

Budd's BROILER

EARLY BIRD MENU

Served until 6:00 p.m.



STARTER

Your choice of:

COWBOY CAVIAR ^{GF}

Tomatoes, onions, cilantro, fresh corn and black eyed peas tossed with Oregon bay shrimp and avocado. Served with blue corn chips.

-OR-

BRIE BITES

Caramelized with rosemary honey and served with rosemary croccantini and grapes.

SOUP OR SALAD

Your choice of:

BEEF FARRO SOUP

Northwest beef, vegetables and Italian farro simmered in our homemade broth.

-OR-

KNIFE & FORK CAESAR

Hearts of romaine tossed with Anthony's classic Caesar dressing. Served with a Parmesan flag.

ENTREE

Your choice of:

- MAPLE CHIPOTLE BARBECUE MEATLOAF** 19
American Kobe beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes and seasonal vegetable.
- PATAGONIAN PINK SHRIMP MARINARA** 19
Wild Atlantic Patagonian pink shrimp and caramelized garlic in fresh basil marinara on angel hair pasta.
- CHICKEN CORDON BLEU**.....21
Panko crusted chicken breast filled with Swiss cheese and prosciutto. Topped with hollandaise.
- ROASTED GARLIC PRAWNS** ^{GF}.....23
Large ocean prawns roasted with our garlic scampi butter. Served with craisin pistachio rice pilaf and seasonal vegetable.
- BUDD'S SEAFOOD DUET**24
Wild Alaska silver salmon alder planked with citrus butter and crowned with wild Atlantic Patagonian pink shrimp. Served with our homemade cornbread pudding.
- SIGNATURE TOP SIRLOIN*** ^{GF}24
Double R Ranch Signature top sirloin grilled to your liking. Served with a baked potato and seasonal vegetable.

DESSERT

Your choice of:

ANTHONY'S SIGNATURE BURNT CREAM ^{GF}

HOT FUDGE SUNDAE

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

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

🕒 Served Monday through Friday until 6:00 p.m. 🕒

