

Budd's BROLLER

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 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:

ROASTED CORN & POBLANO CHILI CHOWDER

With sweet corn and smoky peppers.

-OR-

CLASSIC CAESAR

Romaine tossed with Anthony's classic Caesar dressing Served with a Parmesan flag.

ENTREE

Your choice of:

MAPLE CHIPOTLE BARBECUE MEATLOAF

American Kobe beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes and seasonal vegetable - 19

PATAGONIA PINK SHRIMP MARINARA

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

CHICKEN CORDON BLEU

Panko crusted chicken breast filled with Swiss cheese and prosciutto. Topped with hollandaise - 23

VEGGIE MARINARA

Angel hair pasta with seasonal vegetables and caramelized garlic - 19

BUDD'S SEAFOOD DUET

Wild silver salmon alder planked with citrus butter and crowned with wild Atlantic Patagonia pink shrimp. Served with cornbread pudding - 24

SIGNATURE TOP SIRLOIN* GF

Double R Ranch Signature top sirloin grilled to your liking. Served with a baked potato and seasonal vegetable - 24

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.

