

Mother's Day

AT ANTHONY'S RESTAURANTS

BRUNCH SELECTIONS

Served with a basket of warm blueberry coffee cake and cinnamon butter.

SAN JUAN SCRAMBLE GFA 22

With garlic-herb cheese topped with chives, tomatoes, sour cream, cheddar cheese and avocado slices. Served with alder smoked bacon and fisherman's potatoes.

EGGS BENEDICT* 24

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.

BACON & EGGS* GFA 19

Alder smoked bacon, fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy.

BLUEBERRY CRÊPES 23

Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with Northwest blueberry sauce. Served with alder smoked bacon.

HOMEPORT BOWL* 22

Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

FRENCH TOAST 24

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.

DUNGENESS CRAB CAKE BOWL* 31

Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

SMOKED SALMON SCRAMBLE GFA 26

Eggs scrambled with wild Alaska smoked salmon, cream cheese, red onions, diced tomatoes and fresh dill. Served with alder smoked bacon and fisherman's potatoes.

NORTHWEST ALDER PLANKED SALMON GFA 28

Roasted on alder in traditional Northwest style and finished with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

In our commitment to providing guests with the best quality seafood, we source all our fish and shellfish from our very own Anthony's Seafood Company. Led by Tim Ferleman, a long time Anthony's chef and avid fisherman, our seafood company is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.

AFTERNOONS FAVORITES

ANTHONY'S CLAM CHOWDER

New England style clam chowder with potatoes and bacon.

9 | 14

PAN FRIED OYSTERS GFA

Served with fisherman's potatoes and ginger slaw.

29

ANTHONY'S COBB SALAD GFA

Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

20

FISH & CHIPS

Two or three pieces of wild Alaska true cod panko crusted. Served with french fries and ginger slaw.

22 | 26

ALMOND CHICKEN SALAD GFA

Chicken breast, toasted almonds, crispy noodles and romaine with sesame-tamari dressing.

19

APEROL SPRITZ

Aperol, sparkling wine and soda water garnished with a fresh orange.

11

CHAMPAGNE MAGNOLIA

Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier.

10.5

SCREWDRIVER

Freshly squeezed orange juice and vodka.

8.5

BRUNCH LIBATIONS

CLASSIC MIMOSA

Make breakfast special with a glass of freshly squeezed orange juice and Domaine Ste. Michelle brut.

8.5

ANTHONY'S BLOODY MARY

Made from scratch using Anthony's signature homemade recipe and vodka!

9

FRENCH 75

Anthony's spin on a classic with gin and Domaine Ste. Michelle brut garnished with a lemon twist.

9.5

SALTY DOG

Grapefruit juice, vodka or gin with a salted rim.

9

CHAMPAGNE KIR

Domaine Ste. Michelle brut and crème de cassis served with a lemon twist.

8.5

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.