

### **EASTER BRUNCH**

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

#### **BLUEBERRY CRÊPES**

Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with Northwest blueberry sauce.

Served with alder smoked bacon.

24

#### BACON & EGGS GFA

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

21

### TRADITIONAL EGGS BENEDICT\*

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

26

### NORTHWEST STEAK & EGGS\* GFA

Eggs any style paired with a Northwest top sirloin grilled to your liking. Served with fisherman's potatoes.

29

#### COLUMBIA POINT SCRAMBLE GFA

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

24

#### **CREME BRULEE FRENCH TOAST**

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

24

### **AFTERNOON SELECTIONS**

### ANTHONY'S CLAM CHOWDER 9.5 | 14 Creamy New England style clam chowder with

red potatoes and bacon.

CLASSIC CAESAR GFA 11.5

## ALMOND CHICKEN SALAD GFA 20 Julienned chicken breast with crispy noodles, fresh pickled

Julienned chicken breast with crispy noodles, fresh pickled ginger, sesame and red pepper tamari dressing.

# ANTHONY'S COBB SALAD GFA Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed

wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

## FISH & CHIPS Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.

WILD ALASKA SALMON 29

### Chargrilled and finished with sundried tomato basil butter. Served with fisherman's potatoes.

# NORTHWEST ROCKFISH GFA Blackened, topped with pineapple-mango salsa and served with fisherman's potatoes.

### **EASTER LIBATIONS**

with a lemon twist.

## **CLASSIC MIMOSA**Make breakfast special with a glass of freshly squeezed

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

### ANTHONY'S BLOODY MARY Anthony's Homemade Bloody Mary Mix, vodka.

**FRENCH 75**Domaine Ste. Michelle Brut, gin, garnished

### APEROL SPRITZ 11.5

Aperol, sparkling wine and soda water, fresh orange.

<sup>\*</sup>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.