>SRIRACHA SAUCE                                         | 21 |
| <b>ARTISAN CHEESE PLATE</b>                                             | 23                                          | 29  | <b>ROASTED BACON</b><br>PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE | 19 |

|                                                                                 |                                                                                                          |
|---------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|
| <b>THE SEAFOOD TOWER*</b> MKT                                                   |                                                                                                          |
| <b>TOWER</b><br>OYSTERS, THAI COLOSSAL PRAWNS, CRAB MARTINI, TUNA POKE, MUSSELS | <b>EXECUTIVE</b><br>OYSTERS, THAI COLOSSAL PRAWNS, SEAFOOD COCKTAIL, KING CRAB, LOBSTER, CAVIAR, MUSSELS |

### Soups & Salads

|                                                           |    |                                                                                                                                           |    |                                                                                                             |    |
|-----------------------------------------------------------|----|-------------------------------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------------------------|----|
| <b>LOBSTER BISQUE</b><br>COGNAC                           | 15 | <b>GREEK</b><br>ROMAINE LETTUCE, RED WINE VINAIGRETTE, RED ONION, HEIRLOOM TOMATOES, CUCUMBER, KALAMATA OLIVES, GREEN OLIVES, FETA CHEESE | 16 | <b>ICEBERG WEDGE</b><br>TOMATO, CARROT, RED ONION, ROQUEFORT CHEESE, EGG, BACON LARDONS, ROQUEFORT DRESSING | 15 |
| <b>CAPRESE</b><br>HOUSE MADE MOZZARELLA, BALSAMIC & BASIL | 18 |                                                                                                                                           |    |                                                                                                             |    |
| <b>CAESAR</b><br>SHAVED ROMANO-PECORINO, CAESAR DRESSING  | 15 | <b>STEAKHOUSE CHOPPED</b><br>MIXED GREENS, CHEDDAR CHEESES, SALAMI, BACON, RED ONIONS, VINAIGRETTE                                        | 15 | <b>PEAR SAGA</b><br>CANDIED PECANS, TEARDROP TOMATOES, CREAMY VINAIGRETTE, BLUE CHEESE                      | 16 |

### Steaks

#### Featuring USDA Prime

|                             |    |                             |     |                                                                                       |     |
|-----------------------------|----|-----------------------------|-----|---------------------------------------------------------------------------------------|-----|
| <b>FILET MIGNON 8 OZ</b>    | 57 | <b>FILET MIGNON 14 OZ</b>   | MKT | <b>AKAUSHI SKIRT STEAK 10 OZ</b><br>DUCK FAT POTATOES, CHIMICHURRI, SUNNY SIDE UP EGG | 50  |
| <b>FILET MIGNON 12 OZ</b>   | 66 | <b>PRIME RIBEYE 22 OZ</b>   | MKT | <b>AKAUSHI NY STRIP 16 OZ</b>                                                         | 69  |
| <b>PRIME NY STRIP 14 OZ</b> | 64 |                             |     |                                                                                       |     |
| <b>PRIME RIBEYE 16 OZ</b>   | 63 | <b>PRIME NY STRIP 20 OZ</b> | 75  | <b>AKAUSHI TOMAHAWK CHOP 40 OZ</b>                                                    | MKT |

#### Complements

|                                          |                                                                 |               |                                                                             |
|------------------------------------------|-----------------------------------------------------------------|---------------|-----------------------------------------------------------------------------|
| 5                                        | 7                                                               | 10            | 18                                                                          |
| SALT SERVICE<br>HOLLANDAISE<br>BÉARNAISE | BLUE CHEESE BACON BUTTER<br>FOIE GRAS BUTTER<br>PORT PEPPERCORN | ROASTED BACON | CRAB OSCAR<br>JUMBO SHRIMP YOUR WAY<br>KING CRAB FONDUE<br>SEARED FOIE GRAS |

### Entrées

#### Lobster & Crab

|                                                                                                    |     |
|----------------------------------------------------------------------------------------------------|-----|
| <b>COLD WATER ROCK LOBSTER TAIL</b>                                                                | MKT |
| <b>FRIED LOBSTER MAC &amp; CHEESE</b><br>5 OZ LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE  | 41  |
| <b>ALASKAN KING CRAB LEGS</b><br>HERB BUTTER POACHED, DRAWN BUTTER<br>1/2 POUND MKT<br>1 POUND MKT |     |

#### Chops & Poultry

|                                                                             |
|-----------------------------------------------------------------------------|
| <b>ORGANIC LAMB CHOPS</b><br>NATURAL JUS                                    |
| <b>PAN ROASTED CHICKEN</b><br>MASHED POTATOES, ASPARAGUS, HERB BUTTER SAUCE |

#### Fish & Seafood

|    |                                                                                                                  |    |
|----|------------------------------------------------------------------------------------------------------------------|----|
| 59 | <b>SEARED SALMON</b><br>ROASTED BROCCOLINI, BABY CARROTS, LEMON BUTTER CAPER SAUCE, CHERRY TOMATOES, FRESH HERBS | 42 |
| 39 | <b>FRESH FISH A LA NAGE</b><br>JUMBO LUMP CRAB, FRESH VEGETABLES, SHERRIED LOBSTER SAUCE                         | 45 |
|    | <b>SZECHUAN PEPPER CRUSTED TUNA</b><br>SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI                   | 45 |
|    | <b>SHRIMP SCAMPI</b><br>BUTTER POACHED LOBSTER, SPICY GARLIC BUTTER SAUCE, ASPARAGUS                             | 39 |

### Accompaniments

|                         |    |                          |    |                            |    |
|-------------------------|----|--------------------------|----|----------------------------|----|
| <b>WILD MUSHROOMS</b>   | 16 | <b>CREAMED SPINACH</b>   | 14 | <b>AU GRATIN POTATOES</b>  | 14 |
| <b>ASPARAGUS</b>        | 14 | <b>GREEN BEANS</b>       | 12 | <b>MAC &amp; CHEESE</b>    | 13 |
| <b>BRUSSELS SPROUTS</b> | 14 | <b>BAKED POTATO</b>      | 12 | <b>SEA SALT FRIES</b>      | 13 |
| <b>BROCCOLI</b>         | 12 | <b>MASHED POTATOES</b>   | 12 | <b>CHEFS DAILY RISOTTO</b> | 13 |
|                         |    | <b>DUCK FAT POTATOES</b> | 12 |                            |    |

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