



ANTHONY'S

FOUR-COURSE SUNSET DINNERS

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

APPETIZER

Chilled Oregon Shrimp Cocktail 

Wild Alaska Salmon Croccantini

CHOWDER OR SALAD

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

 Gluten Free Salad Option Available

TONIGHT'S FEATURES

Patagonia Shrimp Marinara

Wild Atlantic Patagonia pink shrimp and caramelized garlic in fresh basil marinara on angel hair pasta - **21**

Fresh Oregon Petrale Sole

Breaded with crisp crumbs and pan seared with lemon and parsley.
Served with almond basmati rice pilaf - **22**

ENTREE

Almond Chicken Salad

Julienne breast of chicken, almonds and crispy noodles
tossed with romaine and sesame-tamari dressing - **20**

Alaska True Cod Caddy Ganty

Marinated in white wine and oven roasted with a topping of sour cream,
red onion and fresh dill. Served with almond basmati rice pilaf
and seasonal vegetable - **22**

Roasted Garlic Prawns

Butterflied, roasted with garlic butter and lemon then sprinkled with gremolata.
Served with almond basmati rice pilaf and seasonal vegetable - **22**

Northwest Duet

Alder planked wild Alaska silver salmon crowned with Oregon Coast shrimp finished with
citrus butter. Served with almond basmati rice pilaf and seasonal vegetable - **25**

Double R Ranch Signature Top Sirloin*

A petite top sirloin grilled to your liking and served with seasonal vegetable - **26**

DESSERT

Burnt Cream 

Baileys Irish Cream Chocolate Mousse

Mini Hot Fudge Sundae

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.