

CELEBRATE

# Easter

BRUNCH AT ANTHONY'S



## 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!

9

### 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

### 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

## EASTER FAVORITES

### 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.

### AVOCADO TOAST

19

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

### 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.

### 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.

# ANTHONY'S WATERFRONT BRUNCH

Today's brunch will be served with warm, homemade blueberry coffee cake

## SEAFOOD SPECIALTIES

<b>SMOKED SALMON SCRAMBLE</b> <small>GFA</small>	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.	
<b>NEW ORLEANS BOWL*</b>	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.	
<b>NORTHWEST ALDER PLANKED SALMON</b> <small>GFA</small>	28
Roasted on alder in traditional Northwest style and finished with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.	

## AFTERNOON SELECTIONS

<b>ANTHONY'S CLAM CHOWDER</b>	9   14
New England style clam chowder with potatoes and bacon.	
<b>ANTHONY'S COBB SALAD</b> <small>GFA</small>	20
Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.	
<b>CRISPY TRUE COD BURGER</b>	19
<small>AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST</small> Lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce. Served with french fries.	
<b>FISH &amp; CHIPS</b>	26   29
Three or four pieces of wild Alaska true cod panko crusted. Served with french fries and ginger slaw.	
<b>PAN FRIED OYSTERS</b> <small>GFA</small>	29
Served with fisherman's potatoes and ginger slaw.	
<b>HOUSE-GROUND BURGER &amp; FRIES*</b> <small>GFA</small>	21
<small>AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST</small> Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries. <b>WITH IMPOSSIBLE BURGER</b>   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.