

Sample Banquet Menu Selections

Below, please find sample menu selections from our banquet program. Our banquet team is eager to assist you in customizing the perfect menu for your event.

Anthony's Pier 66 Dinner Banquet Menu



Chowder & Salad

Please select soup or salad:

Anthony's Award-Winning New England Clam Chowder **Caesar Salad**

Crisp romaine tossed with creamy Caesar dressing, herbed croutons and Parmesan frico.

Entrees

All entrees include artisan bread and your choice of coffee, tea or soda.

Please select from the following:

Wild Silver Salmon

Alder planked with roasted red pepper beurre blanc, served with garlic mashed potatoes and fresh market vegetable.

Dungeness Crab Fettuccine

Sweet Dungeness crab, tomatoes, mushrooms, and asparagus tossed in light garlic cream sauce.

Scampi Prawns

Ocean prawns oven roasted with garlic and lemon, finished with gremolata.

Double R Ranch Top Sirloin*

Aged hand-cut Northwest beef applewood grilled. Served with garlic mashed potatoes and fresh market vegetable.

Dessert

Please make your dessert selection from the following:

Burnt Cream

Bailey's Irish Cream Chocolate Mousse

Anthony's award-winning Washington wine list and other beverages are available upon request.

**Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

Sample Banquet Menu Selections

Below, please find sample menu selections from our banquet program.
Our banquet team is eager to assist you in customizing the perfect menu for your event.

Anthony's Pier 66 Dinner Banquet Menu



Chowder & Salad

Please select soup or salad:

Anthony's Award-Winning New England Clam Chowder **Caesar Salad**

Crisp romaine tossed with creamy Caesar dressing, herbed croutons and Parmesan frico.

Entrees

All entrees include artisan bread and your choice of coffee, tea or soda.

Please select from the following:

Fresh Wild Alaska Chinook Salmon

Roasted on an alder plank and finished with sundried tomato basil butter. Served with garlic mashed potatoes and seasonal vegetables.

Fresh Dungeness Crab Cakes

Golden sautéed crab cakes with ginger-plum sauce and beurre blanc. Served with Jasmine rice and fresh market vegetable.

Double R Ranch Filet Mignon*

A chargilled Northwest hand-cut filet with Gorgonzola truffle butter and port demi sauce. Served with garlic mashed potatoes, frizzled onions and fresh market vegetable.

Dessert

Please make your dessert selection from the following:

Burnt Cream

Bailey's Irish Cream Chocolate Mousse

Anthony's award-winning Washington wine list and other beverages are available upon request.

**Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

Sample Banquet Menu Selections

Below, please find sample menu selections from our banquet program.
Our banquet team is eager to assist you in customizing the perfect menu for your event.

Anthony's Pier 66 Dinner Banquet Menu



Chowder & Salad

Please select soup or salad:

Anthony's Award-Winning New England Clam Chowder **Caesar Salad**

Crisp romaine tossed with creamy Caesar dressing, herbed croutons and Parmesan frico.

Northwest Seasonal Salad

Entrees

All entrees include artisan bread and your choice of coffee, tea or soda.

Please select from the following:

Fresh Wild Alaska Chinook Salmon

Chargrilled with morel mushroom potato gratin and finished with melting leeks.

Alaska King Crab Legs

Served with garlic mashed potatoes and market vegetable.

Snake River Farms Steak & Garlic Prawns

An applewood grilled 8 ounce Wagyu top sirloin smothered with sweet garlic prawns and fresh basil. Served with garlic mashed potatoes and fresh market vegetable.

Dessert

Please make your dessert selection from the following:

Dark Chocolate Victory Cake

Flourless with bittersweet chocolate, homemade caramel sauce, Olympic Mountain Dulce de Leche ice cream, peppercorn pecans and sea salt.

Wild Mountain Blackberry Cobbler

Hand-picked tiny, intensely flavored wild Northwest blackberries under a tender, flaky crust. Served warm with vanilla ice cream.

Anthony's award-winning Washington wine list and other beverages are available upon request.

**Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

Sample Banquet Menu Selections

Below, please find sample menu selections from our banquet program.
Our banquet team is eager to assist you in customizing the perfect menu for your event.

Anthony's Pier 66 Lunch Banquet Menu



Chowder & Salad

Please select soup or salad:

Anthony's Award-Winning New England Clam Chowder **Caesar Salad**

Crisp romaine tossed with creamy Caesar dressing, herbed croutons and Parmesan frico.

Entrees

All entrees include artisan bread and your choice of coffee, tea or soda.

Please select from the following:

Grilled Kalbi Chicken Breast

With grilled pineapple, Jasmine rice and fresh market vegetable.

Shrimp & Cheddar Melt

*Bay shrimp, tomato and cheddar cheese served open-faced on an English muffin.
Served with French fries.*

Sesame Chicken Salad

*Toasted almonds, crispy noodles, sesame seeds and julienne romaine with
wasabi-ginger vinaigrette.*

Wild Salmon Tempura

Served with crispy ginger slaw and French fries.

Dessert

Please make your dessert selection from the following:

Burnt Cream

Bailey's Irish Cream Chocolate Mousse

Anthony's award-winning Washington wine list and other beverages are available upon request.

**Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

Sample Banquet Menu Selections

Below, please find sample menu selections from our banquet program. Our banquet team is eager to assist you in customizing the perfect menu for your event.

Anthony's Pier 66 Lunch Banquet Menu



Chowder & Salad

Please select soup or salad:

Anthony's Award-Winning New England Clam Chowder **Caesar Salad**

Crisp romaine tossed with creamy Caesar dressing, herbed croutons and Parmesan frico.

Entrees

All entrees include artisan bread and your choice of coffee, tea or soda.

Please select from the following:

Wild Northwest Silver Salmon

Oven roasted on an alder plank and finished with smoked sweet red pepper beurre blanc. Served with garlic mashed potatoes and fresh market vegetable.

Lingcod Sour Cream & Dill

Oven baked with sour cream, red onion and fresh dill. Served with garlic mashed potatoes and fresh market vegetable.

Double R Ranch Top Sirloin*

An aged hand-cut Northwest beef applewood grilled and served with garlic mashed potatoes and fresh market vegetable.

Grilled Kalbi Chicken Breast

With grilled pineapple, jasmine rice and fresh market vegetable.

Dessert

Please make your dessert selection from the following:

Burnt Cream

Bailey's Irish Cream Chocolate Mousse

Anthony's award-winning Washington wine list and other beverages are available upon request.

**Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*