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
- 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
- Merline Foods - Seattle, WA
- Mukiteo 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 Tenderloin**
  - 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
- **Fresh Oysters on the Half Shell GF**
  - Your server will describe today’s selection. Served with cucumber mignonette and cocktail sauce | MP

**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 dressing | 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
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.