

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.

MOSS BAY AVOCADO TOAST 19

Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.

BEST OF SEASON CRÊPES 23

Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with our "Best of Season" fruit. Served with alder smoked bacon.

BACON & EGGS* GFA 19

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

FRENCH TOAST 24

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

SEAFOOD OMELETTE GFA 29

Dungeness crab, bay shrimp and garlic-herb cheese in a tender omelette finished with light Mornay sauce. Served with alder smoked bacon and fisherman's potatoes.

DUNGENESS CRAB CAKE BOWL* 32

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

*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.

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

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

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

26 | 29

CHARGRILLED NORTHWEST SALMON **GFA**

Chargrilled with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

28

BRUNCH LIBATIONS

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

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