

# THREE COURSE DINNERS

**\$33**

ENJOY A THREE-COURSE DINNER MONDAY-FRIDAY  
UNTIL 5:30 P.M.

## STARTERS

MAKE IT FOUR-COURSES WITH TWO STARTERS | +4

**OREGON COAST BAY SHRIMP COCKTAIL** GFA

**ANTHONY'S CLAM CHOWDER**

New England style clam chowder with potatoes and bacon.

**SMOKED SALMON MOUSSE**

Served on a cool cucumber with creme fraiche.

**CLASSIC CAESAR**

**FRESH OYSTERS ON THE HALF SHELL\*** GFA

Served with homemade cocktail sauce.

## ENTREES

**NORTHWEST SALMON DUET** GFA

Alder planked Northwest salmon and shrimp with citrus butter.  
Served with almond basmati rice pilaf and seasonal vegetables.

**ROASTED GARLIC PRAWNS** GFA

Topped with fresh lemon and gremolata and served with almond  
basmati rice pilaf and seasonal vegetables.

**NORTHWEST TOP SIRLOIN\*** GFA

A petite Northwest top sirloin grilled to your liking and served  
with roasted yellow potatoes and seasonal vegetables.

**PORTOBELLO MUSHROOMS** GFA

Rosemary olive oil and tamari glazed with zucchini, blistered tomato  
and roasted corn. Served with champ potatoes and seasonal vegetables.

**LINGCOD CADDY GANTY**

Roasted with white wine, sourdough crumbs, sour cream, red onion  
and dill sauce. Served with almond basmati rice pilaf and seasonal vegetables.

**HONEY-DIJON CHICKEN**

Pretzel crusted and drizzled with homemade Dijon honey mustard sauce.  
Served with almond basmati rice pilaf and seasonal vegetables.

## DESSERTS

**ANTHONY'S BURNT CREAM** GFA

Our creamy, rich custard dessert with a perfectly caramelized sugar crust.

**BAILEY'S IRISH CREAM CHOCOLATE MOUSSE** GFA

Smooth, velvety chocolate mousse combined with creamy Bailey's Irish Cream.  
Topped with homemade whipped cream and chocolate shavings.

\*May be cooked to order. Consuming raw or undercooked  
meats or seafood may increase your risk of foodborne illness.

**GLUTEN FREE AVAILABLE - GFA**

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