

# Vic & Anthony's

## STEAKHOUSE

### Appetizers

#### Cold

<b>FRESH OYSTERS*</b> ½ DOZEN ON THE HALF SHELL . . . . .	\$15
<b>STEAK TARTARE*</b> WITH CHIPS, CORNICHONS & WHOLE GRAIN MUSTARD . . . . .	\$16
<b>TOMATO &amp; MOZZARELLA</b> WITH VINAIGRETTE & REDUCED BALSAMIC . . . . .	\$10
<b>JUMBO SHRIMP</b> WITH COCKTAIL & MIGNONETTE SAUCE . . . . .	\$17
<b>SHRIMP &amp; CRAB CAMPECHANO</b> WITH PLANTAIN CHIPS . . . . .	\$18
<b>ICED SHELLFISH COLLECTION</b> MAINE LOBSTER, ALASKAN KING CRAB, SHRIMP, OYSTERS, CAMPECHANO & CLAMS . . . . .	MARKET PRICE
<b>PETROSSIAN CAVIAR</b> WITH THE TRADITIONAL ACCOMPANIMENTS . . . . .	MARKET PRICE
<b>CURED MEATS &amp; ARTISAN CHEESE</b> . . . . .	MARKET PRICE

#### Hot

<b>CHIPS &amp; STRINGS</b> HOMEMADE POTATO CHIPS & ONION RINGS GOLDEN FRIED. . . . .	\$8
<b>BROILED PORTOBELLO MUSHROOMS</b> WITH BASIL OIL & FRESH MOZZARELLA . . . . .	\$9
<b>SEARED SCALLOPS WITH CRISP APPLE SLAW</b> FINISHED WITH APPLEWOOD BACON & TABASCO VINAIGRETTE. . . . .	\$19
<b>JUMBO LUMP CRAB CAKE</b> SERVED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC. . . . .	\$19
<b>CALAMARI</b> WITH SWEET & SPICY PEPPERS. . . . .	\$13
<b>FRESH OYSTERS ROCKEFELLER</b> ½ DOZEN . . . . .	\$17
<b>MAPLE GLAZED QUAIL</b> OVER DRESSED GREENS FINISHED WITH A SRIRACHA SAUCE. . . . .	\$17

### Soups & Salads

<b>LOBSTER BISQUE</b> FINISHED WITH COGNAC. . . . .	\$11
<b>SOUP DU JOUR</b> . . . . .	MARKET PRICE
<b>STEAKHOUSE CHOPPED SALAD</b> MIXED GREENS TOSSED WITH WHITE & YELLOW CHEDDAR CHEESE, SALAMI & VINAIGRETTE . . . . .	\$9
<b>BEEFSTEAK TOMATO &amp; ONION SALAD</b> WITH ROQUEFORT CHEESE . . . . .	\$10
<b>CAESAR SALAD</b> WITH SHAVED ROMANO-PECORINO. . . . .	\$10
<b>ICEBERG WEDGE SALAD</b> CLASSIC ICEBERG LETTUCE WEDGE FINISHED WITH FRESH CRUMBLLED ROQUEFORT CHEESE . . . . .	\$10
<b>PEAR &amp; SAGA BLUE CHEESE SALAD</b> WITH CANDIED PECANS & TEARDROP TOMATOES IN CREAMY VINAIGRETTE. . . . .	\$12

### Steaks & Chops

FEATURING USDA PRIME MIDWEST GRAIN-FED STEAKS

<b>FILET MIGNON*</b> 8 oz . . . . .	\$39	12 oz . . . . .	\$46
<b>PRIME STRIP*</b> 16 oz . . . . .	MARKET PRICE		
<b>PRIME RIBEYE*</b> 16 oz . . . . .	\$45		
<b>PORTERHOUSE FOR TWO*</b> . . . . .	\$45 PER PERSON		
<b>VEAL CHOP</b> 16 oz . . . . .	\$45		
<b>VEAL CHOP MILANESE</b> LIGHTLY COATED IN BREADCRUMBS & FRESH ROMANO CHEESE, SERVED WITH OLIVE OIL & CHOPPED TOMATOES . . . . .	\$45		
<b>COLORADO ORGANIC LAMB CHOPS</b> WITH NATURAL JUS . . . . .	\$43		

COMPLEMENT YOUR ENTRÉE WITH ONE OF OUR HOUSE MADE TOPPINGS  
 HOLLANDAISE • BÉARNAISE • PORT PEPPERCORN \$4  
 BONE MARROW BORDELAISE • BLUE CHEESE BACON BUTTER \$5  
 JUMBO LUMP CRAB OSCAR • JUMBO SHRIMP YOUR WAY \$12

### Entrées

<b>PAN ROASTED CHICKEN</b> ACCOMPANIED WITH MASHED POTATOES & ASPARAGUS . . . . .	\$26
<b>CHICKEN PAIGE</b> SCALOPPINE WITH CAPERS, SUNDRIED TOMATOES & LEMON BUTTER . . . . .	\$27
<b>FRESH FISH À LA NAGE</b> WITH JUMBO LUMP CRAB & BABY VEGETABLES . . . . .	MARKET PRICE
<b>SZECHUAN PEPPER CRUSTED TUNA*</b> WITH SOY GINGER BUTTER SAUCE . . . . .	\$35
<b>SHRIMP SCAMPI PAPPARDELLE</b> PASTA WITH SPICY TOMATO BUTTER . . . . .	\$29
<b>JUMBO FRIED SHRIMP</b> WITH BROCCOLI & MINI BAKED POTATOES. . . . .	\$27
<b>CLAMS CASINO BUCATINI</b> WITH ROASTED PEPPERS & BACON IN A WHITE WINE LEMON BUTTER . . . . .	\$29

### Lobster & Crab

<b>COLD WATER LOBSTER TAIL</b> . . . . .	MARKET PRICE
<b>ALASKAN KING CRAB LEGS</b> HERB BUTTER BROILED & SERVED WITH DRAWN BUTTER . . . . .	MARKET PRICE

### Accompaniments

<b>WILD MUSHROOMS</b> . . . . .	\$10	<b>MASHED POTATOES</b> . . . . .	\$8
<b>STEAMED ASPARAGUS</b> .. \$10	<b>CREAMED SPINACH</b> . . . . .	\$9	
<b>AU GRATIN POTATOES</b> .. \$9	<b>BUTTERED BROCCOLI</b> ... \$9		
<b>SEA SALT FRIES</b> . . . . .	\$8	<b>MACARONI &amp; CHEESE</b> ... \$9	
<b>BAKED POTATO</b> . . . . .	\$8	<b>ONION STRINGS</b> . . . . .	\$8
<b>MINI BAKED POTATOES</b> . \$8	<b>PAPPARDELLE PASTA</b> ... \$9		

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