

Budd's

BROILER

an Anthony's Restaurant

local purveyors

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

Farms & Seafood

Bornstein Seafoods - Bellingham, WA
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

Craft Breweries

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
Wallave Brewing - Wallace, ID

Northwest Distilleries

Dry Fly Distilling - Spokane, WA
Heritage Distilling - Gig Harbor, WA
Oola Distillery - Seattle, WA
Woodinville Whiskey - Woodinville, WA

Local 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

small plates

Crispy Calamari Strips

With spicy sweet chili slaw and sriracha aioli | 18

Sauteed Mushrooms

With Gorgonzola truffle demi butter | 14

Caramelized Brie & Fruit

With a rosemary honey drizzle and croccantini | 16

Steamer Manila Clams

Steamed in clam nectar with olive oil, garlic, lemon and Andouille sausage | 19

Shaking Beef*

Beef tenderloin strips seared with red onion and garlic in a tamari-lime glaze | 18

Jumbo Prawn Cocktail

Cilantro poached jumbo prawns with cocktail sauce | 17

Seared Wild Salmon ^{GF}

Flashed seared in sweet sesame tamari sauce with crispy wontons | 17

Alaska Weathervane Scallops ^{GF}

Pan seared and finished with bacon jam | 19

soups & salads

Fire Roasted Tomato Basil Soup | 9 / 12

Classic Caesar Salad | 10

House Salad

Cherry tomatoes, cucumber, red onion and croutons with your choice of ranch, Louie dressing, blue cheese dressing or basil vinaigrette | 10

Chicken Cobb Salad ^{GF}

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

Snake River Farms 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. Served with grilled house bread | 28

Oregon Coast Shrimp Louie ^{GF}

Traditional style with iceberg lettuce, cucumber, tomato, egg, our homemade Louie dressing and wild shrimp | 24

seafood

Wild Alaska Silver Salmon ^{GF}

Chargrilled and finished with sundried tomato basil butter. Served with cornbread pudding and seasonal vegetables | 34

Wild Walleye

Idaho sweet potato crusted wild walleye with brown butter and stone ground mustard sauce. Served with craisin pistachio rice pilaf and seasonal vegetables | 36

Roasted Garlic Scampi Prawns ^{GF}

With garlic butter, lemon and sprinkled with gremolata. Served with craisin pistachio rice pilaf and seasonal vegetables | 29

Fresh Idaho Rainbow Trout

Pan seared and finished with melting leeks, crispy bacon and beurre blanc. Served with champ potatoes and seasonal vegetables | 29

Australian Lobster Tail

Oven roasted and served with champ potatoes, seasonal vegetables and butter | 70

house favorites

Maple Chipotle Barbecue Meatloaf

American Wagyu beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes, crispy onions and seasonal vegetables | 28

Chicken Fried Steak

Crispy buttermilk fried Snake River Farms Wagyu top sirloin topped with sausage gravy and served with champ potatoes and seasonal vegetables | 25

Snake River Farms Wagyu Burger* ^{GF}

One-third pound chargrilled Wagyu burger cooked to order. Served with French fries | 21

Maple Leaf Farms Duck Breast

Seared and finished sweet onion cherry and Grand Marnier sauce. Served with craisin pistachio rice pilaf and seasonal vegetables | 32

Salmon Creek Farms Bone-In Pork Chop ^{GF}

Finished with fresh ginger sauce. Served with cornbread pudding and apple-cranberry compote | 32

northwest steaks

Northwest Top Sirloin*

7 ounce hand-cut top sirloin grilled to your liking with a baked potato and seasonal vegetables | 36
10 oz. Northwest Top Sirloin* | 40

Double R Ranch London Broil* ^{GF}

Chipotle spice rubbed, grilled to your liking and finished with cranberry lime jalapeno relish. Served with champ potatoes and seasonal vegetables | 25

Filet Mignon* ^{GF}

A 6 ounce, 28-day aged filet grilled with Cambozola butter. Served with champ potatoes and seasonal vegetables | 49
10 oz. Filet Mignon* | 68

Royal Ranch Prime New York* ^{GF}

With basil demi butter. Served with champ potatoes and seasonal vegetables | 62

Rib Eye* ^{GF}

14 ounce, 45-day aged grilled to your liking. Served with a baked potato and seasonal vegetables | 65

Royal Ranch Porterhouse* ^{GF}

24 ounce Porterhouse steak grilled to your liking with Anthony's steak seasoning, butter and topped with frizzled onions. Served with champ potatoes and seasonal vegetables | 72

Long-Bone Ribeye*

Our signature 45-day aged long bone rib eye roasted and perfect for two to share. Our chefs would love to slice it for you. Served with champ potatoes and seasonal vegetables | 145

ADDITIONS:

Add Anthony's Signature Seafood to your northwest steak or any other entree items!

Crispy Calamari

With sriracha aioli | 9

Sauteed Mushrooms

With Gorgonzola truffle demi butter | 9

Roasted Garlic Scampi Prawns

Garlic butter, lemon and gremolata | 11

Australian Lobster Tail

Oven roasted with dipping butter | 56

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

^{GF} We can make this item using "gluten free" ingredients. Please notify your server if you have any dietary concerns.