

EASTER BRUNCH

Anthony's brunch includes our warm homemade blueberry coffee cake.

HUCKLEBERRY CRÉPES

Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with huckleberry sauce. Served with alder smoked bacon.

HAM & CHEESE SCRAMBLE GFA

Eggs scrambled with Kurobuta ham, cheddar cheese, asparagus and mushrooms. Served with alder smoked bacon.

BREAKFAST TACOS

Scrambled eggs in a warm flour tortilla with jack and cheddar cheeses, alder smoked bacon and salsa fresca.

CREME BRULEE FRENCH TOAST

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.

STEAK & EGGS* GFA

Northwest top sirloin grilled to your liking paired with scrambled eggs with chives, red peppers and garlic-herb cheese. Served with fisherman's potatoes.

RIVERSTONE SCRAMBLE GFA

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

AFTERNOON FAVORITES

CLASSIC CAESAR & CHOWDER

21

Anthony's classic Caesar salad paired with a bowl of our award-winning clam chowder.

FISH & CHIPS

23

22

19

21

24

21

22 | 26

Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and French fries.

NORTHWEST WILD SALMON GFA

28

Alder planked and topped with sweet, smoked red pepper beurre blanc. Served with fisherman's potatoes.

EASTER LIBATIONS

CLASSIC MIMOSA

8.5

Make breakfast special with a glass of freshly squeezed orange juice and Domaine Ste. Michelle brut.

ANTHONY'S BLOODY MARY

9

Anthony's Homemade Bloody Mary Mix, vodka.

FRENCH 75

9.5

Domaine Ste. Michelle Brut, gin, garnished with a lemon twist.

APEROL SPRITZ

11

Aperol, sparkling wine and soda water, fresh orange.

CHAMPAGNE MAGNOLIA

10.5

Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier.

SALTY DOG

9

Grapefruit juice, vodka or gin with a salted rim.

CHAMPAGNE KIR

9

Domaine Ste. Michelle brut and crème de cassis served with a lemon twist.

*May be cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.