

TO SHARE

CRISPY CALAMARI 20

Served with toasted almond romesco aioli.

SHRIMP COCKTAIL ^{GFA} 14

With Oregon Coast bay shrimp.

CILANTRO-PESTO PRAWNS 20

Basted with cilantro pesto, chargrilled and served over corn bread pudding.

PORTOBELLO MUSHROOMS 15

Crispy panko crusted slices of portobello mushrooms. Served with almond romesco aioli.

SHAKING BEEF* 19

Tender beef seared with red onion, hot red peppers and a garlic-tamari lime glaze.

CRAB & SHRIMP DIP 21

A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan served with flatbread.

SOUPS AND SALADS

TOMATO BASIL SOUP 9 | 12

Fire roasted tomato basil soup topped with crème fraîche.

BUTTERNUT SQUASH BISQUE ^{GFA} 9 | 12

CRAB & CORN CHOWDER 13 | 17

A creamy chowder with Dungeness crab, corn, celery, onion, potatoes and thyme.

UNCLE FRED'S STEAK CHILI 14

A hearty chili with Northwest sirloin, hot Italian sausage, onion, jalapenos, tomatoes and roasted red peppers topped with crème fraîche, cheddar cheese, chili cheese chips and parsley.

HEARTS OF ROMAINE 12

Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.

ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 21

NORTHWEST SEASONAL SALAD 13

Ask your server for today's selection.

CLASSIC CAESAR SALAD ^{GFA} 11

With Parmesan frico and bacon.

ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 20

HEARTHFIRE STEAK SALAD* 32

Spice rubbed Northwest top sirloin sliced and grilled with seasonal greens tossed with fresh basil vinaigrette and finished with blue cheese, cherry tomatoes, cucumbers and balsamic glaze.

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 fisheries and their families.

WILD ALASKA LINGCOD 34

Potato crusted wild Alaska lingcod marinated in white wine and baked with a topping of sour cream, red onion and fresh dill. Served with raisin pistachio rice pilaf.

FRESH COLUMBIA RIVER STEELHEAD SALAD ^{GFA} 32

Chargrilled and served over romaine, field greens, avocado, farro and toasted hazelnuts. Finished with citrus shallot dressing and cranberry-lime relish.

BBQ GARLIC PRAWNS ^{GFA} 29

Sautéed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.

PRAWN FETTUCCINE 32

Jumbo wild prawns butterflied & roasted with margarita butter. Finished with cilantro, lime, sesame seeds, diced tomatoes, & sriracha mayo over fettuccine.

FRESH COLUMBIA RIVER STEELHEAD ^{GFA} 36

Chargrilled with roasted apple-ginger butter. Served with homemade cornbread pudding and seasonal vegetables.

FRESH PACIFIC MAHI MAHI ^{GFA} 42

Chargrilled and finished with macadamia nut butter and mango-pineapple salsa. Served with raisin pistachio rice pilaf and seasonal vegetables.

FISH & CHIPS 27 | 31

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

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

^{GFA} WE CAN MAKE THIS ITEM USING GLUTEN FREE INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.

HOUSE FAVORITES

CHARGRILLED BURGER* GFA 22

Chargrilled to order finished with lettuce, tomato, onion and our secret sauce. Served with french fries.

THICK CUT PORK CHOP* 39

Salmon Creek Farms bone-in pork chop finished with a fresh ginger sauce and cranberry-apple compote. Served with cornbread pudding.

HEARTHFIRE JAMBALAYA 29

A richly flavored Cajun dish with rotisserie chicken, Andouille sausage, prawns, Oregon Coast bay shrimp, tomatoes, filé, green pepper and basmati rice.

PORTOBELLO MUSHROOMS GFA 25

Rosemary olive oil and tamari glazed portobello mushrooms, zucchini, blistered tomatoes and roasted corn. Served with champ potatoes.

GARLIC-HERB CHICKEN DINNER GFA 33

One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes and seasonal vegetable.

ST. LOUIS STYLE RIBS 42

Spice rubbed, glazed with maple-chipotle barbecue sauce and slow roasted in our rotisserie. Served with savory cornbread pudding and seasonal vegetable.

CHICKEN & PROSCIUTTO MAC N' CHEESE 29

Corkscrew pasta tossed with creamy white cheddar cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs.

ROTISSERIE CHICKEN COBB GFA 29

Rotisserie chicken, avocado, tomato, alder smoked bacon, egg, hazelnuts and mixed greens with fresh basil vinaigrette.

STEAKS & GRILL

Our meats come from the finest Northwest ranches and farms like Royal Ranch, a regenerative ranching model which results in beef with a consistency and flavor profile that is truly unmatched.

ROYAL RANCH PRIME TOP SIRLOIN* GFA 46

10-ounce applewood grilled to your liking and served with champ potatoes and seasonal vegetables.

PETITE ROYAL RANCH PRIME TOP SIRLOIN* GFA | 36

DOUBLE R RANCH FLANK STEAK* 33

Signature Double R Ranch flank steak spice rubbed, grilled to your liking and finished with chipotle lime butter. Served with cornbread pudding.

STEAK & PRAWNS* GFA 48

White prawns hearth oven roasted with garlic butter and sprinkled with gremolata paired with a top sirloin. Served with champ potatoes and seasonal vegetables.

DOUBLE R RANCH RIBEYE* GFA 68

45-day aged, 14 ounce ribeye grilled to your liking with a basil demi butter. Served with champ potatoes and seasonal vegetables.

NORTHWEST TENDERLOIN FILET* 54

A petite filet seared to your liking with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables.

ROYAL RANCH PRIME NEW YORK* GFA 64

With basil demi butter and served with champ potatoes and seasonal vegetables.

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