

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
Wallace 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 | 20

Sautéed Mushrooms

With Gorgonzola truffle demi butter | 15.5

Caramelized Brie & Fruit

With a rosemary honey drizzle and croccantini | 18

Steamer Manila Clams

Clam nectar with olive oil, garlic, lemon and Andouille sausage | 22

Shaking Beef Tenderloin*

Seared with red onion and garlic in a tamari-lime glaze | 19.5

Seared Salmon Poke

Seared Copper River sockeye salmon in sweet sesame tamari sauce with crispy wontons. | 24

Jumbo Prawn Cocktail

Cilantro poached jumbo prawns with cocktail sauce | 19

Alaska Weathervane Scallops GF

Pan seared and finished with bacon jam | 21

Fresh Northwest Oysters GF

Please ask for tonight's selection of fresh Northwest oyster on the half shell. Served with cucumber mignonette | MP

soup & salads

Ask your server for todays soup selection!

Classic Caesar Salad | 11.5

Budd's House Salad

Cherry tomatoes, cucumber, red onion and croutons with your choice of dressing | 11.5

Steakhouse Wedge Salad GF

With iceberg lettuce, bacon, blue cheese, our homemade fresh basil vinaigrette and Louie dressing | 13

Chicken Cobb Salad GF

Chargrilled chicken, avocado, tomato, hickory smoked bacon, egg, toasted hazelnuts, blue cheese and mixed greens with fresh basil vinaigrette | 29

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. Served with grilled house bread | 31

seafood

Fresh Copper River Sockeye Salmon

Chargrilled and finished with sundried tomato basil butter.
Served with champ potatoes and seasonal vegetables

Wild Walleye

Idaho sweet potato crusted wild walleye with brown butter
and stone ground mustard sauce. Served with raisin-pistachio
rice pilaf and seasonal vegetables | 38

Roasted Garlic Scampi Prawns ^{GF}

Ocean prawns with garlic butter, lemon and sprinkled with gremolata.
Served with raisin pistachio rice pilaf and seasonal vegetables | 32

Fresh Idaho Rainbow Trout

Pan seared and finished with melting leeks, crispy bacon and beurre
blanc. Served with champ potatoes and seasonal vegetables | 33

Halibut Cakes

Golden cakes with crab veloute and sweet red peppers,
finished with lemon aioli and served over slaw.
Served with raisin pistachio rice pilaf | 36

Wild Alaska Halibut

Chargrilled with citrus butter and finished with Walla Walla
sweet onion and summer berry sauce. Served with raisin pistachio
rice pilaf and seasonal vegetables | 47

Atlantic Lobster Dinner ^{GF}

Large North Atlantic lobster tail oven roasted with butter and
served with champ potatoes and seasonal vegetables | 79

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 | 29

Chicken Fried Steak

Crispy buttermilk fried Northwest top sirloin topped with
sausage gravy and served with champ potatoes
and seasonal vegetables | 27

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

Salmon Creek Farms bone-in pork chop finished
with fresh ginger sauce. Served with cornbread pudding
and apple-huckleberry compote | 39

Chargrilled Burger* ^{GF}

Finished with cheese, lettuce, tomatoes, onions, secret sauce,
grilled onion mayo and french fries | 24

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 | 36

northwest steaks

Royal Ranch Top Sirloin*

7 ounce hand-cut top sirloin grilled to your liking with
a baked potato and seasonal vegetables | 39

10 oz. Northwest Top Sirloin* | 46

Double R Ranch Flank Steak* ^{GF}

Chipotle spice rubbed, grilled to your liking and finished
with cranberry lime jalapeno relish. Served with champ
potatoes and seasonal vegetables | 29

Filet Mignon* ^{GF}

A 6 ounce, 28-day aged filet grilled with Cambozola butter.
Served with champ potatoes and seasonal vegetables | 58

10 oz. Filet Mignon* | 75

Royal Ranch Prime New York* ^{GF}

With basil demi butter and served with champ potatoes
and seasonal vegetables | 68

Royal Ranch Rib Eye* ^{GF}

14 ounce, 45-day aged grilled to your liking.
Served with a baked potato and seasonal vegetables | 68

Royal Ranch Porterhouse* ^{GF}

24 ounce Porterhouse steak grilled to your liking with
Anthony's steak seasoning, butter and frizzled onions.
Served with champ potatoes and seasonal vegetables | 78

Northwest Tomahawk*

45-day aged, roasted Tomahawk rib eye with champ
potatoes and seasonal vegetables. Served sliced and
perfect for two to share | 160

ADDITIONS:

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

Sautéed Mushrooms

With Gorgonzola truffle demi butter | 9.5

Roasted Garlic Scampi Prawns

Garlic butter, lemon and gremolata | 12.5

Crispy Calamari

With sriracha aioli | 10.5

Atlantic Lobster Tail

Oven roasted with dipping butter | 50

*May be cooked to order. 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.