

Budd's

BROILER

an Anthony's Restaurant

3-COURSES FOR \$29

early bird dinners

Everyday until 5:30 p.m.

Three- course dinner with a starter, an entree and a dessert.

4-course dinner including two starters, an entree and a dessert - Add \$5

starters

your choice of:

House Salad

Lobster Bisque

Silky bisque with creme fraiche and chives.

Crispy Calamari

With spicy sweet chili slaw and sriracha aioli.

mains

your choice of:

Maple Chipotle Barbecue Meatloaf

American Wagyu beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes, crispy onions and seasonal vegetables.

Fresh Idaho Rainbow Trout

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

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.

desserts

your choice of:

Burnt Cream GF

Signature custard with a caramelized sugar crust.

Hot Fudge Sundae

With homemade chocolate ganache.

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

GF We can make this item using "gluten free" ingredients.