

BRUNCH SELECTIONS

Brunch is served with our warm, homemade blueberry coffee cake and cinnamon butter.

Eggs & Bacon GF

Alder smoked bacon, breakfast potatoes and your choice of scrambled eggs with garlic-herb cheese or over easy | 22

Traditional Eggs Benedict*

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes | 25

Riverside Scramble

Scrambled eggs with asparagus, mushrooms, cheddar cheese and Kurobuta ham. Served with fisherman's potatoes and alder smoked bacon | 24

Steak & Eggs*

Royal Ranch top sirloin grilled to your liking paired with scrambled eggs with chives, red peppers and garlic-herb cheese | 29

Northwest "Best of Season" Crepes

Oven baked delicate golden crepes with a lightly sweetened cream cheese filling finished with best of season flavors.

Served with alder smoked bacon | 23

Chicken Fried Steak & Eggs

Crispy buttermilk fried Royal Ranch top sirloin topped with sausage gravy and eggs any style | 23

CASUAL LUNCH

Chicken Cobb Salad

Chargrilled chicken, avocado, tomato, hickory smoked bacon, egg, toasted hazelnuts, blue cheese and mixed greens with fresh basil vinaigrette | **26**

Buttermilk Fried Chicken Burger

With crispy bacon, creamy slaw and sliced tomato. Served with french fries | 19

Royal Ranch Steak Salad* GF

Chipotle spice rubbed flank steak, chargrilled and sliced over greens tossed in fresh basil vinaigrette with blue cheese, cherry tomatoes, cucumbers and a balsamic glaze | 28

Budd's Burger* GF

One-third pound burger grilled to your liking. Served with french fries \mid 24

HOUSE FAVORITES

Served with fishermen's potatoes.

Fresh Idaho Rainbow Trout

Pan seared and finished with melting leeks, crispy bacon and beurre blanc | 32

Roasted Garlic Scampi Prawns GF

Ocean prawns with garlic butter, lemon and sprinkled with gremolata | 24

Fresh Columbia River Steelhead GF

Chargrilled with sundried tomato basil butter | 27

Maple Chiptole Barbecue Meatloaf

With maple chipotle sauce, Italian sausage and vegetables. Topped with crispy onion | 19

Royal Ranch Top Sirloin* G

7 oz. hand-cut top sirloin grilled to your liking | **39**

BRUNCH LIBATIONS

Mimosa Flight

Recommened for two people or more.

Enjoy a bottle of Domaine Ste. Michelle Brut paired with a sampling of juices - cranberry, pineapple, orange and guava | 35

Classic Mimosa

Domaine Ste. Michelle Brut, freshly squeezed orange juice | **8.5**

Bloody Mary

Anthony's Signature Homemade Bloody Mary Mix, vodka | **9**

French 75

Domaine Ste. Michelle Brut, gin, garnished with a lemon twist | 9.5

Champagne Magnolia

Domaine Ste. Michelle Brut, freshly squeezed orange juice, float of Grand Mariner | 10.5

Champagne Kir

Domaine Ste. Michelle Brut, creme de cassis, lemon twist | **8.5**

Salty Dog

Grapefruit juice, vodka or gin with a salted rim | 9

WE ARE THE NORTHWEST!

We are proud to highlight many of our local purveyors, which share in our commitment to offer the finest Northwest ingredients.

Bornstein Seafoods - Bellingham, WA

NORTHWEST PURVEYORS

Charlie's Produce - Seattle, WA
Garden Fresh - Woodinville, WA
Merlino Foods - Seattle, WA
Mukilteo Coffee Roasters - Langley, WA
Country Mercantile Ice Cream - Pasco, WA

FARMS & SEAFOOD

Martinez Family Ranch - Pasco, WA
Double R Ranch - Loomis, WA
Douglas Fruit - Pasco, WA
Lummi Island Wild - Lummi Island, WA
Royal Ranch - Pasco, WA
Middleton Six Sons Farms - Pasco, WA
Richter Farm - Puyallup, WA
LoveJoy Farms - Eltopia, WA
Sitka Sound Seafoods - Sitka, AK

BREWERIES & DISTILLERIES

Ice Harbor Brewing - Kennewick, WA

Bale Breaker Brewing - Yakima, WA
Iron Goat Brewing - Spokane, WA
Ten Pin Brewing - Moses Lake, WA
Scuttlebutt Brewing - Everett, WA
No-Li Brewing - Spokane, WA
Hop Capital Brewing - Yakima, WA
Wallace Brewing - Wallace, ID
Dry Fly Distilling - Spokane, WA
Heritage Distilling - Gig Harbor, WA
Oola Distillery - Seattle, WA
Woodinville Whiskey - Woodinville, WA

