

CELEBRATE

Easter

AT ANTHONY'S HEARTHFIRE GRILL

SOUP & SALAD

TOMATO BASIL SOUP 9 | 12

CRAB & CORN CHOWDER 15

A creamy chowder with Dungeness crab, corn, celery, onion, potatoes and thyme.

CLASSIC CAESAR SALAD **GFA** 10

With Parmesan frico and bacon.

ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 20

ROTISSERIE CHICKEN COBB **GFA** 24

Rotisserie chicken, avocado, tomato, blue cheese, alder smoked bacon, egg, hazelnuts and mixed greens with fresh basil vinaigrette.

SHRIMP & MANGO SALAD **GFA** 23

Oregon Coast shrimp over mixed greens, romaine lettuce and slaw with cherry tomatoes, mango, avocado, wontons and a ginger sesame dressing. Topped with blue cheese, bacon and pickled ginger.

LUNCH FAVORITES

NORTHWEST STEELHEAD BURGER 26

Chargrilled and topped with sundried tomato basil butter. Served with French fries.

FISH & CHIPS 26 | 29

Three or four pieces of wild Alaska true cod panko crusted and served with French fries.

CRAB & SHRIMP TOAST 23

Dungeness crab, shrimp and artichoke mix served open-faced on sourdough. Served with slaw and a pickle.

HOUSE-GROUND BURGER* 21

Chargrilled to order finished with lettuce, tomato, onion and our secret sauce. Served with French fries.

COLUMBIA RIVER STEELHEAD **GFA** 28

Fresh Columbia River steelhead chargrilled with sundried tomato basil butter. Served with fisherman potatoes.

BRUNCH TIME

Enjoy homemade Hearthfire scones with all of our brunch selections.

BREAKFAST SCRAMBLE **GFA** 22

Scrambled eggs, Kurobuta ham, cheddar cheese, asparagus, red peppers and chives. Served with fisherman potatoes.

SAUSAGE & EGGS **GFA** 20

Scrambled eggs, chives, red peppers and garlic-herb cheese. Served with sausage patties and fisherman potatoes.

BRIOCHE FRENCH TOAST 24

Thick slices of Macrina brioche french toast served with maple syrup and sausage patties.

N.W. BLUEBERRY CREPES 23

Oven baked delicate, golden crepes with a lightly sweetened cream cheese filling finished with blueberry sauce. Served with sausage patties.

STEAK & EGGS* **GFA** 29

Scrambled eggs with chives, red peppers and garlic-herb cheese paired with a petite top sirloin, grilled to your liking. Served with fisherman potatoes.

BRUNCH COCKTAILS

CLASSIC MIMOSA 8.5

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

BLOODY MARY 9

Anthony's Homemade Bloody Mary Mix, vodka.

SCREWDRIVER 8

Vodka, fresh squeezed orange juice.

COFFEE NUDGE 11.5

Mukilteo Coffee Roasters coffee, dark creme de cacao, Kahlua and brandy.

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA WE CAN MAKE THIS ITEM USING "GLUTEN FREE" INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.