

# Mother's Day

AT ANTHONY'S RESTAURANTS

## BRUNCH SELECTIONS

Served with a basket of warm blueberry coffee cake and cinnamon butter.

### **SAN JUAN SCRAMBLE** **GFA** 22

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

### **EGGS BENEDICT\*** 24

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

### **BACON & EGGS\*** **GFA** 19

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

### **BEST OF SEASON CRÊPES** 23

Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with our "Best of Season" fruit. Served with alder smoked bacon.

### **SMOKED SALMON SCRAMBLE** **GFA** 24

Eggs scrambled with wild Alaska smoked salmon, cream cheese, red onions, diced tomatoes and fresh dill. Served with alder smoked bacon and fisherman's potatoes.

### **HOMEPORT BOWL\*** 22

Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

### **FRENCH TOAST** 24

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

### **NEW ORLEANS BOWL\*** 26

Ocean prawns seared with Cajun spices and basil. Served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

### **NORTHWEST ALDER PLANKED SALMON** **GFA** 28

Roasted on alder in traditional Northwest style and finished with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

\*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.

## AFTERNOONS FAVORITES

### ANTHONY'S CLAM CHOWDER

New England style clam chowder with potatoes and bacon.

9 | 14

### ANTHONY'S COBB SALAD **GFA**

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

20

### CRISPY TRUE COD BURGER

**AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST**

Lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce.

Served with french fries.

19

### FISH & CHIPS

Three or four pieces of wild Alaska true cod panko crusted.

Served with french fries and ginger slaw.

26 | 29

### AVOCADO TOAST

Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.

19

### PAN FRIED OYSTERS **GFA**

Served with fisherman's potatoes and ginger slaw.

29

### HOUSE-GROUND BURGER & FRIES\* **GFA**

**AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST**

Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish.

Served with french fries.

21

**WITH IMPOSSIBLE BURGER** | 24

### APEROL SPRITZ

Aperol, sparkling wine and soda water garnished with a fresh orange.

11

### CHAMPAGNE MAGNOLIA

Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier.

10.5

### SCREWDRIVER

Freshly squeezed orange juice and vodka.

8.5

## BRUNCH LIBATIONS

### CLASSIC MIMOSA

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

8.5

### ANTHONY'S BLOODY MARY

Made from scratch using Anthony's signature homemade recipe and vodka!

9

### FRENCH 75

Anthony's spin on a classic with gin and Domaine Ste.

Michelle brut garnished with a lemon twist.

9.5

### SALTY DOG

Grapefruit juice, vodka or gin with a salted rim.

9

### CHAMPAGNE KIR

Domaine Ste. Michelle brut and crème de cassis served with a lemon twist.

8.5