

CELEBRATE

# Easter

BRUNCH AT ANTHONY'S



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.