

Mother's Day

AT ANTHONY'S RESTAURANTS

MOTHER'S DAY 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.

23

BACON & EGGS GFA

Eggs any style, alder smoked bacon and fisherman's potatoes.

19

TRADITIONAL EGGS BENEDICT*

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

24

FISHERMAN'S SCRAMBLE GFA

Eggs scrambled with Dungeness crab, Oregon Coast bay shrimp, mushrooms, garlic-herb cheese and topped with Mornay sauce. Served with alder smoked bacon and fisherman's potatoes.

29

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.

22

CREME BRULEE FRENCH TOAST

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

24

LUNCH SELECTIONS

ANTHONY'S CLAM CHOWDER 9 | 14

Creamy New England style clam chowder with red potatoes and bacon.

CLASSIC CAESAR GFA 11

ALMOND CHICKEN SALAD GFA 19

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

ANTHONY'S COBB SALAD GFA 20

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

FISH & CHIPS 22 | 26

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

WILD ALASKA SILVER SALMON 28

Chargrilled and finished with sweet, smoked red pepper beurre blanc. Served with fisherman's potatoes.

NORTHWEST ROCKFISH GFA 24

Blackened, topped with pineapple-mango salsa and served with fisherman's potatoes.

BRUNCH 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.

*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.