

# **EASTER BRUNCH**

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

## **HUCKLEBERRY CRÊPES**

24

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

## HAM & CHEESE SCRAMBLE GFA

23

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

### **BREAKFAST TACOS**

20.5

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

29

24

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

24

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

25 | 29

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

### NORTHWEST WILD SALMON GFA

29

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

# **EASTER LIBATIONS**

#### **CLASSIC MIMOSA**

9.5

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

## **ANTHONY'S BLOODY MARY**

10.5

Anthony's Homemade Bloody Mary Mix, vodka.

### FRENCH 75

9.5

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

## **APEROL SPRITZ**

11.5

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

8.5

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.