

# THE STEAKHOUSE

## APPETIZERS

<b>Shrimp Cocktail</b> Remoulade, Cocktail Sauce	26	<b>Carpacció of Prime Beef</b> Capers, Cracked Pepper, Shaved Parmesan, Micro-Greens	23
<b>Shrimp and Crab Cheesecake</b> Mascarpone Custard, Basil Pesto Sauce	23	<b>Vic &amp; Anthony's® Signature Jumbo Lump Crab Cake</b> Citrus Beurre Blanc	30
<b>Classic Escargot</b> Garlic Butter, Country Bread	20	<b>Fresh Mozzarella Bruschetta</b> Reggiano Crostini, Fresh Basil, Balsamic Reduction	15
<b>Pan Seared Scallops</b> Saffron Risotto, Spicy Tomato Lump Crab Broth	31	<b>Lump Crab, Avocado and Mango Tower</b> Emerald Basil Oil	27
<b>Barolo Braised Short Rib Cannelloni</b> Woodland Mushrooms, Sundried Tomato, Spinach Ricotta, Butternut Squash Puree	18	<b>Crispy Texas Quail</b> Arugula, Maple Tabasco Glaze	27
<b>Stuffed Colossal Tiger Shrimp</b>		40	
Seafood Stuffing, Citrus Buerre Blanc			

## SALADS

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

## SOUPS

<b>Maine Lobster Bisque</b>	18	<b>French Onion Soup</b> Melted Gruyère Cheese	15
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## USDA PRIME FROM THE GRILL

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

## CHEF'S SPECIALTIES

<b>Charbroiled Scottish Salmon Fillet</b> Sautéed Kale, Quinoa, Grilled Asparagus, Cherry Tomato Vinaigrette	40	<b>Pan Seared Ahi Tuna Nicoise</b> Seared Ahi Tuna, French Beans, Warm Fingerling Potatoes, Tomatoes, Soft Farm Egg, Kalamata Olives, Champagne Vinaigrette	39
<b>Sautéed Gulf Snapper with Premium Lump Crab</b> Beurre Blanc, Chive Oil	48	<b>Steakhouse Roasted Chicken</b> Organic Airline Chicken Breast, Celery Mousse, Pearl Onions, Baby Carrots, Morel Mushroom Sauce	36
<b>Chilean Sea Bass</b> Pan Seared, Colossal Shrimp, Jumbo Lump Crab, Baby Heirloom Tomatoes, Citrus Buerre Blanc	78	<b>Brown Rice and Quinoa Medley</b> Steamed Asparagus, Broccolini, Roasted Tomatoes, Grilled Portabello	28

## ACCOMPANIMENTS

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

Mastro's Warm Butter Cake