

Sample Menu

Items and prices may vary based on seasonal availability.



ANTHONY'S

Sunset Dinners \$21.95

We're pleased to offer a selection of early dinners Monday through Friday, until 6:00 p.m. Each four-course dinner includes an appetizer, your choice of chowder or salad, entree and dessert.

Appetizers

**Chilled Bay Shrimp Cocktail or
Dungeness Crab, Shrimp & Artichoke Dip**

Chowder or Salad

Anthony's Clam Chowder, Classic Caesar or Blue Cheese Salad

Tonight's Features

Blackened Rockfish

Rubbed with Cajun spices then blackened and finished with pineapple-mango salsa.

Fresh Idaho Rainbow Trout

Specially seasoned and pan fried golden brown.

Entrees

Willapa Bay Oysters*

Golden pan fried local Pacific oysters.

Roasted Garlic Prawns

Butterflied, roasted with garlic butter and fresh lemon then sprinkled with gremolata.

Beef Kabob & Prawns*

Signature top sirloin grilled to your liking with peppers, sweet onions and mushrooms drizzled with roasted garlic aioli and finished with fresh corn salsa. Paired with coconut prawns.

Double R Ranch Signature Top Sirloin*

A hand-cut signature top sirloin from the Northwest's Double R Ranch, grilled to your liking.

Manila Clam Linguine

Steamed clams tossed with sauteed garlic, butter, tomatoes and parsley.

Dungeness Crab Salad

Dungeness crab, avocado, grapefruit, romaine and market greens with fresh basil vinaigrette drizzled with Louie dressing.

Northwest Duet

Alder planked wild Alaska silver salmon crowned with Oregon bay shrimp finished with citrus butter.

Desserts

Burnt Cream, Bailey's Irish Cream Chocolate Mousse or Ice Cream

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