

Vic & Anthony's

STEAKHOUSE

Appetizers

Cold

FRESH OYSTERS* ½ DOZEN ON THE HALF SHELL	\$15
TUNA TARTARE* WITH AVOCADO, CITRUS VINAIGRETTE & CHIPS	\$15
STEAK TARTARE* WITH CHIPS, CORNICHONS & WHOLE GRAIN MUSTARD	\$16
TOMATO & MOZZARELLA WITH VINAIGRETTE & REDUCED BALSAMIC	\$10
JUMBO SHRIMP WITH COCKTAIL OR REMOULADE SAUCE	\$16
SEAFOOD MARTINI WITH PLANTAIN CHIPS	\$20
ICED SHELLFISH COLLECTION MAINE LOBSTER, ALASKAN KING CRAB, SHRIMP, OYSTERS & SEAFOOD MARTINI	MARKET PRICE
PETROSSIAN CAVIAR WITH THE TRADITIONAL ACCOMPANIMENTS	MARKET PRICE
CURED MEATS & ARTISAN CHEESE	MARKET PRICE

Hot

CHIPS & STRINGS HOMEMADE POTATO CHIPS & ONION RINGS GOLDEN FRIED.	\$8
BROILED PORTOBELLO MUSHROOMS WITH BASIL OIL & FRESH MOZZARELLA	\$10
SEARED SCALLOPS WITH CRISP APPLE SLAW FINISHED WITH APPLEWOOD BACON & TABASCO VINAIGRETTE.	\$19
JUMBO LUMP CRAB CAKE SERVED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC.	\$20
CALAMARI WITH SWEET & SPICY PEPPERS.	\$13
FRESH OYSTERS ROCKEFELLER ½ DOZEN	\$16
MAPLE GLAZED QUAIL OVER DRESSED GREENS FINISHED WITH A SRIRACHA SAUCE.	\$17

Soups & Salads

LOBSTER BISQUE FINISHED WITH COGNAC.	\$11
SOUP DU JOUR	MARKET PRICE
STEAKHOUSE CHOPPED SALAD MIXED GREENS TOSSED WITH WHITE & YELLOW CHEDDAR CHEESE, SALAMI & VINAIGRETTE	\$9
BEEFSTEAK TOMATO & ONION SALAD WITH ROQUEFORT CHEESE	\$11
CAESAR SALAD WITH SHAVED ROMANO-PECORINO.	\$10
ICEBERG WEDGE SALAD CLASSIC ICEBERG LETTUCE WEDGE FINISHED WITH FRESH CRUMBLER ROQUEFORT CHEESE	\$9
PEAR & SAGA BLUE CHEESE SALAD WITH CANDIED PECANS & TEARDROP TOMATOES IN CREAMY VINAIGRETTE.	\$12
ROASTED BEET SALAD WITH CREAMY GOAT CHEESE DRESSING & MICROGREENS.	\$9
FRESH SPINACH SALAD WITH BACON, CHOPPED EGGS, KALAMATA OLIVES & ARTICHOKES WITH A CITRUS HONEY VINAIGRETTE	\$9

Steaks & Chops

FEATURING USDA PRIME MIDWEST GRAIN-FED STEAKS

FILET MIGNON* 8 OZ	\$39	12 OZ	\$46
PRIME STRIP* 16 OZ	MARKET PRICE		
PRIME RIBEYE* 16 OZ	\$45		
BONE IN RIBEYE* 22 OZ	MARKET PRICE		
PORTERHOUSE FOR TWO*	\$46 PER PERSON		
AMERICAN STYLE KOBE BEEF	MARKET PRICE		
VEAL CHOP 16 OZ	\$45		
VEAL CHOP MILANESE LIGHTLY COATED IN BREADCRUMBS & FRESH ROMANO CHEESE, SERVED WITH OLIVE OIL & CHOPPED TOMATOES	\$45		
COLORADO ORGANIC LAMB CHOPS WITH NATURAL JUS	\$43		

COMPLEMENT YOUR ENTRÉE WITH ONE OF OUR HOUSE MADE TOPPINGS
 HOLLANDAISE • BÉARNAISE • PORT PEPPERCORN \$3
 BONE MARROW BORDELAISE • BLUE CHEESE BACON BUTTER \$5
 KING CRAB FONDUE • JUMBO LUMP CRAB OSCAR • JUMBO SHRIMP YOUR WAY \$12

Entrées

PAN ROASTED CHICKEN ACCOMPANIED WITH MASHED POTATOES & ASPARAGUS	\$26
CHICKEN PAIGE SCALLOPINE WITH CAPERS, SUNDRIED TOMATOES & LEMON BUTTER	\$27
FRESH FISH À LA NAGE WITH JUMBO LUMP CRAB & BABY VEGETABLES	MARKET PRICE
SZECHUAN PEPPER CRUSTED TUNA* WITH SOY GINGER BUTTER SAUCE	\$35
SHRIMP SCAMPI BUCATINI PASTA WITH SPICY TOMATO BUTTER	\$29
ROASTED SALMON FILLED WITH SMOKED GOUDA & JUMBO LUMP CRAB WITH MASHED POTATOES & ASPARAGUS	\$29

Lobster & Crab

COLD WATER LOBSTER TAIL	MARKET PRICE
LIVE MAINE LOBSTER	MARKET PRICE
ALASKAN KING CRAB LEGS HERB BUTTER BROILED & SERVED WITH DRAWN BUTTER	MARKET PRICE

Accompaniments

WILD MUSHROOMS	\$11	MASHED POTATOES	\$8
STEAMED ASPARAGUS	\$10	CREAMED SPINACH	\$9
AU GRATIN POTATOES	\$9	BUTTERED BROCCOLI	\$9
SEA SALT FRIES	\$8	MACARONI & CHEESE	\$9
BAKED POTATO	\$9	ONION RINGS	\$9
HARICOT VERT	\$9	BRUSSELS SPROUTS	\$8
CREAMED CORN	\$8	RISOTTO	\$9

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