Vic & Anthony's STEAKHOUSE

petizers

CALAMARI WITH SWEET & SPICY PEPPERS \$11.95

TUNA TARTARE WITH AVOCADO, CITRUS VINAIGRETTE & CHIPS \$14.95

> FRIED OYSTERS WITH MALT VINEGAR TARTAR SAUCE \$11.95

FRESH OYSTERS 1/2 DOZEN ON THE HALF SHELL \$14.95

FRESH OYSTERS ROCKEFELLER 1/2 dozen \$14.95

ARTISAN CURED MEAT SAMPLER WITH WHOLE GRAIN MUSTARD MARKET PRICE

BROILED PORTABELLO MUSHROOMS WITH BASIL OIL & FRESH MOZZARELLA \$9.95

MAPLE GLAZED QUAIL OVER DRESSED GREENS FINISHED WITH A SRIRACHA SAUCE \$16.95

SEARED SCALLOPS WITH CRISP APPLE SLAW FINISHED WITH APPLEWOOD BACON & TABASCO VINAIGRETTE \$16.95

> SELECTION OF FINE CHEESES MARKET PRICE

> > PETROSSIAN CAVIAR WITH THE TRADITIONAL ACCOMPANIMENTS MARKET PRICE

ICED SHELLFISH COLLECTION MAINE LOBSTER, ALASKAN KING CRAB, SHRIMP, OYSTERS, CAMPECHANO MARKET PRICE

CHIPS & STRINGS HOMEMADE POTATO CHIPS & ONION RINGS GOLDEN FRIED \$7.50

JUMBO LUMP CRAB CAKE SERVED WITH JUMBO LUMP CRAB IN A CHIVE BEURRE BLANC \$16.95

SHRIMP & CRAB CAMPECHANO WITH PLANTAIN CHIPS \$15.95

> **TOMATO & MOZZARELLA** WITH VINAIGRETTE & REDUCED BALSAMIC \$9.95

STEAK TARTARE WITH CHIPS, CORNICHONS & WHOLE GRAIN MUSTARD \$15.95

> JUMBO SHRIMP WITH COCKTAIL OR REMOULADE SAUCE \$14.95

BEEFSTEAK TOMATO & ONION SALAD \$9.95

PEAR & SAGA BLUE CHEESE SALAD WITH CANDIED PECANS & TEARDROP TOMATOES IN CREAMY VINAIGRETTE \$11.50

ROASTED BEET SALAD WITH CREAMY GOAT CHEESE DRESSING & MICROGREENS \$8.95

> STEAK & EGG SALAD PRIME BEEF CARPACCIO, FRISEE LETTUCE & EGG YOLK VINAIGRETTE WITH A FRIED EGG \$15.95

FRESH SPINACH SALAD WITH BACON, CHOPPED EGGS, KALAMATA OLIVES & **ARTICHOKES WITH A CITRUS HONEY VINAIGRETTE** \$8.95

STEAKHOUSE CHOPPED SALAD MIXED GREENS TOSSED WITH WHITE & YELLOW CHEDDAR CHEESE, SALAMI & VINAIGRETTE \$8.95

> CAESAR SALAD WITH SHAVED ROMANO-PECORINO \$8.95

ICEBERG WEDGE SALAD CLASSIC ICEBERG LETTUCE WEDGE FINISHED WITH FRESH CRUMBLED ROQUEFORT CHEESE \$8.95

LOBSTER BISQUE **FINISHED WITH COGNAC** \$9.95

SOUP DU JOUR MARKET PRICE

ALL STEAKS ARE USDA PRIME MIDWEST GRAIN-FED.

FILET MIGNON 8 oz ... \$37.95 12 oz ... \$45.95

> PRIME STRIP 16 oz ... MARKET PRICE

> > PRIME RIBEYE

PORTERHOUSE FOR TWO \$44.00 PER PERSON

> VEAL CHOP 16 oz ... \$41.95

VEAL CHOP MILANESE

COLORADO ORGANIC LAMB CHOPS WITH NATURAL JUS \$42.95

PAN ROASTED CHICKEN ACCOMPANIED WITH MASHED POTATOES & ASPARAGUS \$24.95

16 oz ... \$41.95

BONE IN RIBEYE 24 oz ... \$52.95

LIGHTLY COATED IN BREADCRUMBS & FRESH ROMANO CHEESE, SERVED WITH **OLIVE OIL & CHOPPED TOMATOES** \$41.95

CHICKEN PAIGE SCALOPPINE WITH CAPERS, SUNDRIED TOMATOES & LEMON BUTTER \$24.95

COMPLEMENT YOUR ENTREE WITH ONE OF OUR HOUSE MADE TOPPINGS	
COMPLEMENT YOUR ENTRÉE WITH ONE OF OUR HOUSE MADE TOPPINGS Hollandaise • Bearnaise • Port Peppercorn	
Bone Marrow Bordelaise • Blue Cheese Bacon Butter	4.50
JUMBO LUMP CRAB OSCAR • JUMBO SHRIMP YOUR WAY	9.95

Deafood

ALASKAN KING CRAB LEGS BROILED WITH HERB BUTTER, SERVED WITH DRAWN BUTTER MARKET PRICE

ALASKAN KING CRAB PAPARDELLE WITH ZUCCHINI RIBBONS & PROSECCO BUTTER \$29.95

> SEA BASS A LA NAGE WITH JUMBO LUMP CRAB & BABY VEGETABLES MARKET PRICE

SZECHUAN PEPPER CRUSTED TUNA WITH SOY GINGER BUTTER SAUCE \$32.95

SHRIMP SCAMPI PAPARDELLE PASTA WITH SPICY TOMATO BUTTER \$25.95

> JUMBO FRIED SHRIMP WITH BROCCOLI & MASHED POTATOES \$24.95

'Oegetables

COLD WATER LOBSTER TAIL MARKET PRICE

> LIVE MAINE LOBSTER MARKET PRICE

ROASTED SALMON FILLED WITH SMOKED GOUDA AND JUMBO LUMP CRAB WITH MASHED POTATOES AND ASPARAGUS \$28.95

WILD MUSHROOMS \$8.95

> HARICOT VERT \$8.95

STEAMED GREEN ASPARAGUS \$8.95

AU GRATIN POTATOES \$7.95

MINI BAKED POTATOES \$6.95

> SEA SALT FRIES \$7.95

CREAMED CORN \$7.95

BAKED POTATO \$6.95

MASHED POTATOES \$6.95

CREAMED SPINACH \$8.95

BUTTERED BROCCOLI \$6.95

MACARONI & CHEESE \$7.95

> **ONION STRINGS** \$6.95

PAPARDELLE PASTA \$6.95