

# 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 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

## soups & salads

### Uncle Fred's Steak Chili\*

With Northwest sirloin, hot Italian sausage, onion, jalapenos, tomatoes, roasted red peppers topped with creme fraiche, cheddar cheese, chili cheese chips and parsley | 11 | 14

### 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

## seafood

### Wild Alaska Silver Salmon

Chargrilled with citrus butter and finished with fresh Northwest peach-nectarine salsa. Served with craisin pistachio rice pilaf and seasonal vegetables | **32**

### 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**

### Fresh Wild Alaska Halibut **GF**

Chargrilled and topped with fresh chive oil and beurre blanc. Served with champ potatoes and seasonal vegetables | **48**

### 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**

### Salmon Creek Farms Bone-In Pork Chop **GF**

With fresh ginger sauce and topped with peach-nectarine salsa. Served with cornbread pudding | **32**

### House-Ground Burger\* **GF**

Finished with cheese, lettuce, tomatoes, onions, secret sauce, grilled onion mayo and 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**

## northwest steaks

### Double R Ranch Top Sirloin\*

7 ounce hand-cut top sirloin grilled to your liking with a baked potato and seasonal vegetables | **36**

10 oz. Double R Ranch 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 Cambozoa 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.