

# 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 <sup>GF</sup>

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

### Alaska Weathervane Scallops <sup>GF</sup>

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 <sup>GF</sup>

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\* <sup>GF</sup>

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 <sup>GF</sup>

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

## seafood

### Fresh Columbia River Steelhead

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 <sup>GF</sup>

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\* <sup>GF</sup>

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

### Martinez Family Ranch Lamb Chops\*

Naturally raised lamb from the Martinez Family Ranch in Yakima Valley chargrilled with pepper jelly and mint pesto. Served with champ potatoes and seasonal vegetables | 34

### Salmon Creek Farms Bone-In Pork Chop <sup>GF</sup>

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\* <sup>GF</sup>

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

### Filet Mignon\* <sup>GF</sup>

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\* <sup>GF</sup>

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

### Rib Eye\* <sup>GF</sup>

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

### Royal Ranch Porterhouse\* <sup>GF</sup>

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.

<sup>GF</sup> We can make this item using "gluten free" ingredients. Please notify your server if you have any dietary concerns.