

Mother's Day

AT ANTHONY'S RESTAURANTS

BRUNCH FAVORITES

All brunch items will be served with fruit and warm, homemade blueberry coffee cake.

RIVERFRONT SCRAMBLE GFA

Eggs scrambled with Kurobuta ham, cheddar cheese, asparagus and mushrooms. Served with alder smoked bacon and fisherman's potatoes.

24

HUCKLEBERRY CRÊPES

Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with huckleberry sauce. Served with alder smoked bacon.

24

TRADITIONAL EGGS BENEDICT*

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

26

CREME BRULEE FRENCH TOAST

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

STEAK & EGGS*

Northwest top sirloin grilled to your liking paired with scrambled eggs with chives, red peppers and garlic-herb cheese. Served with fisherman's potatoes.

29

LUNCH SELECTIONS

ANTHONY'S CLAM CHOWDER 9 | 14

Creamy New England style clam chowder with red potatoes and bacon.

CRAB SHRIMP & ARTICHOKE DIP 26

A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan. Topped with diced tomatoes and served with sourdough bread.

KALBI CHICKEN BOWL GFA 22

Chargrilled chicken in a sweet tamari glaze. Served over jasmine rice with a market green salad and sesame ginger dressing.

NORTHWEST WILD SALMON BOWL GFA 28

Chargrilled wild Alaska salmon and glazed with ponzu sauce. Served over pineapple-jasmine rice and market greens.

HALIBUT & CHIPS 34

Two pieces dipped in our award winning tempura batter. Served with French fries and ginger slaw.

BRUNCH LIBATIONS

CLASSIC MIMOSA 9.5

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

ANTHONY'S BLOODY MARY 10.5

Anthony's Homemade Bloody Mary Mix, vodka.

CHAMPAGNE KIR 8.5

Domaine Ste. Michelle Brut and creme de cassis served with a lemon twist.

CUCUMBER COOLER 13.5

St~Germain, gin, fresh mint, fresh cucumber and soda. Ask your server to make it spicy!

CHAMPAGNE MAGNOLIA 10.5

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

SALTY DOG 9

Grapefruit juice, vodka or gin with a salted rim.

*May be cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.