

# Vic & Anthony's

## STEAKHOUSE

### — Appetizers —

<b>FRESH OYSTERS ON THE HALF SHELL</b>		<b>CAVIAR</b>		<b>FRIED CALAMARI</b>	
½ DOZEN	19	TRADITIONAL ACCOMPANIMENTS		SWEET & HOT PEPPERS	16
FULL DOZEN	32				
<b>STEAK TARTARE</b>	26	<b>TUNA POKE</b>	22	<b>FRESH OYSTERS ROCKEFELLER</b>	20
BLACK PEPPER BRIOCHE, BLACK GARLIC AIOLI		SOY VINAIGRETTE, AVOCADO, LOTUS ROOT		½ DOZEN	
<b>SHRIMP &amp; CRAB MARTINI</b>	26	<b>THAI COLOSSAL PRAWN</b>	25	<b>MAPLE GLAZED QUAIL</b>	21
KIMCHI SLAW, CHIPS		ATOMIC COCKTAIL SAUCE		SRIRACHA SAUCE	
<b>ARTISAN CHEESE PLATE</b>	23	<b>JUMBO LUMP CRAB CAKE</b>	29	<b>ROASTED BACON</b>	19
		CHIVE BEURRE BLANC		PEPPER CRUSTED, BOURBON BARREL MAPLE SYRUP, ROOT BEER GLAZE	

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

### — Soup & Salads —

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

### — Steaks\* —

#### Featuring USDA Prime

<b>FILET MIGNON</b> 8 OZ	57
<b>FILET MIGNON</b> 12 OZ	66
<b>PRIME NY STRIP</b> 14 OZ	64
<b>PRIME RIBEYE</b> 16 OZ	63

#### On The Bone

<b>FILET MIGNON</b> 14 OZ	MKT
<b>PRIME RIBEYE</b> 22 OZ	MKT
<b>PRIME NY STRIP</b> 20 OZ	75

#### Heart Brand Beef, Yoakum, TX

<b>AKAUSHI SKIRT STEAK</b> 10 OZ.	45
DUCK FAT POTATOES, CHIMICHURRI, SUNNY SIDE UP EGG	
<b>AKAUSHI NY STRIP</b> 16 OZ	69
<b>AKAUSHI TOMAHAWK</b> CHOP 40 OZ	MKT

### Complements

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

### — Entrées —

<b>COLD WATER ROCK</b>	MKT	<b>ORGANIC</b>	59	<b>FRESH FISH A LA NAGE</b>	45
<b>LOBSTER TAIL</b>		<b>LAMB CHOPS</b>		JUMBO LUMP CRAB, FRESH VEGETABLES, SHERRIED LOBSTER SAUCE	
		NATURAL JUS			
<b>FRIED LOBSTER MAC &amp; CHEESE</b>	41	<b>PAN ROASTED CHICKEN</b>	39	<b>SZECHUAN PEPPER</b>	45
5 OZ LOBSTER TAIL, CAVATAPPI PASTA, LOBSTER CHEESE SAUCE		MASHED POTATOES, ASPARAGUS, HERB BUTTER SAUCE		<b>CRUSTED TUNA</b>	
				SOY GINGER BUTTER, RICE VINEGAR CUCUMBERS, FRESH WASABI	
<b>ALASKAN KING CRAB LEGS</b>		<b>SEARED SALMON</b>	42	<b>SHRIMP SCAMPI</b>	39
HERB BUTTER BROILED, DRAWN BUTTER		ROASTED BROCCOLINI, BABY CARROTS, LEMON BUTTER CAPER SAUCE, CHERRY TOMATOES, FRESH HERBS		BUTTER POACHED LOBSTER, SPICY GARLIC BUTTER SAUCE, ASPARAGUS	
½ POUND MKT      1 POUND MKT					

### — 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		

\*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