

three-course halibut dinners | 39

available monday - thursday for the month of april

please select your choice of starter, entree, and dessert

starters

Classic Caesar Salad ^{GF}

Crisp romaine, homemade dressing and croutons finished with Parmesan.

Anthony's Clam Chowder

A cup of our award-winning New England style clam chowder with bacon and red potatoes.

entrees

Wild Alaska Halibut ^{GF}

Wild Alaska halibut chargrilled with chive oil. Served with champ potatoes and seasonal vegetables.

"Best of Season" Wild Alaska Halibut ^{GF}

Seared with hazelnut-citrus butter and finished with local rhubarb coulis. Served with Japanese yams and seasonal vegetables.

desserts

Olympic Mountain "Best of Season" Sorbet ^{GF}

A burst of flavor from the season's best local rhubarb topped with sweet rhubarb-strawberry sauce.

Bailey's Irish Cream Chocolate Mousse ^{GF}

Smooth, velvety chocolate mousse combined with creamy Bailey's Irish Cream. Topped with homemade whipped cream and chocolate shavings.

small plates

Northwest Mussels ^{GF} 21
Skillet roasted with orange tarragon butter.

Roasted Curry Cauliflower ^{GF} 15
Finished with a tomato fennel chutney.

Crispy Calamari with Lemon Aioli 21

Whipped Brie 18
Whipped crème de brie, caramelized onions, roasted black grapes, candied pecans, hot honey, fruit and nut crisps. Served with rosemary croccantini.

Hawaiian Ahi Nachos* 21
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

Quilcene Bay Manila Clams ^{GF} 25
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.

chowder + salads

Anthony's New England Style Clam Chowder 10
Our award-winning creamy clam chowder with bacon and potatoes.

Dungeness Crab & Corn Chowder 16 / 21
Dungeness crab in a silky crab bisque with freshly baked corn souffle and fresh roasted corn.

Classic Caesar Salad 13
Crisp romaine with herbed croutons and Parmesan frico.

Northwest Seasonal Salad 15
Poached pear with field greens, tossed with a fresh pear vinaigrette. Topped with creamy Gorgonzola cheese and candied pecans.

tonight's fish

- Wild Alaska King Salmon** ^{GF} **60**
 Alder planked and finished with sundried tomato basil butter.
 Served with cornbread pudding and seasonal vegetables.
- Wild Alaska King Salmon Duet** **59**
 Wild Alaska king salmon chargrilled and topped with sundried
 tomato and fresh basil butter. Paired with chargrilled halibut with chive oil.
- Fresh Hawaiian Bigeye Ahi*** ^{GF} **56**
 Chargrilled sashimi grade ahi medallions with fresh ginger sauce,
 pineapple chutney and ginger slaw.
- Wild Alaska Black Cod** **38**
 Skin on, seasoned with 5 spice & pan seared then finished with toasted macadamia nuts,
 papaya-mango relish and passionfruit cream. Served over coconut Jasmine rice.
- Wild Alaska Halibut** ^{GF} **49**
 Wild Alaska halibut chargrilled with chive oil. Served with champ potatoes
 and seasonal vegetables.

shellfish + more

- Jumbo Tempura Prawns** **41**
 Wild Mexican white prawns, tempura asparagus, wild mushroom
 served with Jasmine fried rice and ginger slaw.
- Cauliflower Steak** ^{GF} **32**
 Chargrilled with portobello mushrooms, fresh asparagus, and tomato vinaigrette.
- Dungeness Crab Cakes** **60**
 Golden sauteed crab cakes with ginger-plum sauce and beurre blanc.
 Served with coconut Jasmine rice.
- Wild Alaska Weathervane Scallops** **54**
 Pan seared and finished with beurre blanc and a sprinkle of gremolata.
- Dungeness Crab Fettuccine** **54**
 Fresh Dungeness crab, mushrooms, asparagus and fresh herbs tossed with garlic cream sauce.
- Alaska Golden King Crab** ^{GF} **95**
 3/4 pound Alaska king crab oven roasted with scampi butter and served with garlic fried rice,
 slaw and tempura asparagus.
- Oven Roasted Australian Lobster Tail** **93**
 Served with Jasmine fried rice, ginger slaw and tempura asparagus.

n.w meats

- Double R Ranch Ribeye*** ^{GF} **72**
 Grilled to your liking with basil demi butter and served with roasted Skagit Valley yellow
 potatoes and a seared tomato.
- Northwest Tenderloin Filet*** ^{GF} **68**
 A Northwest hand-cut filet with Gorgonzola truffle butter, port demi
 and watercress cream over champ potatoes.

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.
^{GF} We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

*An automatic gratuity of 20% is added for parties of 8 or more guests.
 100% of this gratuity will be paid to the team members who served you including our kitchen team.*