

MORNINGS

Anthony's brunch includes a seasonal fresh fruit platter and our warm homemade blueberry coffee cake.

Bacon & Eggs* 15.95

Alder smoked bacon, Yukon Gold fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy.

Northwest Berry Waffle 15.95

Our crisp waffle served with mixed berries, maple syrup and alder smoked bacon.

New Orleans French Toast..... 16.95

Made according to an authentic New Orleans recipe with a hint of orange. Served with alder smoked bacon and maple syrup.

South of the Border Scramble 18.95

Eggs scrambled with chorizo, chives, cheddar Jack cheese, roasted Anaheim peppers, seasoned chili tortilla strips and fresh lime cream.

Traditional Eggs Benedict* 16.95

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.

San Juan Scramble..... 17.95

Eggs scrambled with garlic-herb cheese and topped with chives, tomatoes, sour cream and cheddar cheese. Served over avocado slices with alder smoked bacon.

Seafood Omelette..... 21.95

Dungeness crab, bay shrimp and garlic-herb cheese in a tender omelette finished with light Mornay. Served with alder smoked bacon.

Northwest Dungeness Crab Cake Bowl*..... 23.95

Our award-winning Dungeness crab cake topped with eggs over medium, Yukon Gold fisherman's potatoes and grilled sourdough with a drizzle of Mornay.

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

AFTERNOONS

All afternoon selections include a seasonal fresh fruit platter
and our warm homemade blueberry coffee cake.

Dungeness Crab Toast..... 16.95

Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke mix. Served with French fries and ginger slaw.

Almond Chicken Salad 17.95

Julienne breast of chicken, toasted almonds, crispy noodles and julienne romaine with sesame-tamari dressing.

Wild Alaska Salmon Cakes 18.95

Panko crusted and pan seared golden brown and finished with Cajun aioli. Served with French fries and ginger slaw.

Wild Alaska True Cod 'n Chips..... 19.95

Three pieces of crispy panko crusted true cod. Served with French fries and ginger slaw.

Roasted Scampi Prawns..... 21.95

Large ocean prawns butterflied, roasted with garlic butter, lemon and sprinkled with gremolata. Served with Yukon Gold fisherman's potatoes and ginger slaw.

Idaho Rainbow Trout..... 23.95

Lightly panko crusted and pan seared golden brown. Finished with marcona almonds and gremolata. Served with Yukon Gold fisherman's potatoes and ginger slaw.

Alder Planked Wild Alaska Silver Salmon 26.95

Roasted on an alder plank in the traditional Northwest style and finished with sundried tomato basil butter. Served with Yukon Gold fisherman's potatoes and ginger slaw.

BRUNCH HAPPY HOUR

**Freshly Squeezed
Orange Juice**
\$3.50

• **Glass of
Champagne** •
\$3.95

**Champagne
Mimosa**
\$3.95

• **Anthony's
Bloody Mary**
\$4.95

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