



ANTHONY'S

SUNSET DINNERS \$23.95

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.


APPETIZER

Your choice of:

-  Chilled Oregon Bay 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

Blackened Rockfish

Rubbed with Cajun spices, blackened and finished with pineapple-mango salsa. Served with almond basmati rice pilaf.

Smoked Wild Alaska Salmon Fettuccine

Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with Parmesan.

ENTREE

Fresh Idaho Rainbow Trout

Panko crusted and pan seared golden brown, topped with Marcona almonds and gremolata. Served with almond basmati rice pilaf and seasonal vegetable.

Roasted Garlic Prawns

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

Double R Ranch Signature Top Sirloin*

A petite top sirloin grilled to your liking. Served with seasonal vegetable.

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.

Northwest Duet

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

DESSERT


Your choice of:

-  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.



ANTHONY'S

SUNSET DINNERS \$23.95

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.

APPETIZER

Your choice of:

GF Chilled Oregon Bay Shrimp Cocktail

Wild Alaska Salmon Croccantini

CHOWDER OR SALAD

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

GF Gluten Free Salad Option Available

TONIGHT'S FEATURES

Blackened Rockfish

Rubbed with Cajun spices, blackened and finished with pineapple-mango salsa. Served with almond basmati rice pilaf.

Smoked Wild Alaska Salmon Fettuccine

Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with Parmesan.

ENTREE

Fresh Idaho Rainbow Trout

Panko crusted and pan seared golden brown, topped with Marcona almonds and gremolata. Served with almond basmati rice pilaf and seasonal vegetable.

GF Roasted Garlic Prawns

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

GF Double R Ranch Signature Top Sirloin*

A petite top sirloin grilled to your liking. Served with seasonal vegetable.

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.

GF Northwest Duet

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

DESSERT

Your choice of:

GF 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.

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



ANTHONY'S

SUNSET DINNERS \$23.95

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.

APPETIZER

Your choice of:

GF Chilled Oregon Bay Shrimp Cocktail

Wild Alaska Salmon Croccantini

CHOWDER OR SALAD

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

GF Gluten Free Salad Option Available

TONIGHT'S FEATURES

Blackened Rockfish

Rubbed with Cajun spices, blackened and finished with pineapple-mango salsa. Served with almond basmati rice pilaf.

Smoked Wild Alaska Salmon Fettuccine

Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with Parmesan.

ENTREE

Fresh Idaho Rainbow Trout

Panko crusted and pan seared golden brown, topped with Marcona almonds and gremolata. Served with almond basmati rice pilaf and seasonal vegetable.

GF Roasted Garlic Prawns

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

GF Double R Ranch Signature Top Sirloin*

A petite top sirloin grilled to your liking. Served with seasonal vegetable.

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.

GF Northwest Duet

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

DESSERT

Your choice of:

GF 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.

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