

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 | 19

Sautéed Mushrooms

With Gorgonzola truffle demi butter | 15

Seared Wild Salmon **GF**

Flashed seared in sweet sesame tamari sauce with crispy wontons | 18

Caramelized Brie & Fruit

With a rosemary honey drizzle and croccantini | 17

Steamer Manila Clams

Clam nectar with olive oil, garlic, lemon and Andouille sausage | 20

Shaking Beef Tenderloin*

Seared with red onion and garlic in a tamari-lime glaze | 19

Jumbo Prawn Cocktail

Cilantro poached jumbo prawns with cocktail sauce | 18

Alaska Weathervane Scallops **GF**

Pan seared and finished with bacon jam | 20

soup & salads

Butternut Squash Bisque

With crème fraîche, crispy prosciutto and toasted pumpkin seeds | 12

Classic Caesar Salad | 11

Budd's House Salad

Cherry tomatoes, cucumber, red onion and croutons with your choice of dressing | 11

Chicken Cobb Salad **GF**

Chargrilled chicken, avocado, tomato, hickory smoked bacon, egg, toasted hazelnuts, blue cheese and mixed greens with fresh basil vinaigrette | 28

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 | 30

Fresh Columbia River Steelhead Salad **GF**

Chargrilled with citrus butter over romaine, field greens, avocado and toasted hazelnuts. Finished with a cranberry-lime relish and citrus shallot vinaigrette | 31

seafood

Fresh Columbia River Steelhead

Chargrilled with sundried tomato basil butter.
Served with cornbread pudding and seasonal vegetables | 36

Wild Idaho Walleye

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

Roasted Garlic Scampi Prawns ^{GF}

Ocean prawns with garlic butter, lemon and sprinkled with gremolata.
Served with craisin pistachio rice pilaf and seasonal vegetables | 31

Fresh Idaho Rainbow Trout

Pan seared and finished with melting leeks, crispy bacon and beurre blanc. Served with champ potatoes and seasonal vegetables | 32

Australian Lobster Tail

Oven roasted and served with champ potatoes, seasonal vegetables and butter | 75

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 Snake River Farms Wagyu top sirloin topped with sausage gravy and served with champ potatoes and seasonal vegetables | 26

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

Salmon Creek Farms bone in pork chop finished with fresh ginger sauce and apple-cranberry compote.
Served with cornbread pudding | 34

House-Ground 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

Double R Ranch Top Sirloin*

7 ounce hand-cut top sirloin grilled to your liking with a baked potato and seasonal vegetables | 38

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 | 27

Filet Mignon* ^{GF}

A 6 ounce, 28-day aged filet grilled with Cambozola butter.
Served with champ potatoes and seasonal vegetables | 52

10 oz. Filet Mignon* | 70

Royal Ranch Prime New York* ^{GF}

With basil demi butter and served with champ potatoes and seasonal vegetables | 65

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 | 76

Long-Bone Ribeye*

Our signature 45-day aged and roasted long bone rib eye. Perfect for two to share. Our chefs would love to slice it for you. Served with champ potatoes and seasonal vegetables | 150

ADDITIONS:

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

Sautéed Mushrooms

With Gorgonzola truffle demi butter | 9

Roasted Garlic Scampi Prawns

Garlic butter, lemon and gremolata | 12

Crispy Calamari

With sriracha aioli | 10

Australian Lobster Tail

Oven roasted with dipping butter | 65

*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.