

CELEBRATE

# Easter

AT ANTHONY'S HEARTHFIRE GRILL



## SOUP & SALAD

TOMATO BASIL SOUP 10 | 14

SMOKED SALMON CHOWDER 10 | 15

CLASSIC CAESAR SALAD **GFA** 13

*With Parmesan frico and bacon.*

**ADD:** ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 18

ROTISSERIE CHICKEN COBB **GFA** 27

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

SHRIMP & MANGO SALAD **GFA** 26

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

## LUNCH FAVORITES

NORTHWEST STEELHEAD BURGER 26

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

FISH & CHIPS 26

*Two pieces of wild Alaska true cod panko crusted and served with French fries.*

CHARGRILLED BURGER\* 25

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

COLUMBIA RIVER STEELHEAD **GFA** 29

*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** 23

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

SAUSAGE & EGGS **GFA** 21

*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 24

*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 9.5

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

BLOODY MARY 10.5

*Anthony's Homemade Bloody Mary Mix, vodka.*

SCREWDRIVER 9.5

*Vodka, fresh squeezed orange juice.*

COFFEE NUDGE 12

*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.