

# Mother's Day

AT ANTHONY'S RESTAURANTS

## BRUNCH FAVORITES

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 21

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

### CREME BRULEE FRENCH TOAST 24

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

### STEAK & EGGS\* GFA 29

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.

\*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.

## AFTERNOON FAVORITES

### CLASSIC CAESAR & CHOWDER 21

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

### FISH & CHIPS 24 | 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.

## BRUNCH 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.