

THE STEAKHOUSE

APPETIZERS

Shrimp Cocktail Remoulade, Cocktail Sauce	26	Carpaccio of Prime Beef Capers, Cracked Pepper, Shaved Parmesan, Micro-Greens	23
Shrimp and Crab Cheesecake Mascarpone Custard, Basil Pesto Sauce	23	Vic & Anthony's® Signature Jumbo Lump Crab Cake Citrus Beurre Blanc	30
Classic Escargot Garlic Butter, Country Bread	20	Fresh Mozzarella Bruschetta Reggiano Crostini, Fresh Basil, Balsamic Reduction	15
Pan Seared Scallops Saffron Risotto, Spicy Tomato Lump Crab Broth	31	Lump Crab, Avocado and Mango Tower Emerald Basil Oil	27
Barolo Braised Short Rib Cannelloni Woodland Mushrooms, Sundried Tomato, Spinach Ricotta, Butternut Squash Puree	18	Crispy Texas Quail Arugula, Maple Tabasco Glaze	27

SALADS

Bosc Pear, Stilton and Spiced Walnut Salad Hydroponic Bibb Lettuce, Honey Balsamic Emulsion	16	Roasted Heirloom Beet and Quinoa Salad Baby Greens, Roasted Sweet Carrots, Pomegranate Seeds, Crumbled Goat Cheese, Toasted Hazelnuts	17
Steakhouse Salad Tossed Baby Greens, Cucumbers, Sangria Tomatoes, Roasted Rainbow Baby Carrots, Shaved Watermelon Radish, Sherry Shallot Vinaigrette	16	Beefsteak Tomato and Roquefort Salad Purple Onions, Cilantro Ranch, Balsamic Vinaigrette	16
Blue Bonnet Farm Live Baby Romaine Caesar Salad Crispy Reggiano Parmesan Tuile, Marinated Spanish White Anchovy		Spinach Salad Crimini Mushrooms, Artichoke, Three Minute Soft Egg, Warm Bacon Vinaigrette	17
		Wedge Salad Baby Iceberg Lettuce, Oven Dried Plum Tomatoes, Candied Pepper Bacon, Pickled Yellow Beets, Shaved Red Onion, Herb Vinaigrette, Roquefort Dressing	16

SOUPS

Maine Lobster Bisque	18	French Onion Soup Melted Gruyère Cheese	15
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USDA PRIME FROM THE GRILL

New York Strip (16 ounce)	67	Steakhouse Skewer with Filet Mignon, Lobster Tail, Colossal Grilled Shrimp Charbroiled Vegetables, Cognac Sauce, Béarnaise, Drawn Butter	145
Ribeye (16 ounce)	63	Colorado Charbroiled Lamb Chops Roasted Eggplant, Tomatoes, Fresh Mint, Honey Lamb Jus	68
Filet Mignon (8 ounce) Béarnaise Sauce	58	Our Signature Oscar Steak Topping Premium Lump Crab, Asparagus Tips, Sauce Choron	19
Filet Mignon (12 ounce) Béarnaise Sauce	70	*Steaks can be prepared Au Poivre, Blackened, Gratinéed	8
Texas Bone-in Ribeye (20 ounce) Horseradish Mustard Crust	82	Steak Accompaniments Truffled 1lb. Maine Lobster	49
Bone-in Filet Mignon (14 ounce) Chianti Sauce	86	Seared Foie Gras	22
Surf & Turf with Filet Mignon and Alaskan King Crab Legs or Lobster Tail Béarnaise and Au Jus	125	Bone Marrow Butter	10

CHEF'S SPECIALTIES

Charbroiled Scottish Salmon Fillet Sautéed Kale, Quinoa, Grilled Asparagus, Cherry Tomato Vinaigrette	40	Pan Seared Ahi Tuna Nicoise Seared Ahi Tuna, French Beans, Warm Fingerling Potatoes, Tomatoes, Soft Farm Egg, Kalamata Olives, Champagne Vinaigrette	39
Sautéed Gulf Snapper with Premium Lump Crab Beurre Blanc, Chive Oil	48	Brown Rice and Quinoa Medley Steamed Asparagus, Broccolini, Roasted Tomatoes, Grilled Portabello	28
Steakhouse Roasted Chicken Organic Airline Chicken Breast, Celeriac Mousseline, Pearl Onions, Baby Carrots, Morel Mushroom Sauce	36		

ACCOMPANIMENTS

Lobster and Lump Crab Risotto	21	Sautéed Broccolini	13
Sautéed Wild Mushrooms and Onions	14	Homestyle Mashed Potatoes	12
Steamed Asparagus Spears	14	Potatoes au Gratin	13
Creamed Spinach with Parmesan	14	Roasted Poblano Creamed Corn	13
Haricots Verts with Shallots	12	Hand Cut Steak Fries	12
Jumbo Baked Idaho Potato	13	Lobster Mac & Cheese	20
Roasted Brussels Sprouts	14	Lobster Mashed Potatoes	45
Braised Short Rib Mac & Cheese	15		

Mastro's Warm Butter Cake