

SOUPS & SALADS

CLASSIC CAESAR GFA 10

Our homemade dressing over crisp romaine, croutons and finished with Parmesan cheese.

FIRE ROASTED TOMATO BASIL SOUP 8 | 11

Topped with creme fraiche.

HOUSE DINNER SALAD GFA 10

Your choice of blue cheese dressing, ranch or fresh basil vinaigrette.

HEARTS OF ROMAINE SALAD 12

With romaine, blue cheese dressing and hazelnuts.

FRESH ALASKA SOCKEYE

SALMON SALAD GFA 29

Chargrilled and citrus glazed, romaine, field greens and hazelnuts. Finished with citrus shallot dressing, cranberry-lime jalapeno and strawberry salsa.

ROTISSERIE CHICKEN COBB SALAD GFA 26

Rotisserie chicken, tomato, bacon, avocado, egg, toasted hazelnuts, Danish blue cheese, mixed greens and fresh basil vinaigrette.

TO SHARE

ROASTED GARLIC CHEESE 16

With baguettes, fresh tomato-basil relish and toasted hazelnuts.

BONELESS CHICKEN WINGS 15

Your choice of Thai chili or spicy buffalo sauce.

CRISPY CALAMARI 18

With toasted almond romesco aioli.

SHRIMP COCKTAIL GFA 13

COWBOY CAVIAR GFA 12

Tomatoes, onions, cilantro, fresh corn and black eyed peas tossed with Oregon Coast bay shrimp and avocado.

CARAMELIZED BRIE & FRUIT 16

With rosemary honey drizzle and croccantini.

MANILA CLAM STEAMERS GFA 19

Steamed in clam nectar with olive oil, garlic, lemon and Andouille sausage.

SHRIMP & ARTICHOKE DIP 15

With sourdough bread bites.

FROM THE SEA

We own and operate our own seafood company to ensure our guests are getting the most quality seafood available. Anthony's is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local sheries and their families.

BBQ GARLIC PRAWNS GFA 26

Ocean prawns sauteed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.

WILD ALASKA HALIBUT 36

Three pieces of fresh wild Alaska halibut dipped in tempura batter and served with French fries.

FISH & CHIPS 25 | 28

Three or four pieces of crispy panko crusted Bering Sea true cod. Served with seasoned fries.

FRESH BLACKENED IDAHO RAINBOW TROUT 28

Dusted with Cajun spices and seared golden brown. Served with craisin rice pilaf and seasonal vegetables.

FRESH WILD ALASKA SOCKEYE SALMON GFA 34

Chargrilled with sundried tomato basil butter. Served with champ potatoes and seasonal vegetables.

N.W. CLAM DINNER GFA 28

Steamed in clam nectar with olive oil, garlic, lemon and Andouille sausage.

Active military personnel, show us your military identification and receive a 10% military discount.

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

GFA Gluten free recipes available. Please notify your server of any dietary concerns.

HOUSE FAVORITES

HOUSE-GROUND BURGER GFA 19

Lettuce, tomato, pickles, red onion, chargrilled onion mayo and secret sauce. Served with seasoned fries.

BASIL CHICKEN PENNE GFA 26

Rotisserie chicken, mushrooms, zucchini, red peppers, sundried tomatoes, asparagus in basil pesto cream sauce.

WOODFIRE JAMBALAYA 26

A richly flavored Cajun dish with rotisserie chicken, Andouille sausage, seared ocean prawns, Oregon Coast bay shrimp, Manila clams, tomatoes, file, green pepper and basmati rice.

CHICKEN & PROSCIUTTO MAC & CHEESE 26

Corkscrew pasta tossed with creamy cheese sauce, rotisserie chicken, prosciutto and peas.

SAUSAGE & PEPPERONI PIZZA 18

Italian sausage, sweet peppers, mushrooms, olives and three cheese blend.

MARGARITA PIZZA 18

Fresh mozzarella, provolone, tomato and fresh basil with a lime salt crust. Drizzled with a balsamic glaze.

BARBECUED CHICKEN PIZZA 19

Red onions, black olives, cilantro, smoked mozzarella, Fontina cheese with barbecue sauce.

GARLIC-HERB CHICKEN 28

Fresh from the rotisserie oven! One-half fresh garlic-herb chicken served with champ potatoes.

GARLIC-HERB CHICKEN & PRAWNS 32

One-half fresh garlic-herb chicken paired with our ocean prawns sauteed New Orleans style with garlic butter, spices, and red potatoes.

WOODFIRE PIZZA

ROTISSERIE CHICKEN

NORTHWEST STEAKS & CHOP

ROYAL RANCH PRIME TOP SIRLOIN* GFA 32

Seasoned and chargrilled to your liking. Served with champ potatoes and seasonal vegetables

10 OUNCE ROYAL RANCH PRIME TOP SIRLOIN* GFA 39

Seasoned and chargrilled to your liking. Served with champ potatoes and seasonal vegetables.

STEAK & PRAWNS* GFA 39

Northwest top sirloin paired with ocean prawns sauteed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.

GINGER SESAME FLANK STEAK* GFA 28

Signature Double R Ranch flank steak Kalbi marinated, grilled to your liking, and finished with our pineapple-mango salsa. Served with craisin pistachio rice pilaf and seasonal vegetables.

ROYAL RANCH PORTERHOUSE* GFA 72

24 ounce Porterhouse steak grilled to your liking with Anthony's steak seasoning, butter and topped with frizzled onions. Served with champ potatoes and seasonal vegetables.

SALMON CREEK FARMS THICK CUT PORK CHOP GFA 36

Bone-in pork chop finished with fresh ginger sauce and topped with cranberry-apple compote. Served with champ potatoes.

DOUBLE R RANCH FILET MIGNON* 48

A petite hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables.

DOUBLE R RANCH RIB EYE* GFA 62

14 ounce, 45-day aged grilled to your liking. Served with champ potatoes and seasonal vegetables.