



Anthony's brunch includes our warm homemade blueberry coffee cake.

EASTER BRUNCH

SPOKANE SCRAMBLE GFA

Eggs scrambled with Kurobuta ham, cheddar cheese, asparagus and mushrooms. Served with alder smoked bacon.

23

HUCKLEBERRY CRÊPES

Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with huckleberry sauce. Served with alder smoked bacon.

24

BREAKFAST TACOS

Scrambled eggs in a warm flour tortilla with jack and cheddar cheeses, alder smoked bacon and salsa fresca.

20.5

BACON & EGGS GFA

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

21

TRADITIONAL EGGS BENEDICT*

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.

26

CREME BRULEE FRENCH TOAST

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

24

FALLS SCRAMBLE GFA

With garlic-herb cheese topped with chives, tomatoes, sour cream, cheddar cheese and avocado slices. Served with alder smoked bacon and fisherman's potatoes.

24

LUNCH SELECTIONS

ANTHONY'S CLAM CHOWDER 9.5 | 14

Creamy New England style clam chowder with red potatoes and bacon.

CLASSIC CAESAR GFA 11.5

SHRIMP & BLUE CHEESE SALAD 12.5

Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

HOUSE-GROUND BURGER & FRIES* GFA 21

Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries.

IMPOSSIBLE BURGER | ADD \$3

FISH & CHIPS 25 | 29

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

WILD ALASKA SALMON 29

Alder planked and finished with sweet, smoked red pepper beurre blanc. Served with fisherman's potatoes.

ANTHONY'S COBB SALAD GFA 21

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

ROASTED SCAMPI PRAWNS GFA 32

Butterflied, roasted with garlic butter and topped with fresh lemon and gremolata.

EASTER LIBATIONS

CLASSIC MIMOSA 9.5

Make breakfast special with a glass of freshly squeezed orange juice and Domaine Ste. Michelle brut.

ANTHONY'S BLOODY MARY 10.5

Anthony's Homemade Bloody Mary Mix, vodka.

FRENCH 75 9.5

Domaine Ste. Michelle Brut, gin, garnished with a lemon twist.

APEROL SPRITZ 11.5

Aperol, sparkling wine and soda water, fresh orange.

CHAMPAGNE MAGNOLIA 10.5

Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier.

*May be cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.