



APPETIZERS

CRISPY CALAMARI STRIPS

Quick fried and tossed with spicy sweet chili slaw - 15

SHAKING BEEF*

Beef tenderloin strips seared with red onion and garlic in tamari-lime glaze - 17

BAKED BRIE & FRUIT

Caramelized with rosemary honey and served with rosemary croccantini - 14

BONELESS CHICKEN WINGS

Buttermilk fried and tossed with our spicy wing sauce - 12

SOUPS & SALADS

SMOKED SALMON CHOWDER - 7/9

HOUSE SALAD - 8

CLASSIC CAESAR SALAD - 7

SHRIMP LOUIE

Oregon Coast shrimp in traditional style iceberg lettuce, cucumber, tomato, egg and our homemade Louie dressing - 21

CHICKEN COBB SALAD

Chargrilled chicken, avocado, tomato, hickory smoked bacon, egg, toasted hazelnuts, blue cheese and mixed greens with fresh basil vinaigrette - 19


EARLY BIRD DINNERS

3-COURSES FOR \$28

Everyday until 5:30 p.m. Each three-course dinner includes a starter, an entree and a desert.

4-course dinner including two starters, an entree and a dessert - Add \$5

STARTERS

 your choice of starter 

HOUSE SALAD SMOKED SALMON CHOWDER

CRISPY CALAMARI Quick fried and tossed with spicy sweet chili slaw

ENTREES

 your choice of entree 

LONDON BROIL*

A Double R Ranch Signature flank steak spice rubbed, grilled to your liking, and finished with cranberry lime jalapeno relish. Served with raisin pistachio rice pilaf.


WILD SILVER SALMON DUET

Alder planked with citrus butter and paired with Oregon Coast bay shrimp.

MAPLE CHIPOTLE BARBECUE MEATLOAF

American Kobe beef with maple chipotle sauce, Italian sausage and vegetables.

DESSERTS

 your choice of dessert 

BURNT CREAM  HOT FUDGE SUNDAE

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

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.



NORTHWEST STEAKS

DOUBLE R RANCH LONDON BROIL*

*Spice rubbed, grilled to your liking, and finished with cranberry lime jalapeno relish.
Served with raisin pistachio rice pilaf - 24*

SNAKE RIVER FARMS WAYGU TOP SIRLOIN*

A 7 ounce hand-cut top sirloin grilled to your liking. Served with a baked potato and seasonal vegetable - 29

10 OUNCE TOP SIRLOIN* - 36

CERTIFIED ANGUS BEEF® BRAND FILET MIGNON*

A 6 ounce 28-day aged filet grilled with Cambozola butter. Served with "champ" potatoes - 39

CERTIFIED ANGUS BEEF® BRAND RIB EYE STEAK*

A 14 ounce hand-cut rib eye steak, chargrilled to your liking. Served with seasonal vegetable and a baked potato - 52

MAKE IT SURF & TURF

Add Anthony's Signature Seafood to your Northwest steak!

ROASTED GARLIC SCAMPI PRAWNS

With garlic butter, lemon and sprinkled with gremolata - ADD 9

STEAK OSCAR

Northwest steak crowned with Dungeness crab and bearnaise - ADD 12

SEAFOOD

WILD WALLEYE

*Idaho sweet potato crusted wild walleye with brown butter and stone ground mustard sauce.
Served with raisin pistachio rice pilaf - 29*

ROASTED GARLIC SCAMPI PRAWNS

With garlic butter, lemon and sprinkled with gremolata. Served with raisin pistachio rice pilaf - 24

WILD ALASKA SILVER SALMON

Chargrilled with sundried tomato basil butter. Served with our raisin pistachio rice pilaf and seasonal vegetable - 29

BUDDS FAVORITES

SNAKE RIVER FARMS WAGYU BURGER*

One-third pound chargrilled Wagyu burger cooked to order. Served with French fries - 17

THICK CUT PORK CHOP

*Salmon Creek Farms bone-in pork chop finished with fresh ginger sauce and apple-cranberry compote.
Served with raisin pistachio rice pilaf - 29*

APPLEWOOD SMOKED DUCK

With sweet onion and cherry sauce. Served with raisin pistachio rice pilaf - 28

MAPLE CHIPOTLE BARBECUE MEATLOAF

*American Kobe beef with maple chipotle sauce, Italian sausage and vegetables.
Served with champ potatoes, crispy onions and seasonal vegetable - 26*

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