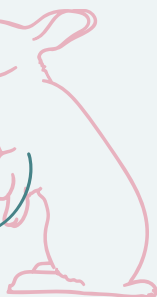


CELEBRATE

# Easter

BRUNCH AT ANTHONY'S



Brunch items are served with Anthony's homemade coffee cake and cinnamon butter.

## **RIVERFRONT SCRAMBLE** GFA

Eggs scrambled with Kurobuta ham, cheddar cheese, asparagus and mushrooms.

Served with alder smoked bacon and fisherman's potatoes.

**23**

## **EGGS BENEDICT\***

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise.

Served with fisherman's potatoes.

**26**

## **SMOKED SALMON BENEDICT\***

A toasted English muffin topped with smoked salmon, poached eggs and hollandaise. Served with fisherman's potatoes.

**26**

## **N.W. BLUEBERRY CRÊPES**

Oven baked delicate golden crepes with a lightly sweetened cream cheese filling finished with blueberry sauce. Served with alder smoked bacon.

**24**

## **SMOKED SALMON SCRAMBLE** GFA

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.

**27**

## **CREME BRULEE FRENCH TOAST**

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup.

Served with alder smoked bacon.

**24**

\*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.

# *Easter Libations*

## **CLASSIC MIMOSA**

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

**9.5**

## **ANTHONY'S BLOODY MARY**

Made from scratch using Anthony's signature homemade recipe!

**10.5**

## **APEROL SPRITZ**

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

**11.5**

## **CHAMPAGNE MAGNOLIA**

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

**10.5**

## **SCREWDRIIVER**

Freshly squeezed orange juice and vodka.

**9.5**

## **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**

