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
Mukiteo Coffee Roasters - Langley, WA
Country Mercantile Ice Cream - Pasco, WA

small plates

Crispy Calamari Strips
With spicy sweet chili sauce and sriracha aioli | 18

Sautéed Mushrooms
With Gorgonzola truffle demi butter | 14

Seared Wild Salmon GF
Flashed seared in sweet sesame tamari sauce with crispy wontons | 17

Caramelized Brie & Fruit
With a rosemary honey drizzle and croccantini | 16

Steamer Manila Clams
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

Alaska Weathervane Scallops GF
Pan seared and finished with bacon jam | 19

soup & salads

Uncle Fred’s Steak Chili*
With Northwest sirloin, hot Italian sausage, onion, jalapenos, tomatoes, roasted red peppers topped with crème fraîche, cheddar cheese, chili cheese chips and parsley | 11, 14

Classic Caesar Salad | 10

Seasonal Tomato Salad GF
Fresh beefsteak tomatoes and heirloom tomatoes tossed with fresh basil vinaigrette, croutons and Parmesan | 11

Budd’s 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.

Sauteed Mushrooms
With Gorgonzola truffle demi butter | 9

Roasted Garlic Scampi Prawns
Garlic butter, lemon and gremolata | 11

Crispy Calamari
With sriracha aioli | 9

Australian Lobster Tail
Oven roasted with dipping butter | 56

seawood

Wild Alaska Silver Salmon
Chargrilled with citrus butter and finished with sweet onion and wild mountain huckleberry sauce. Served with cornbread pudding and seasonal vegetables | 32

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

Roasted Garlic Scampi Prawns GF
Ocean prawns with garlic butter, lemon and sprinkled with gremolata. Served with crasins pistachio rice pilaf and seasonal vegetables | 29

Crispy Calamari
With sriracha aioli | 9

Australian Lobster Tail
Oven roasted and served with champ potatoes and seasonal vegetables | 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
Salmon Creek Farms bone in pork chop finished with fresh ginger sauce and local 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 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 and 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 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

*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.