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.

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 champa potatoes and seasonal vegetables.

N.W. CLAM DINNER  GFA  28
Steamed in clam nectar with olive oil, garlic, lemon and Andouille sausage.

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.

ACTIVE MILITARY PERSONNEL

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, red potatoes and seasonal vegetables.

### 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*  
**GFA** 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.

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