

Vic & Anthony's

STEAKHOUSE

Cold*

Appetizers

Hot*

FRESH OYSTERS ON THE HALF SHELL

½ DOZEN 18
FULL DOZEN 29

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

ARTISAN CHEESE PLATE

23

SEAFOOD TOWER

OYSTERS, THAI COLOSSAL PRAWN, KING CRAB, MAINE LOBSTER, TUNA POKE, SEAFOOD COCKTAIL MKT

PETROSSIAN CAVIAR

TRADITIONAL ACCOMPANIMENTS MKT

LOBSTER BISQUE

COGNAC 13

JUMBO LUMP CRAB CAKE

CHIVE BEURRE BLANC 29

CALAMARI

SWEET & HOT PEPPERS 15

FRESH OYSTERS ROCKEFELLER

½ DOZEN 18

MAPLE GLAZED QUAIL

SRIRACHA SAUCE 19

ROASTED BACON

PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE 18

Salads

STEAKHOUSE CHOPPED

MIXED GREENS, CHEDDAR CHEESES, SALAMI, BACON, RED ONIONS, VINAIGRETTE 13

CAESAR

SHAVED ROMANO-PECORINO, CAESAR DRESSING 13

ICEBERG WEDGE

TOMATO, CARROT, RED ONION, ROQUEFORT CHEESE, EGG, BACON LARDONS, ROQUEFORT DRESSING 14

PEAR & SAGA BLUE CHEESE

CANDIED PECANS & TEARDROP TOMATOES, CREAMY VINAIGRETTE 13

CAPRESE

HOUSE MADE MOZZARELLA, BALSAMIC & BASIL 16

GREEK

ROMAINE LETTUCE, RED WINE VINAIGRETTE, RED ONION, HEIRLOOM TOMATOES, CUCUMBER, KALAMATA OLIVES, GREEN OLIVES, FETA CHEESE 12

Steaks*

Featuring USDA Prime

FILET MIGNON 8 OZ 54
FILET MIGNON 12 OZ 61
PRIME NY STRIP 14 OZ 62
PRIME RIBEYE 16 OZ 64

On The Bone

FILET MIGNON 14 OZ MKT
PRIME RIBEYE 22 OZ MKT
PRIME NY STRIP 20 OZ 69

Heart Brand Beef, Yoakum, TX

AKAUSHI SKIRT STEAK 10 OZ. 39
DUCK FAT POTATOES, CHIMICHURRI, SUNNY SIDE UP EGG
AKAUSHI NY STRIP 16 OZ 69
AKAUSHI TOMAHAWK CHOP 40 OZ MKT

Complements

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 39
5 OZ LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE

ALASKAN KING CRAB LEGS
HERB BUTTER BROILED, DRAWN BUTTER
½ POUND MKT 1 POUND MKT

COLORADO ORGANIC LAMB CHOPS 55
NATURAL JUS

PAN ROASTED CHICKEN 35
MASHED POTATOES, ASPARAGUS, HERB BUTTER SAUCE

SEARED SALMON 38
ROASTED BROCCOLINI, BABY CARROTS, LEMON BUTTER
CAPER SAUCE, CHERRY TOMATOES, FRESH HERBS

REDFISH A LA NAGE 39
JUMBO LUMP CRAB, FRESH VEGETABLES, SHERRIED LOBSTER SAUCE

SZECHUAN PEPPER 39
CRUSTED TUNA
SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI

SHRIMP SCAMPI 38
BUTTER POACHED LOBSTER, SPICY GARLIC BUTTER SAUCE, ASPARAGUS

Accompaniments

WILD MUSHROOMS 13
ASPARAGUS 13
BRUSSELS SPROUTS 11
BROCCOLI 11

CREAMED SPINACH 11
GREEN BEANS 11
BAKED POTATO 9
MASHED POTATOES 10
DUCK FAT POTATOES 11

AU GRATIN POTATOES 11
MAC & CHEESE 10
SEA SALT FRIES 9
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.